

ISCA™



## ATLAS Bread Oven

### DIMENSIONS

- Dimensions LxWxH: 37.4 x 27.75 x 46.65" / 950 x 705 x 1185 mm (door closed)
- Dimensions LxWxH: 60.63 x 27.75 x 46.65" / 1540 x 705 x 1185 mm (door open)
- Baking surface dimensions: 23.62 x 17.12" / 600 x 435 mm
- Total deck area: 8.39 ft<sup>2</sup>
- Weight: 396lb / 180 Kg

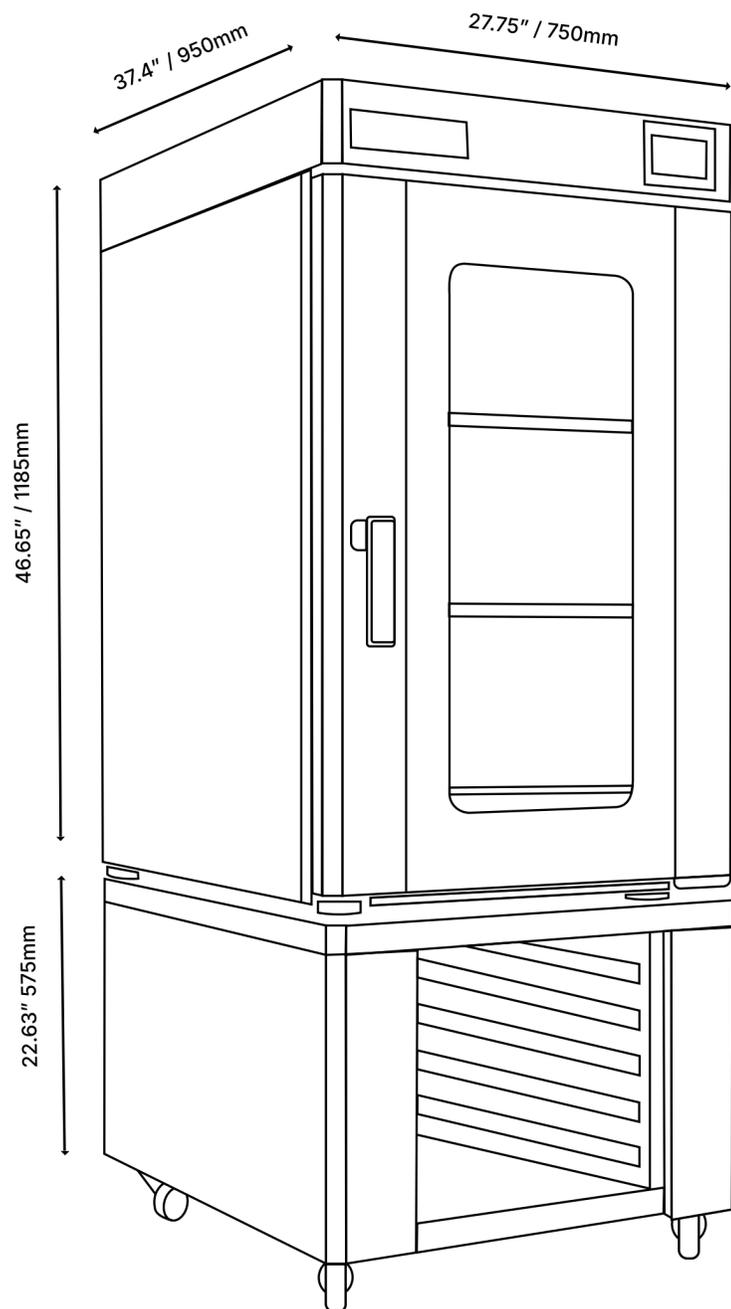
### ELECTRICAL

#### SINGLE PHASE

- Electrical: 240v-1P - 4.85Kw - 20.2 amps
- Avg energy consumption 3.8Kw

### GENERAL

- 4.3" touchscreen panel with recipe storage
- Advanced steam control: Temperature and duration of steam can be controlled
- Temperature control points: 4
- Solid, robust locking door handle
- Loaf capacity: 12 units
- Temperature control for each deck
- CE Stamped
- Heat up time: approx. 85mins
- Max temperature: 536° F / 260° C
- Water line required





All Single-phase electric machines suitable for small to mid-market retail + wholesale bakery operations

New and Used equipment options

Equipment finance available

Easy install - Low learning curve - ISCA spare parts/tech support

Reduce material giveaway

Increase consistency

Reduce labor costs

Increase product portfolio