

ISCA™



## ATLAS 3 Bread Oven

### DIMENSIONS

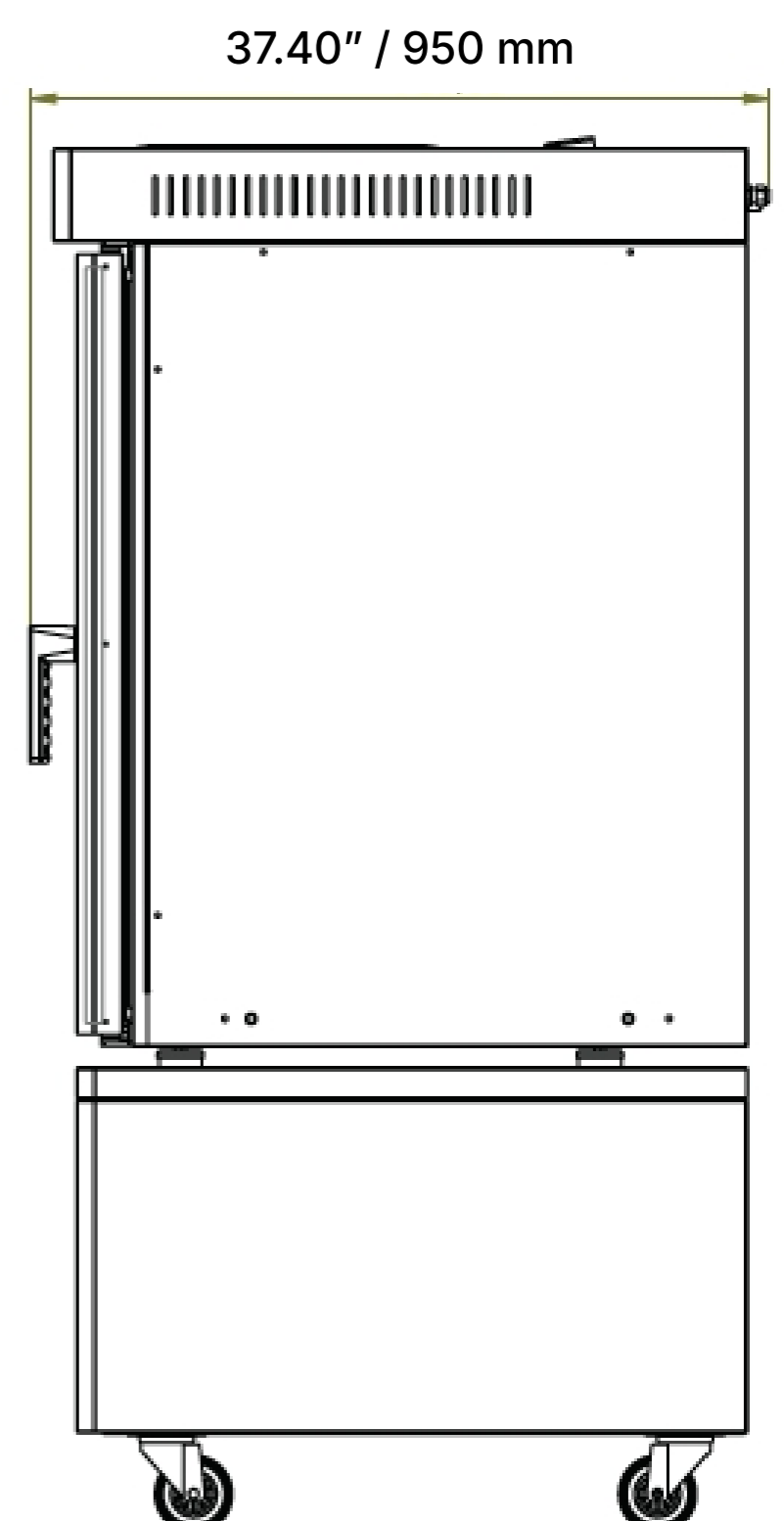
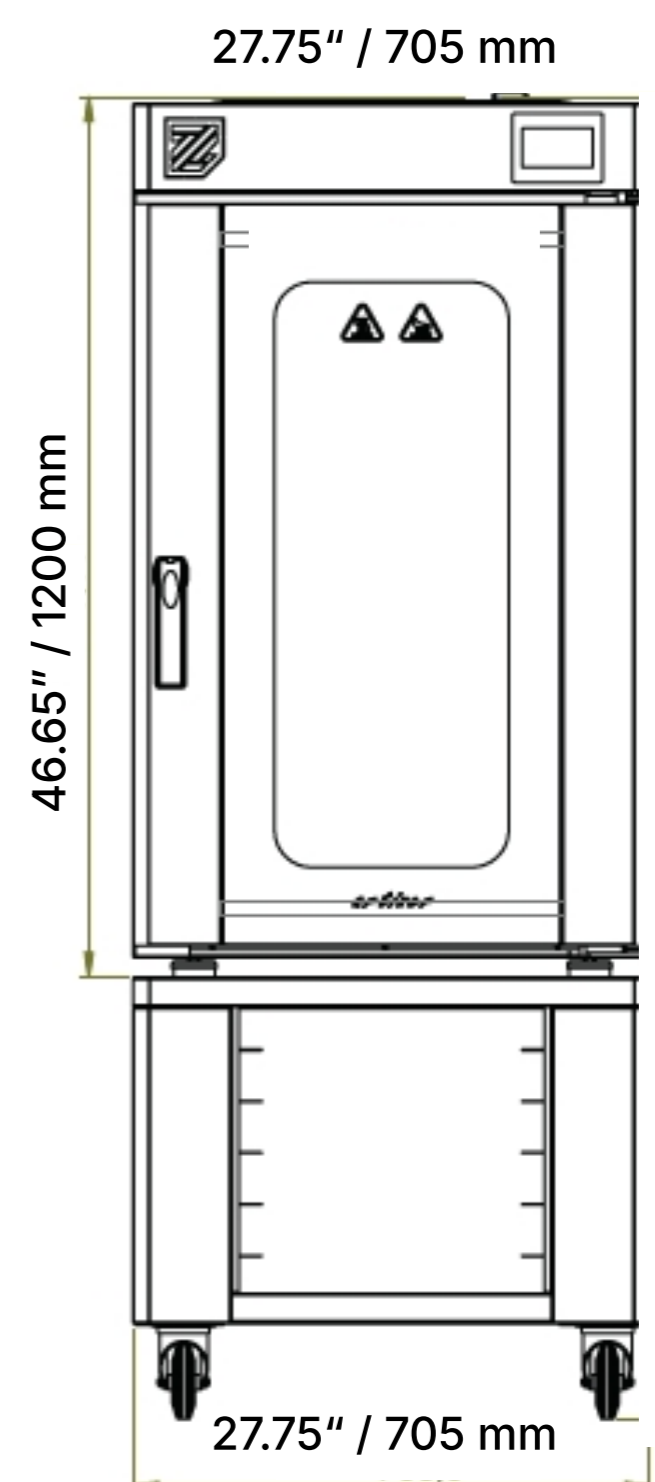
- Baking Surface (per deck) - 17.13" x 23.62" (435 x 600 mm)
- Total Deck Area - 8.39 ft<sup>2</sup>
- Deck Height (internal) - 8.46" (214 mm)
- Width - 27.75" / 705 mm
- Depth (door closed) - 37.40" / 950 mm
- Depth (door open) - 60.63" / 1540 mm
- Height - 46.65" / 1200 mm
- Weight - 396 lb / 190 kg

### ELECTRICAL

- Electrical Supply - 240V | Single Phase (1P) 23.3 amps
- Power Consumption — Heating - 4.1 kW
- Power Consumption — Steam - 0.6 kW
- Total Power - 4.82 kW
- Avg. Energy Consumption - 3.2 kW/h

### GENERAL

- Number of Decks - 3
- Loaf Capacity (1000g loaves per bake) - 12
- Max Temperature - 536°F / 260°C
- Heat-up Time (approx.) - 110 min
- Control Panel (Digital touch screen with recipe storage) - 4.3"
- Deck Temperature Control Points - 3
- Steam Temperature Control Points - 1
- Independent Steam Control (Temperature, Dose Volume, Duration) - Yes
- Door Handle (Solid Locking) - Yes
- Power Cord Length - 9.8 ft
- Water Line - Cold water line required
- Water Hose (supplied) - 6 ft — ¾" garden hose thread
- Manufacturer Kreazot - (EU)
- Certification - CE Stamped





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