

ISCA™



ATLAS 2 Bread Oven

DIMENSIONS

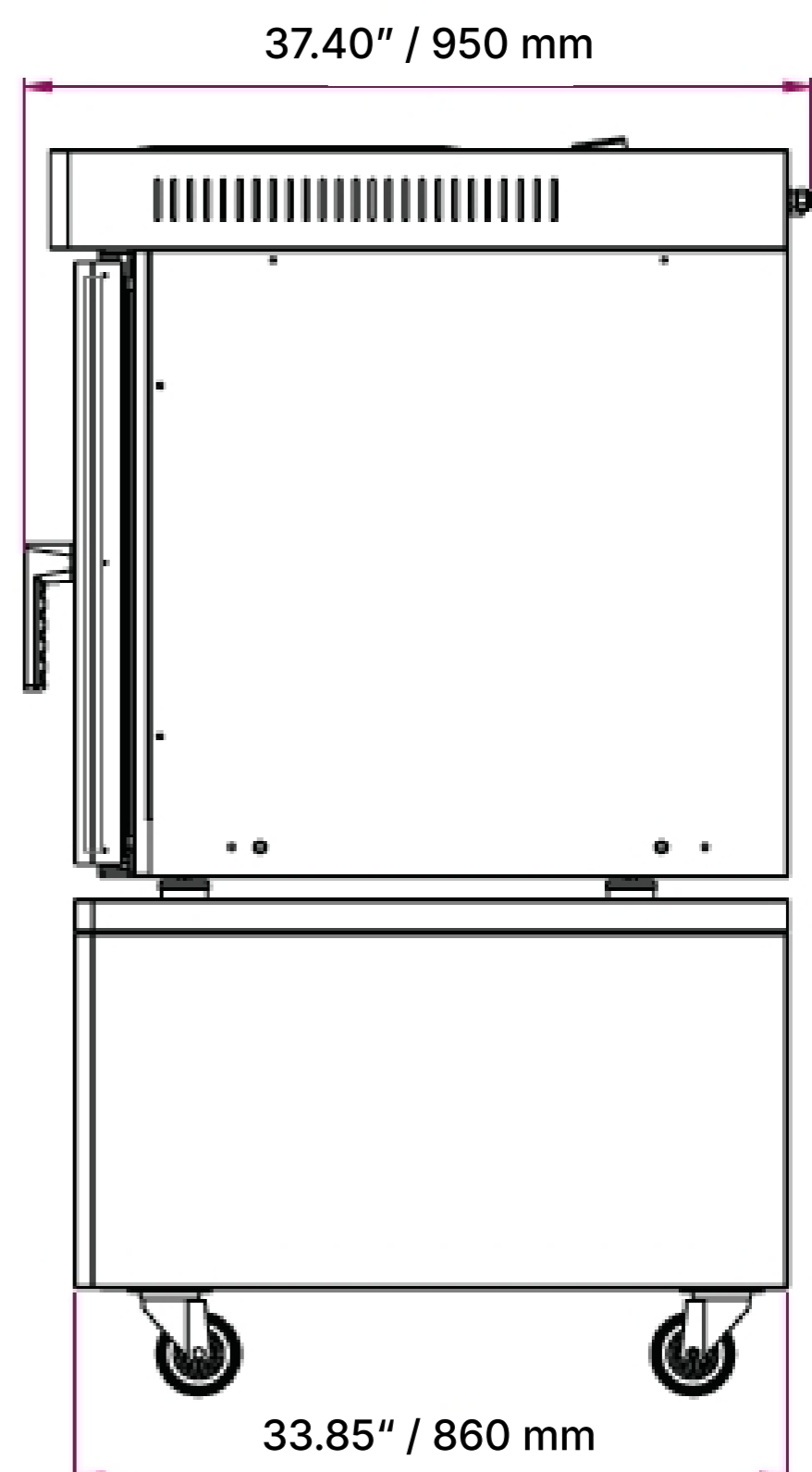
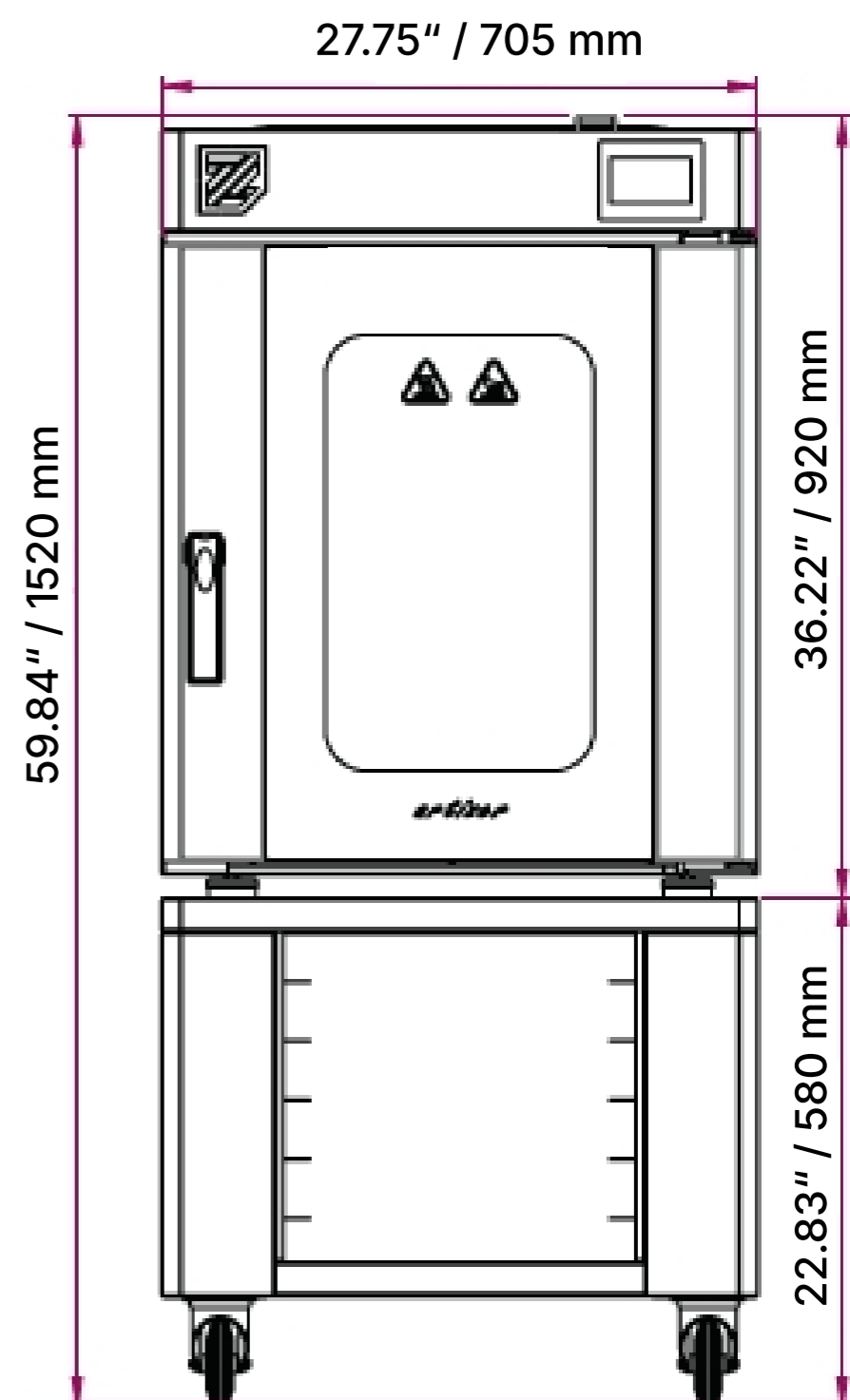
- Baking Surface (per deck) - 17.13" x 23.62" (435 x 600 mm)
- Total Deck Area - 5.59 ft²
- Deck Height (internal) - 8.46" (214 mm)
- Width - 27.75" / 705 mm
- Depth (door closed) - 37.40" / 950 mm
- Depth (door open) - 60.63" / 1540 mm
- Height - 36.22" / 920 mm
- Weight - 309 lb / 140 kg

ELECTRICAL

- Electrical Supply - 240V | Single Phase (1P) 17.8 amps
- Power Consumption — Heating - 3.0 kW
- Power Consumption — Steam - 0.6 kW
- Total Power - 3.68 kW
- Avg. Energy Consumption - 2.5 kW/h

GENERAL

- Number of Decks - 2
- Loaf Capacity (1000g loaves per bake) - 8
- Max Temperature - 536°F / 260°C
- Heat-up Time (approx.) - 100 min
- Control Panel (Digital touch screen with recipe storage) - 4.3"
- Deck Temperature Control Points - 2
- 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 Krezot - (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