

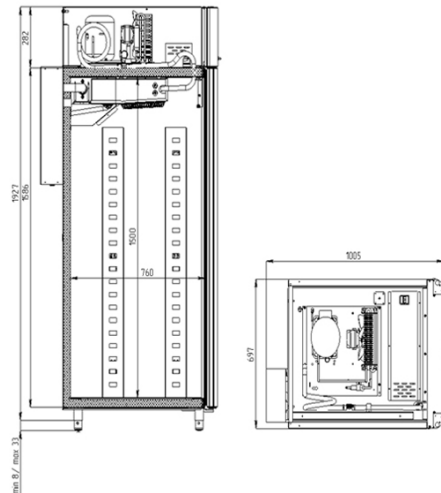
ПРОЕКТ:	
МОДЕЛЬ:	CS107-Bakery Br (type 2: with 7" display)
КОЛИЧЕСТВО:	
СОГЛАСОВАНИЕ:	
ДАТА:	31.05.2026



CS107-Bakery Br (type 2: with 7" display)

Recommended retail price: 499 900 rub

The oven is designed for so-called delayed proofing. It makes it possible to precisely set all the parameters of each stage using preset programs on the controller with full-color graphic display (7" diagonal) or by creating your own programs: slow fermentation, storage, regeneration, fermentation, proofing of dough pieces. Controls temperature, humidity level, air cooler fan speed and cycle duration. RRP of the cabinet with control panel with seven-inch display - 229,900 RUR including VAT



Technical specifications

GN1/1 or EN 40x60 guide rails:	20 pairs
Environmental conditions (t, °C / humidity, %):	+12 to +40
Dimensions:	697x1005x1960
Casing:	цельнозаливной
Temperature range, °C:	-10...+40
Volume, l:	700
Power supply system, V/Hz:	230/50
Humidity level adjustment (range), %:	60 to 95%
Refrigerant:	R290
Defrost type:	automatic with condensate evaporation system

Thermostat:	multifunctional control panel
Material of the interior cladding of the body:	stainless steel
Material of the exterior cladding:	stainless steel
Lock:	+
Pedal:	+
Guide rails:	20 nap

The manufacturer reserves the right to make changes that do not fundamentally affect the operational properties of the equipment without prior notice.