

Cost saving
Time-saving
Sustainable

Bakery multisserie



A trendsetter in visual baking and merchandising, the Bakery Multisserie is designed to create an eye-catching display in your store and enhance the appeal of your products. Its 270-degree view and brilliant halogen lighting give the ultimate, appetizing product presentation.

The Bakery Multisserie actively corrects alterations in the baking cycle due to interruptions in the baking process, cold product loads or fewer trays by recalculating the bake time. It performs this recalculation automatically, preventing over or under-baked products.

With the Full Automatic Cleaning system, cleaning can be done overnight without operator intervention. Just select one of the four different cleaning programs and press start. The Full Automatic Cleaning System saves time and effort, reduces labour costs and makes cleaning your equipment a piece of cake!

Bakery multisserie

Top features

- Impulse generator, show baking with 270-degree view
- Bake Correction Technology ensures energy-efficient, consistent baking
- Fully automatic cleaning system with detergent and rinse aid dispenser

Standard characteristics

- 9 Tray oven with a height of 3¼"
- Adjustable layers in steps of 1¼"
- Capacity: up to 180 bread rolls per batch
- 250 programs with up to nine steps
- 3 programmable air speeds
- Boiler-less steam generator with different steam levels, programmable
- Matching design stand on wheels as standard
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable on customer side
- Seamless stainless steel interior, stainless steel exterior

Accessories

- Baking trays, grids 15¾ x 23¾"
- Door locking handle on customer side
- Water filtration system



Panoramic product view



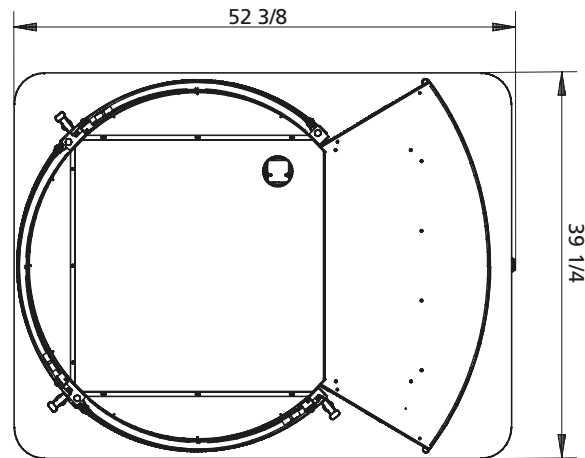
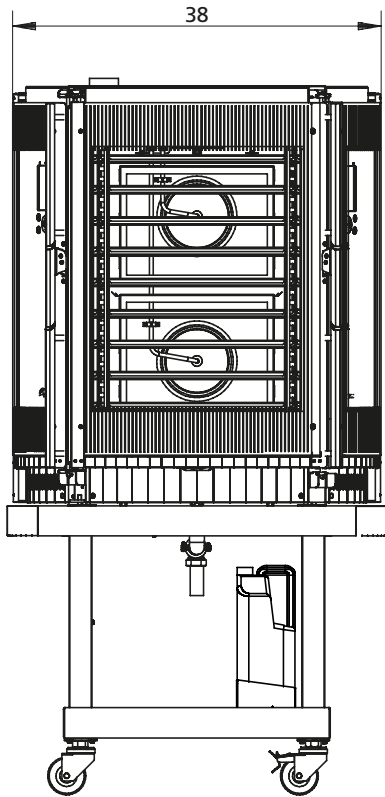
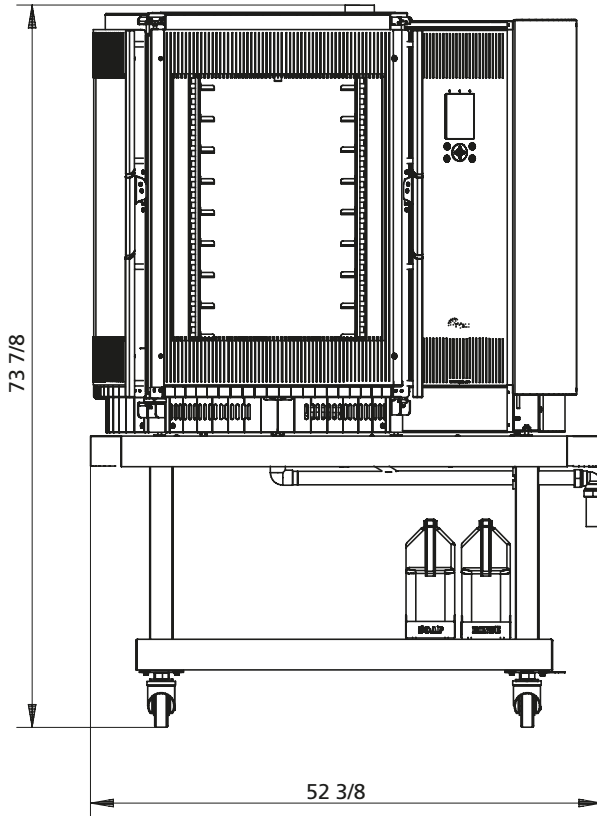
Intelligent controls



Double glass doors



Fully automatic cleaning system



Bakery Multiserie

Dimensions

Width	39 1/4"
Depth	52 3/8"
Height	73 7/8"

Technical data

Prepped for grease separator

Net weight	972 lbs
Gross weight	1144 lbs
Voltage	208/120 V
Phase	3~ (5 wire)
Frequency	60 Hz
Power	20.6 kW
Breaker	80 A
Temperature range	122-482 F
Water drain	2"
Water connection Wash	G 3/4"
Water connection Steam&Rinse	G 3/4"
Water pressure	min. 40 psi at 4 GPM

Specifications and technical data are subject to amendment without notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.