



PURE TEMPTATION



BAKE BASIC

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Are you looking for a no-nonsense approach to baking? If so, the Fri-Jado Bake Basic oven is the ideal choice for you. Its characteristics are as simple as they are effective. Features include capacity for 40x60 cm baking trays, three or five baking positions with a height of 75 mm, brilliant halogen lighting, automatic cool-down, clear display and rounded corners in the baking chamber for easy cleaning. Depending on your needs, you can opt for the simplicity of the Electronic model or the precision of the Programmable model.

Simple to use

The Bake Basic Electronic is simple to use: just set the desired time and temperature and start the program. If necessary, you can adjust the settings while you bake. The oven saves the last settings. Would you prefer to have a wider range of options? In that case, go for the Bake Basic Programmable, which can memorize 25 baking programs and up to three baking steps per program. You can set the time, temperature and steam mode.

Dual Fan System

The Bake Basic is equipped with the Dual Fan System. The large fan at the back of the baking chamber alternately rotates to the left and to the right, distributing the hot air equally around the oven. This ensures perfect, evenly baked and crispy products every time.

Saves energy

Inside and out, the Bake Basic is completely made out of stainless steel and perfectly insulated. The extra insulation provided by the large double-glass door makes the oven highly energy efficient. For added convenience, the Bake Basic 3 oven operates on a single-phase connection, which enables you to place it practically anywhere in your store.

Your flexible baking partner

Do you have peak and off-peak hours in your bake-off sales? In that case, the stacked version of the Bake Basic provides an ideal solution: at peak hours you can maximize turnover by operating at full capacity and at off-peak hours you can save energy by switching to a single oven. The Bake Basic is an oven that grows along with your company. Once you have a single Bake Basic, it's easy to stack another on top in order to meet increases in your bake-off turnover.



“Practical and compact”

Features:

...Rounded corners in the baking chamber for easy cleaning



...Evenly baked products thanks to the Dual Fan System



...Large double-glass door for maximum visibility and perfect insulation



...Simple to use



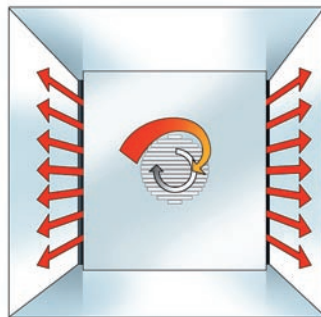
...Stackable in combinations of 3+3, 5+3 and 5+5



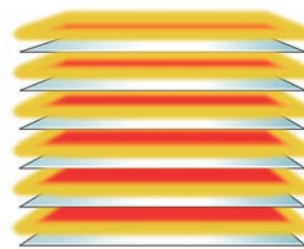
...Brilliant halogen lighting



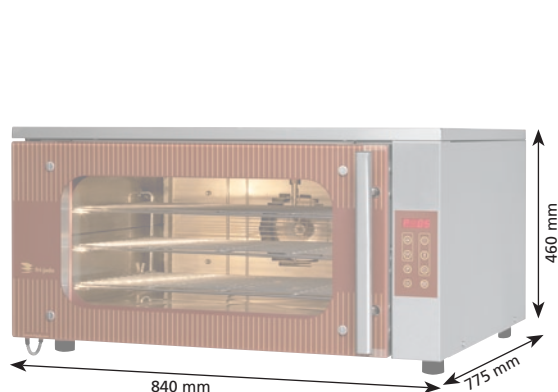
...Optimum air circulation



...Even baking result



BAKE BASIC



Dimensions	BB3-E	BB3-P	BB5-E	BB5-P
- Width	840 mm	840 mm	840 mm	840 mm
- Depth (incl. handle)	775 mm	775 mm	781 mm	781 mm
- Height	460 mm	460 mm	650 mm	650 mm
- Height incl. underframe	1470 mm	1470 mm	1660 mm	1660 mm
- Net weight	62 kg	63 kg	80 kg	81 kg
Technical specifications				
- Connecting power	2.8 kW	2.8 kW	5.8 kW	5.8 kW
- Voltage	230V	230V	400/230V	400/230V
- Frequency	1~50...60 Hz	1~50...60 Hz	3N~50...60 Hz	3N~50...60 Hz
- Temperature range	50-250°C	50-250°C	50-250°C	50-250°C
- Number of halogen lights	2	4	5	5
- Water connection	-	G ¾ inch	-	G ¾ inch
- Water pressure	-	min. 1.5 bar	-	min. 1.5 bar

Options

- Underframe, 2x9 supports
- Underframe, 2x5 supports
- Underframe, no supports



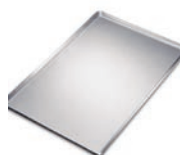
Extraction hood



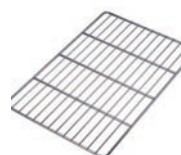
Swing door



Water filtration system



Baking tray
40x60



Grid
40x60

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* Specifications can change without notice.

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