

inoxForni®

*An oven for high
production bakeries*



HARPÍA
LINE

H18



Touch Controls or
LCD



Rotating
Rack



18 Tray Capacity
18" x 26"



Steam
Injector



High
Production



Powerful



Uniform
Baking



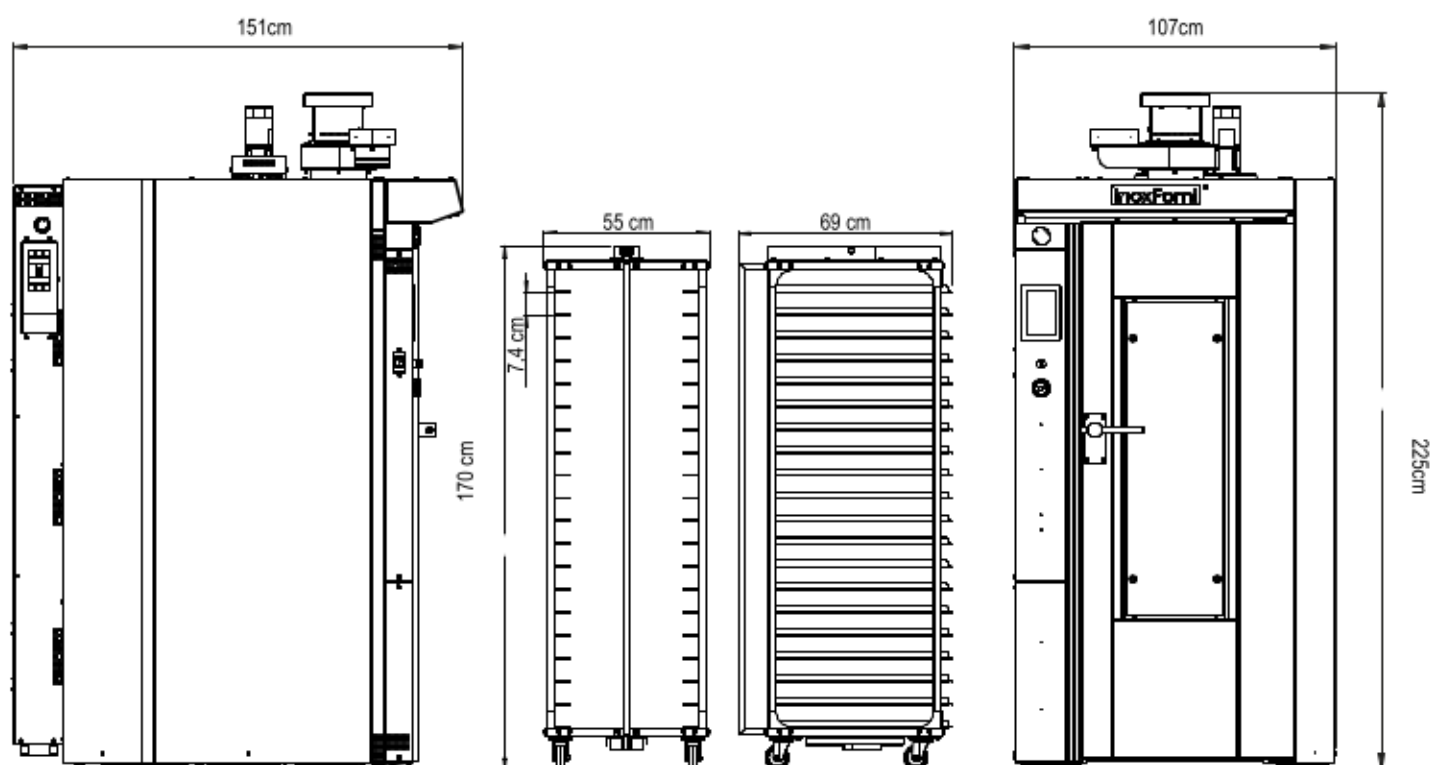
Efficient



Gas
Model

Diesel
Model





- Compact design.
- Swivel cart with top hook.
- Cart rotation through a chain and clutch transmission system.
- Equipped with a state-of-the-art Italian forced draft burner.
- Diesel or gas operation.
- Steam extractor.
- LCD control panel or 7" smart touch.
- Laminar air flow that allows baking very delicate products.
- Panoramic door with great internal vision with double tempered glass, removable for easy cleaning.
- Highly efficient.
- In the case of the 7" touch smart control, you can save 99 recipes with different baking phases and program the ignition of the oven.



| Model | Voltage | Amps | Heating Power | | Total Electrical Power | Average Heat Consumption | |
|-------|---------|-------|---------------|--------------|------------------------|--------------------------|--------------|
| H18 | 220 V | 8,8 A | 58,6 kW | 200000 BTU/h | 2 kW | 44,0 kW-h | 150000,0 BTU |



| Model | Height | Width | Length | Tray Capacity | Tray Dimensions | Space Between Trays | Approx. Weight |
|-------|--------|--------|--------|---------------|-----------------|---------------------|----------------|
| H18 | 225 cm | 107 cm | 151 cm | 18 Trays | 46X66 cm | 7,4 cm | 550 Kg |