

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



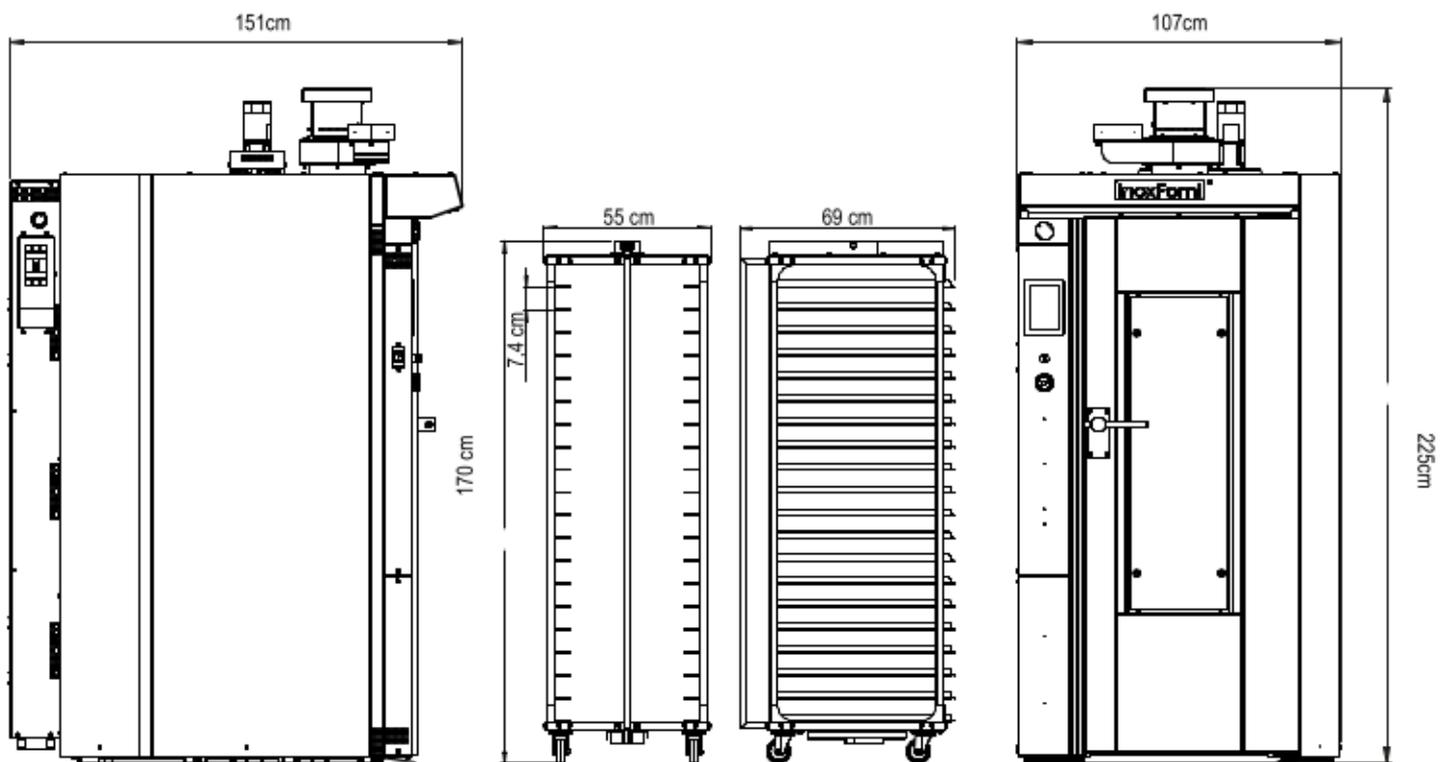
Efficient



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