

inoxForni®



HARPIA
LINE

Rotating oven for high production

H36



Touch or LCD
Controls



Rotating
Rack



36 Tray Capacity
18" x 26"



Steam
Injector



High
Production



Powerful



Uniform
Baking



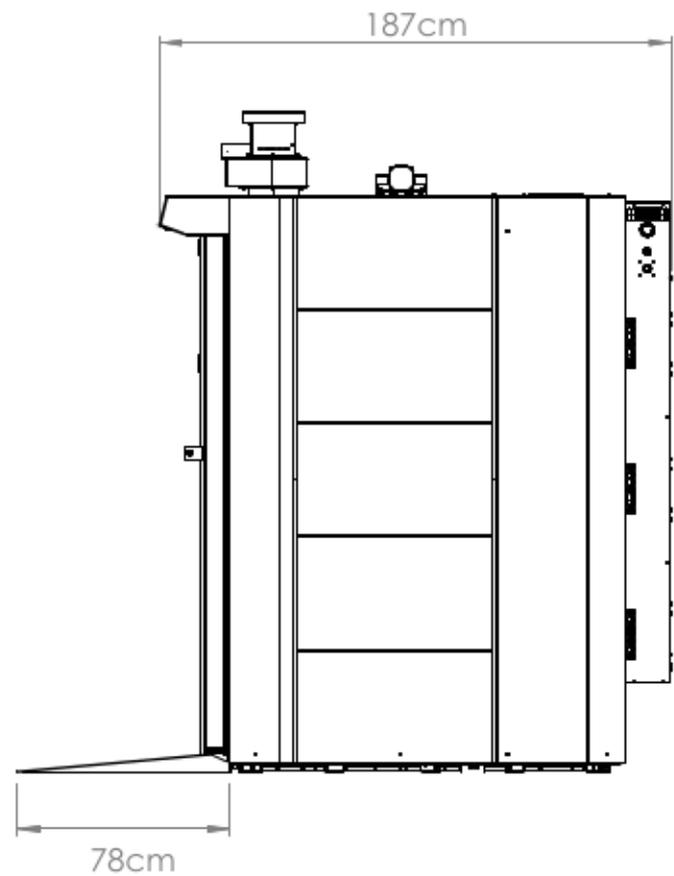
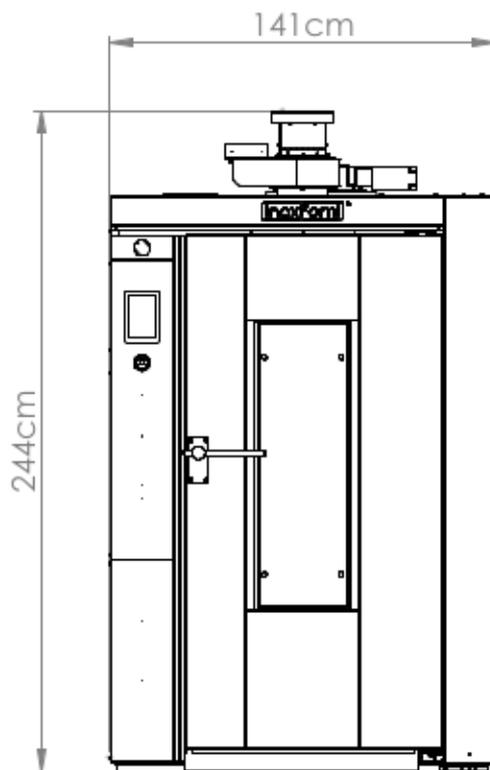
Efficient



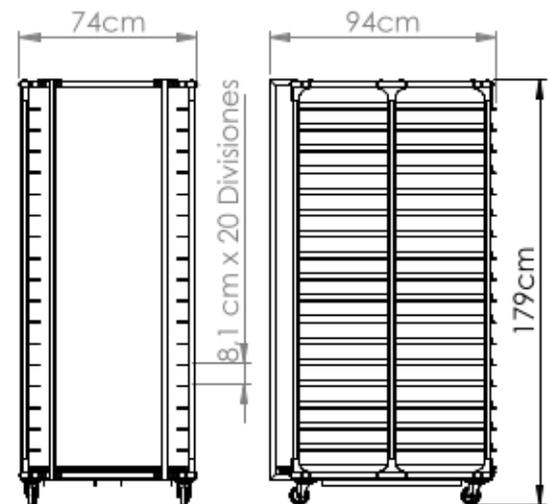
Gas
Model

Diesel
Model





- Large production capacity.
- Modern, robust, and compact model.
- Rotating cart by means of platform and basket.
- Independent turning system.
- Equipped with an Italian forced draft burner of great power and efficiency.
- Gas or diesel operation.
- Steam extraction system.
- 7" LCD or smart touch control panel.
- Laminar air flow that allows products to be baked delicate
- Panoramic door with great internal vision with double removable tempered glass for easy cleaning.



Model	Voltage	Amps	Heating Power		Total Electrical Power	Average Heat Consumption	
H36	220 V	11,4 A	117,2 kW	400000 BTU/h	2,5 kW	87,9 kW-h	300000,0 BTU



Height	Width	Length	Tray Capacity	Tray Dimensions	Space Between Trays	Approx. Weight
244 cm	141 cm	187 cm	36 Trays	46X66 cm	8,1 cm	908 Kg