

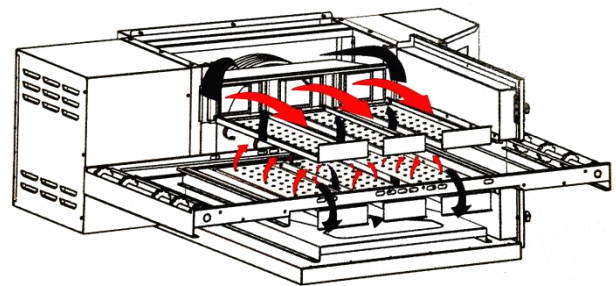


1. **Small:** Occupies only 0.7 square meters
2. **Fast:** Italian pizza takes only 90 seconds
3. **Versatile:** Everything can be baked
4. **Energy-saving:** As low as 2.9 kWh per hour
5. **Smart:** User-friendly menu design



Principle

Bakers Rock F-Series electric model conveyor ovens, is composed of one or more stack-able baking chambers and an optional stand. During baking, the product is placed on the 304 stainless steel conveyor belt and passes through two flows of hot air : **impingement technology** , the best system for heat distribution in the whole baking chamber for perfect baking of pizza, pastry, seafood, sandwiches, bagels, ethnic foods and more. Management of needed power is automatic according to the load.



Standard Features

- High-speed blower motor design for faster baking.
- Independently-controlled top and bottom air impingement
- Variable-speed High impingement airflow system
- Precision-engineered compact chassis (1225 × 354 × 774 mm) with stackable structure
- Computerized intelligent control with temperature accuracy to 0.1 °C
- Quick-menu system: HD touch screen with 40 preset electronic menus
- One-touch energy-saving mode
- Built-in fault diagnosis and alarm functionality
- Internal cooling ducts keep the outer surface cool
- Extended adjustable insulation panel reduces heat loss
- Removable oven door design for easy installation, removal, cleaning and maintenance.

Optional Features

- Short stand
- Extended warranty available

Conserves Energy

Unit incorporates a patented Energy Management System. QiangAn ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

Cleanability

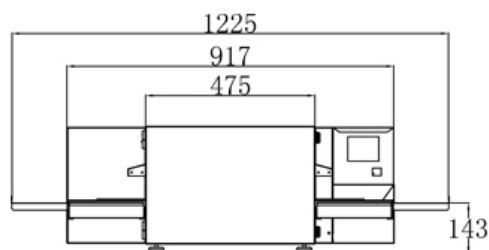
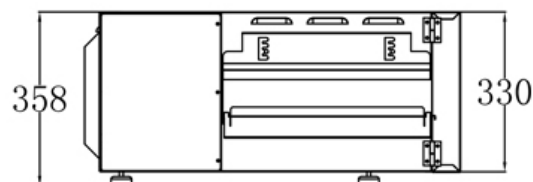
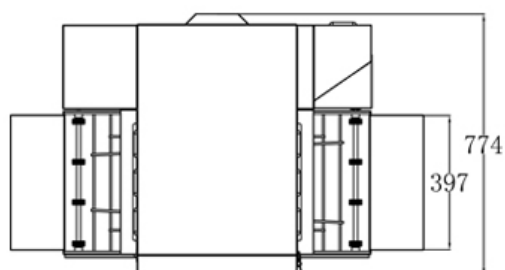
F1618 Ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers, exit tray, conveyor belt.

Easily Services

Control compartment is designed for quick and easy access.

Warranty

2 years free parts and Lifelong online technical support.

**Main view****Left view****Top view****Stackable**

Unit: mm

GENERAL INFORMATION

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
F1618	220V	3	50/60 Hz	7563	19.8	19.8	19.8	-	3 pole 4 wire (3L+ G)	As per local code
	208V	3	50/60 Hz	6760	18.8	18.8	18.8	-	3 pole 4 wire (3L+ G)	As per local code
	380V	3	50/60 Hz	7542	11.5	11.5	11.5	2.3	4 pole 5 wire (3L+N+ G)	As per local code

* Ship Info. : Data of package with plywood case

* Capacity : 4m 50s bake time , 245°C , per hour , pizza or other round products

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.