



## Professional reheating system

Link consists of two heating decks. The baking surfaces are made of a specific material, which ensure the perfect heat distribution in all baking areas in order to heat up directly on deck or on tray. Electronic temperature management. Hinged door with tempered crystal glass for the perfect vision of product during heating. Chamber maximum temperature: 280°C (540°F).



### OPERATION

- Heating via an armoured resistance element
- Electronic temperature control
- Maximum temperature 280°C (540°F)
- Continuous temperature readings via 2 thermocouples
- Cleaning function

### STANDARD ISSUE

- Illumination with 2 lamps

### EXTERNAL STRUCTURE

- Front made of folded stainless steel sheets
- Side panels in pre-painted sheet metal
- Bottom hinged stainless steel door
- Tempered glass windows
- Stainless steel handle
- Oven controls set on the front, to the right

### INTERNAL STRUCTURE

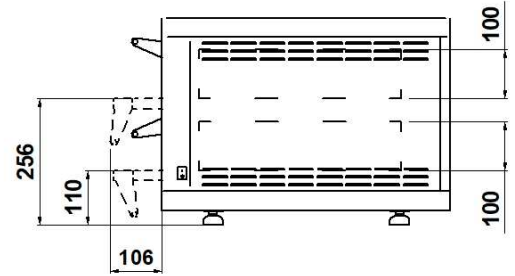
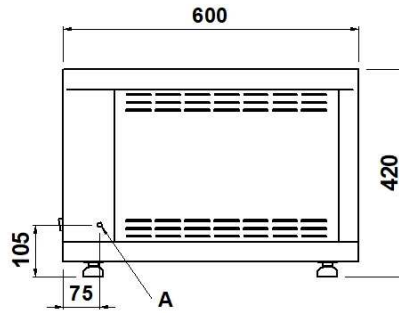
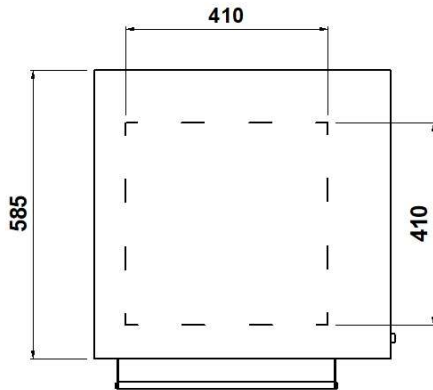
- Refractory brick heating surface
- Side and top surfaces in aluminized steel
- Mineral wool thermal insulation

Link

VIEW FROM ABOVE

VIEW FROM BEHIND

VIEW FROM THE RIGHT



NOTE: The measurements on the schematics are in millimetres.

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Electrical cable length 3 meters

**EXTERNAL DIMENSIONS**

Ext. height	420mm
Ext. depth	585mm
Ext. width	600mm
Weight	43kg

**INTERNAL DIMENSIONS**

Int. height	100mm
Int. depth	410mm
Int. width	410mm
Tot. surf area	0.33m <sup>2</sup>

**SHIPPING INFORMATION**

Package dimensions:	
Max height	570mm
Max depth	650mm
Max width	670mm
Weight	(43+10)kg

**POWER SUPPLY AND OUTPUT**

Standard Power Supply	
A.C. V230 1N	
Frequency	50/60Hz
Max power output	3kW
*Ave hourly cons.	1,5kWh
Connecting cable	
type H07RN-F	
3x1,5mm <sup>2</sup> (V230 1N)	

\* may vary with differences in the usage of the appliance

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