



BAKE STONE CLIMOTHER®

INDUSTRY 4.0



Electric oven

The new, high performance Bake Stone Climother electric oven is ideal for baking pizzas, Neapolitan pizza and various types of bread. Bake Stone Climother offers a top performance and a maximum ease of use thanks to the high temperatures it can reach and to the exclusive configuration of its baking chamber.

STANDARD Features

- Cavity suitable for baking different types of pizza and special bread
- Baking temperature: 500 °C
- Baking of the pizza in less than 90' at 500 °C
- Dedicated (shape and section) heating elements guarantee a fast answer to every power requirement; the front ones also create an infrared line so you can bake "at mouth of the oven" ("a bocca di forno").
- Smoke extraction in baking chamber and through the front hood
- Baking surface in "Biscotto di Sorrento" specially processed to exalt baking quality and reduce burning
- Important thermal inertia and energy accumulation thanks to the refractory material on sides and top
- CORTEN COLOR
- CHIMNEY WITH ADJUSTABLE DAMPER
- SET UP FOR USE WITH SOLEO
- BAKE STONE CLIMOTHER STEAMER KIT


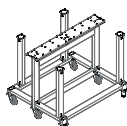
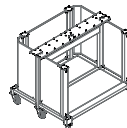
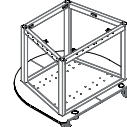
Digital controls

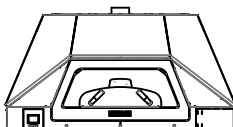
- Oven temperature setting and display (max 530 °C)
- Setting and display of oven top and bottom percentages (0-100%)
- Enabling/disabling of the oven mouth heating elements
- Oven lighting
- Baking timer
- Programmed starting
- Cleaning program
- Economy function: it optimizes the absorbed power, maintaining the temperature inside the chamber

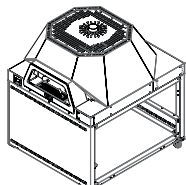
Optionals

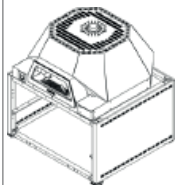
- Bake Stone Climother suction kit
- Soleo suction kit (Mandatory with the purchase of Soleo Evo M2)
- Customizable color



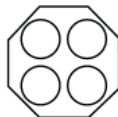
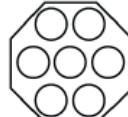
BAKE STONE CLIMOTHER			
Code	Item	Description	Dimensions - mm (W x D x H)
AF00E00013K		Electric oven	1491 x 1554 x 806
SUPPORTING ELEMENTS			
Code	Item	Description	Dimensions - mm (W x D x H)
AF00E00008K		OPEN TIPPING SUPPORT	1400 x 1184 x 1107
AF00E00009K		CLOSED TIPPING SUPPORT	1400 x 1184 x 1107
AF00E00010K		OPEN FIXED SUPPORT	1397 x 1275 x 1022

BAKE STONE CLIMOTHER + STAINLESS STEEL BASE		
Code	Item	Dimensions - mm (W x D x H)
AF00E00014K		1491 x 1554 x 825

BAKE STONE CLIMOTHER + SIDE COMBI		
Code	Item	Dimensions - mm (W x D x H)
AF00E00015K		1491 x 1690 x 1957

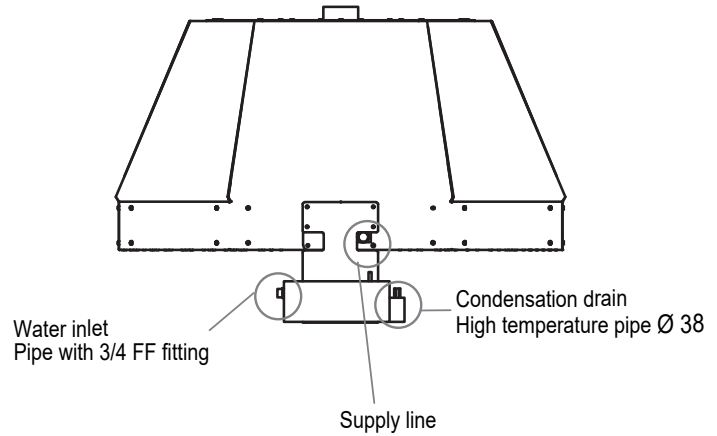
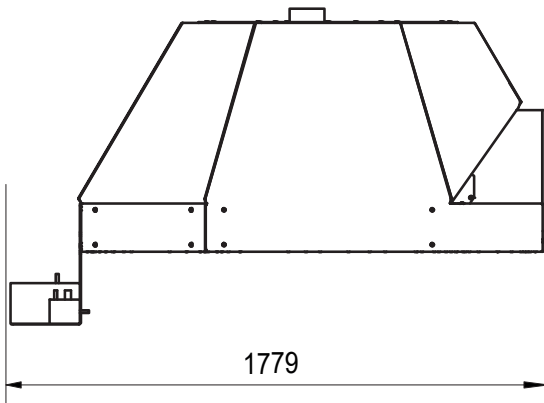
BAKE STONE CLIMOTHER + FRONT COMBI		
Code	Item	Dimensions - mm (W x D x H)
AF00E00016K		1690 x 1491 x 1957

Power/Supply voltage	Net weight	Temperature
kW/Volt	kg	Max
16,3 - 400 3 Ph + N + Gr	416	530 °C

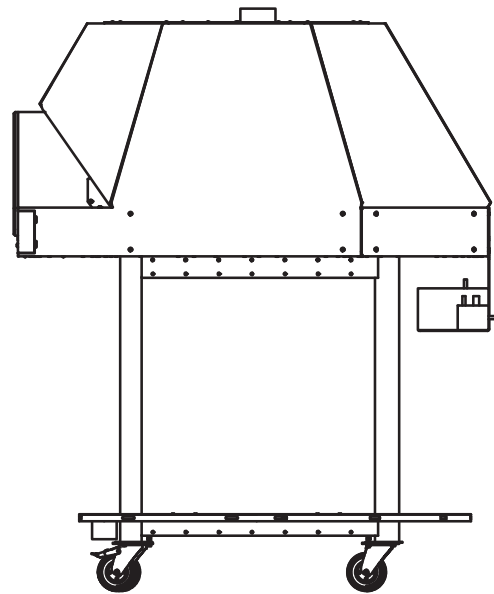
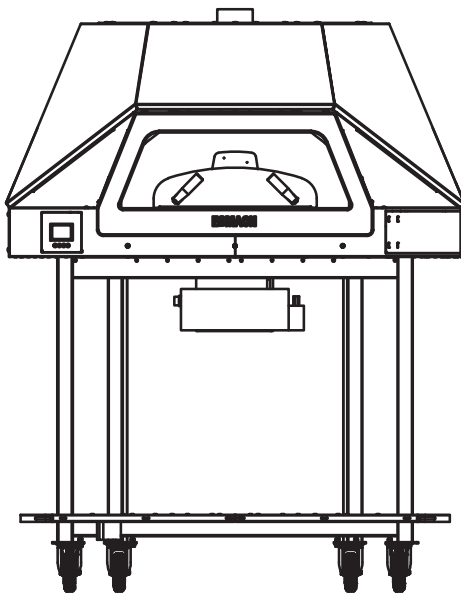
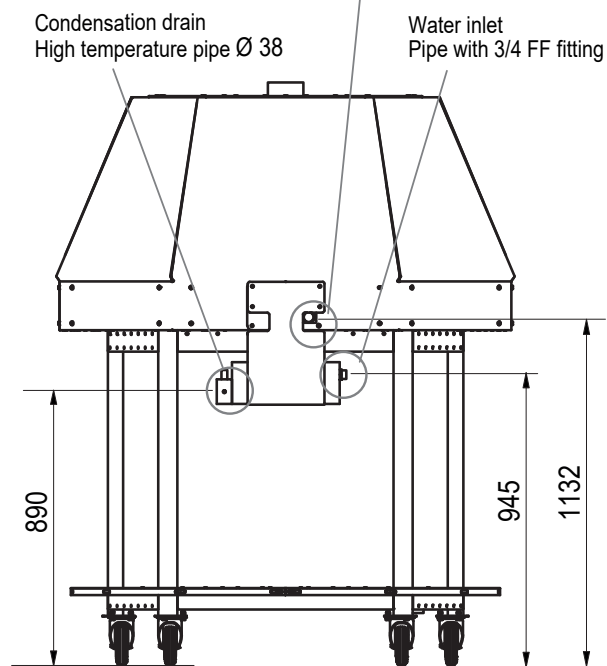
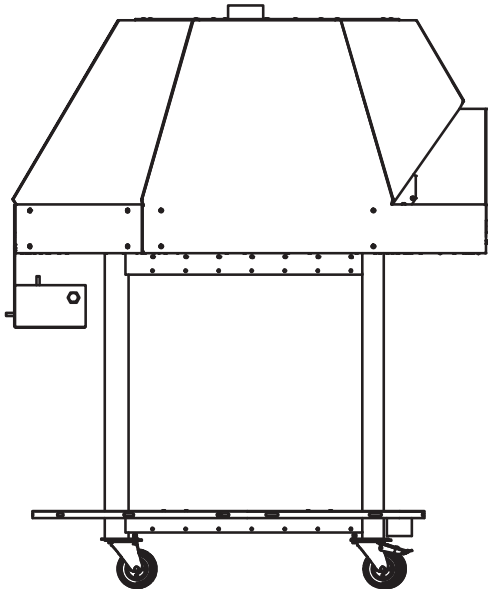
Baking capacity	
Pizzas 4 Ø 45	Pizzas 7 Ø 35
	



BAKE STONE CLIMOTHER WITH STEAMER AND WITHOUT STAND

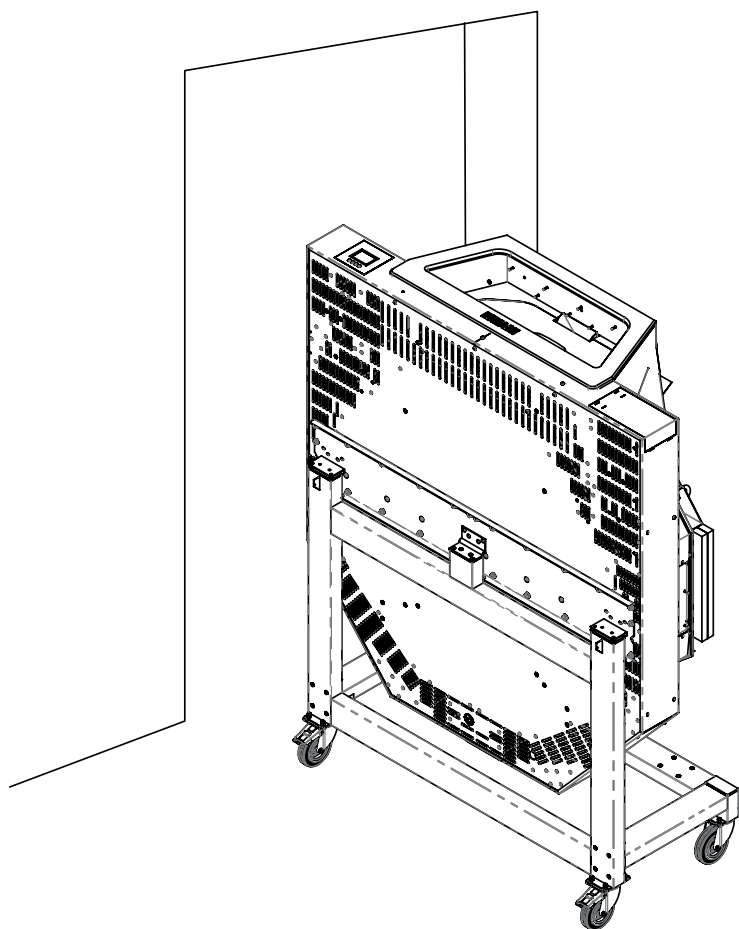
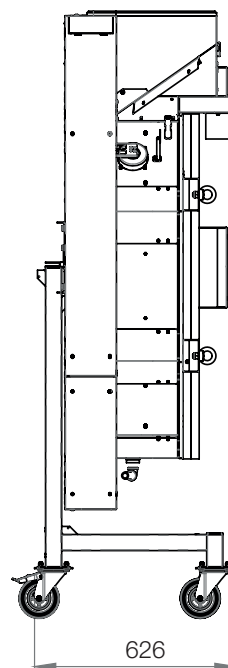
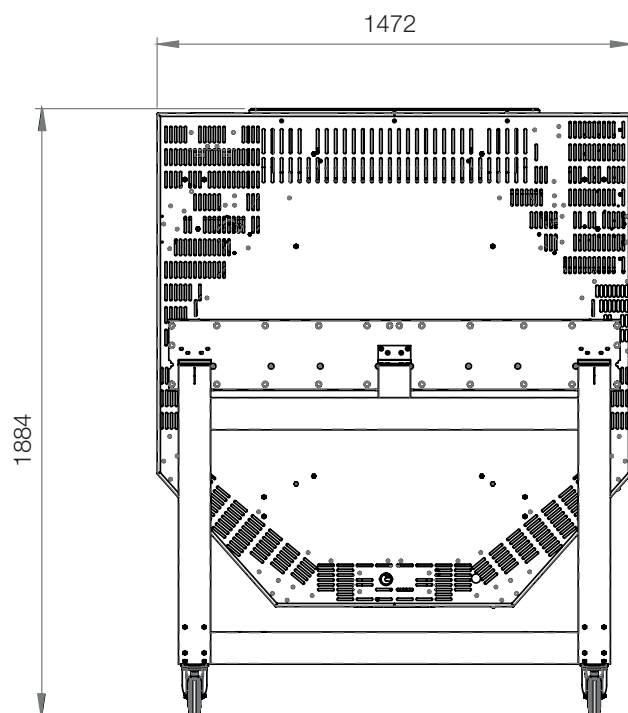


**BAKE STONE CLIMOTHER WITH STEAMER + STAND
(Steamer position suitable for each kind of stand)**





**BAKE STONE CLIMOTHER WITH TIPPING SUPPORT
FOR AN EASIER ACCESS IN NARROW SPACES**



Total weight:
approx 350 kg