

# SF013

**MODEL**  
**CALDOBAKE L3 SF013**

- **Electric convection ovens**
- **Manual control**

- **Temperature**  
**30°C-260°C**



## DESCRIPTION

Combi oven for fresh and frozen bakery, pastry and confectionary cooking processes; thanks to AIR.PLUS technology it obtains uniformity of baking in all the points of the single tray and in all the trays, and thanks to DRY.PLUS it ensures the texture of the baked products, allowing to obtain a dry and well-structured internal structure and a crisp and crumbly external surface.

## STANDARD COOKING FEATURES

### SETTINGS:

- **TEMPERATURE:** 30 °C – 260 °C.
- Manual Control
- 3 trays 460x330 Capacity

## KEY FEATURES

- **DRY.PLUS:** Rapid extraction of humidity
- **AIR.PLUS:** Perfect distribution of the air and heat

## STANDARD TECHNICAL FEATURES

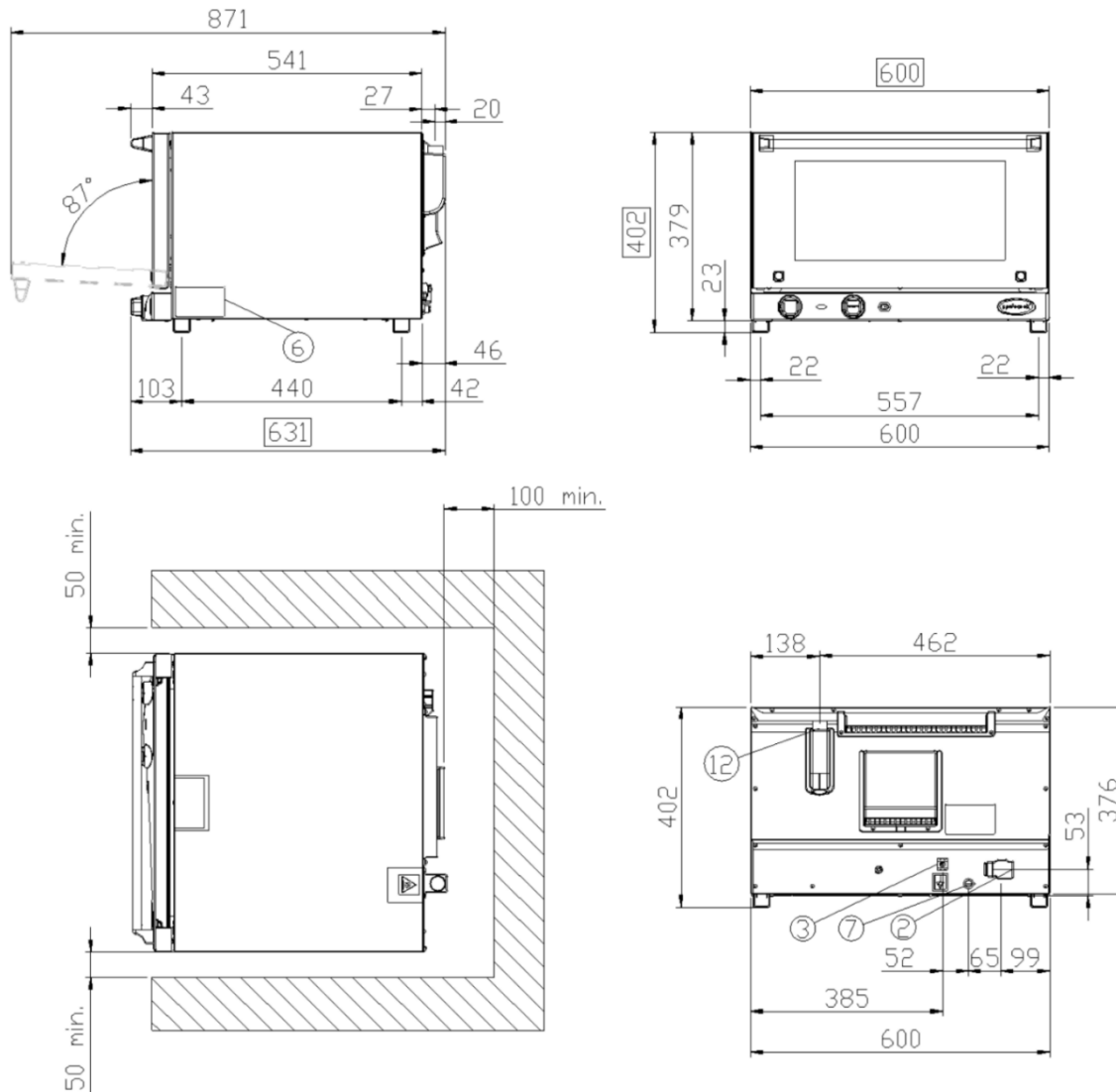
- **Protek. Safe™** Double Glass Door
- Assisted opening and soft-close door
- Stainless steel ergonomic Door Handle
- Illuminated Cooking Chamber
- Stainless steel tray supports
- Stainless steel AISI 304 cooking chamber
- Degree of protection IP-X3
- Silicone polymer gasket
- Non-slip feet



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Views  
Dimensions and Weights  
Connection positions  
Power supply

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### DIMENSIONS AND WEIGHT

Width	600 mm
Depth	631 mm
Height	402 mm
Weight	20 Kg
Pan Spacing	70 mm

### CONNECTION POSITIONS

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney

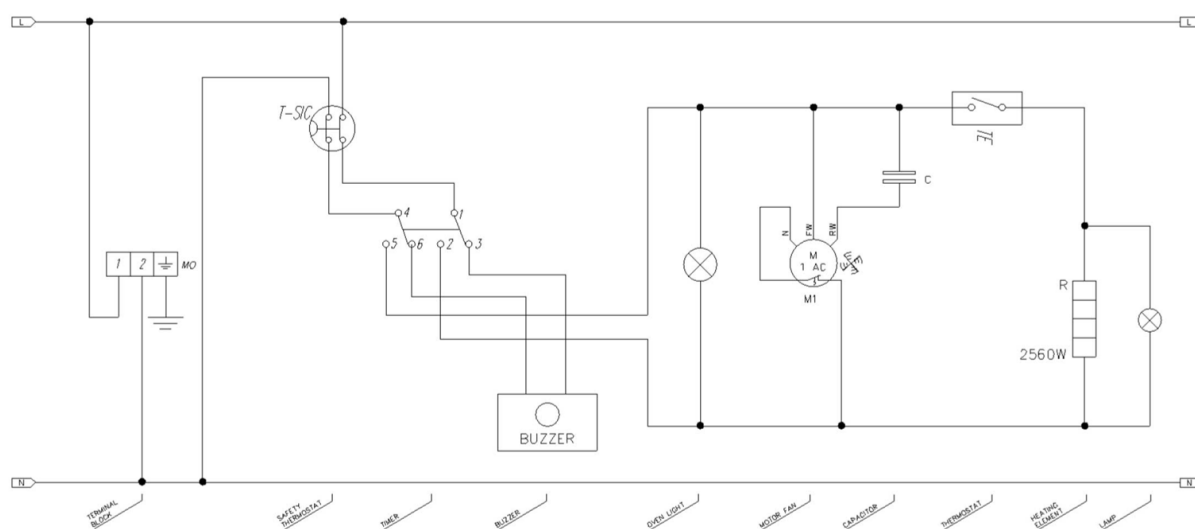
### POWER SUPPLY

Voltage	230 V
Phase	1PH+N+PE
Cycle	50-60 Hz
Power	2,7 kW
Maximum Amp Draw	12 A
Power cable requirement	H07RN-F 3G 1.5 mm <sup>2</sup>
Cord diameter	10 mm
Plug	SCHUKO

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Wiring diagrams

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## WIRING DIAGRAMS

μP	Door microswitch
BZ	Buzzer
C	Electric condenser
H	Oven light
IM	Reversing gear
K	Contacteur
M	Motor
PR	Refit push button
TE	Thermostat
TM	Timer
TS	Safety thermostat