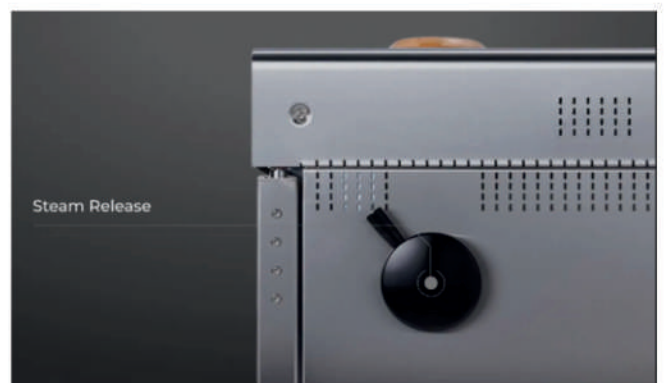
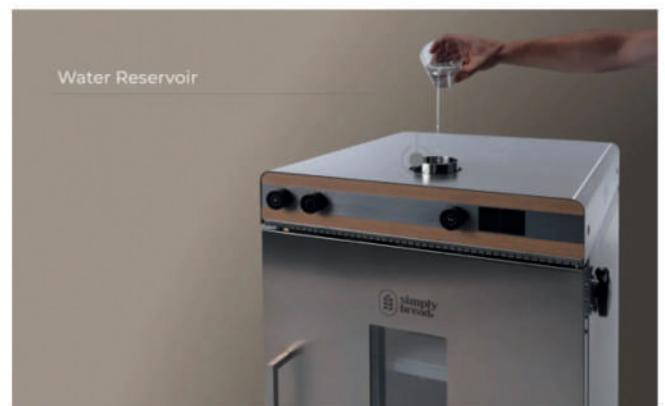




## THE SIMPLY BREAD L12 OVEN

- + Potential of baking 12 to 15 loaves in 40 minutes
- + Precise digital temperature control across decks eliminates shuffling
- + Large viewing window
- + Allows you to connect your oven to the WiFi
- + Manufactured in US & Europe
- + Automated steam generation available as an option





# Simply Bread Oven L12 Specifications

## Electrical

Single-phase  
Power: 3,680W – 220V – 16A  
Plug Type: CEE 7/7 (PCE 013 on demand)  
Power Cord Length: 188cm

## Heating

Energy Source: Electric  
Heat-up Time: Approx. 100 minutes  
Oven Temperature Range: 80–275 °C  
Recovery Time: Approx. 15 minutes

## Dimensions

### Interior

Baking Surface: 50.8 × 50.8cm Capacity: 15 × 850g loaves  
(3 decks)

### Exterior

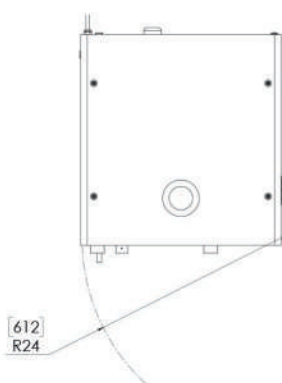
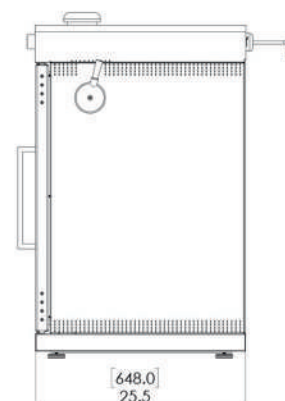
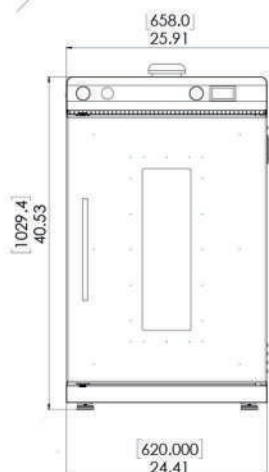
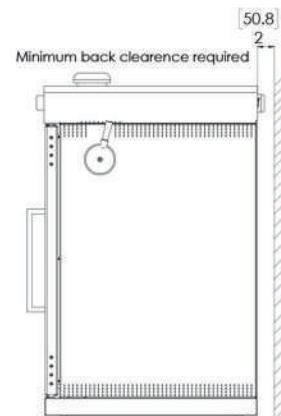
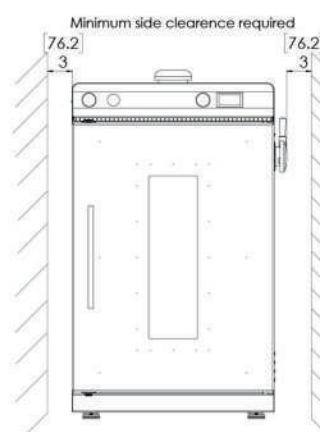
Height: 1030mm  
Width: 620mm  
Depth: 648mm  
Weight: 170kg

### Clearance

We recommend a clearance of 75 cm on each side with 5cm in the back and a clear top.

## Operating Temperatures

This oven is specifically designed for indoor use within temperature ranges of 10°C to 40°C. It is not intended for outdoor use. Please ensure the oven is operated in accordance with these specifications for optimal performance and safety.



Contact us today.

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