





# **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).

C€ EHI

# **OPERATION**

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

# 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

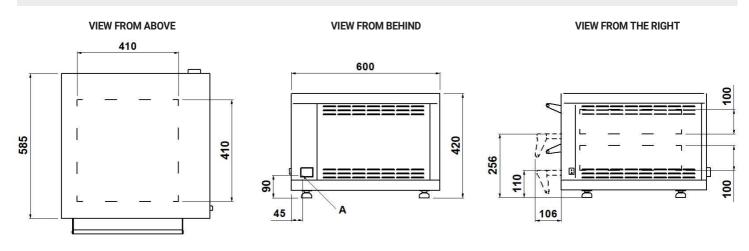
#### **INTERNAL STRUCTURE**

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





# Link



NOTE: The measurements on the schematics are in millimetres.

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EXTERNAI	_ DIMENSIONS	
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# SHIPPING INFORMATION

Ext. height 420mm Package dimensions: Ext. depth 585mm Max height 570mm Ext. width 600mm Max depth 650mm 43kg Max width 670mm Weight Weight (43+10)kg

**INTERNAL DIMENSIONS** 

Int. height 100mm Int. depth 410mm Int. width 410mm Tot. surf area  $0.33m^{2}$ 

# **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 3x2,5mm<sup>2</sup> (V230 1N)

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