

The Baker®



The Baker®



100L
BIG SIZE



MULTILAYER
NO NEED ROTATION



CONVECTION
2 IN 1



DIGITAL
CONTROLLED



BACK HOT AIR
CONVECTION



M-TYPE
HEATING ELEMENT



Big 100L Capacity, For Better Experience
4 Trays Baking Together Without The Need of Tray Rotating



SMALL EGG TARTS

×160



BIG EGG TARTS

×120



BUTTER COOKIES

×180



8" CHIFFON CAKE

×4



CUPCAKES

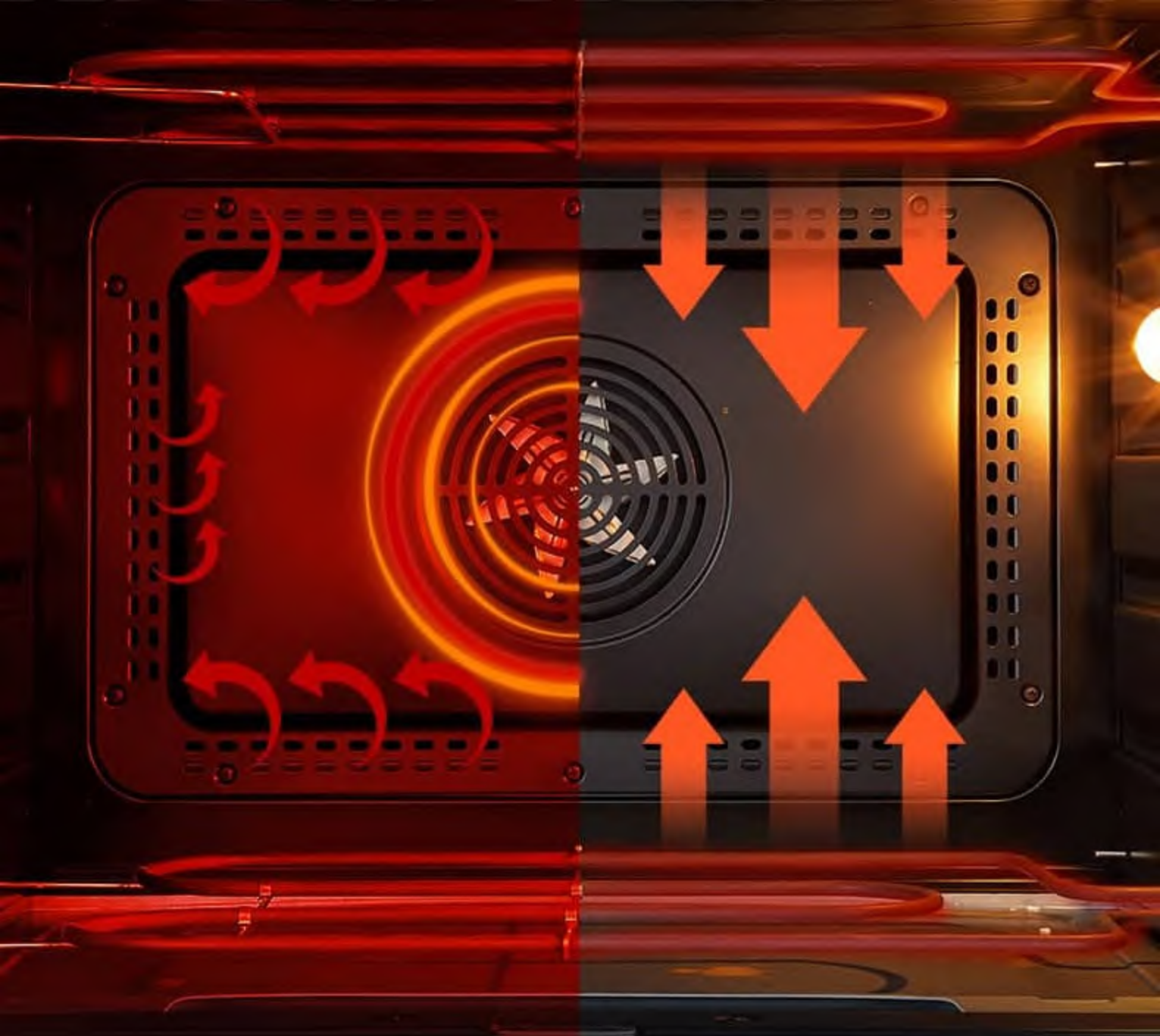
×140



450g BREAD LOAF

×8





CONVECTION

UNIFORM TEMPERATURE

4 TRAYS AT ONCE

BACK HEATER AND FAN

NORMAL

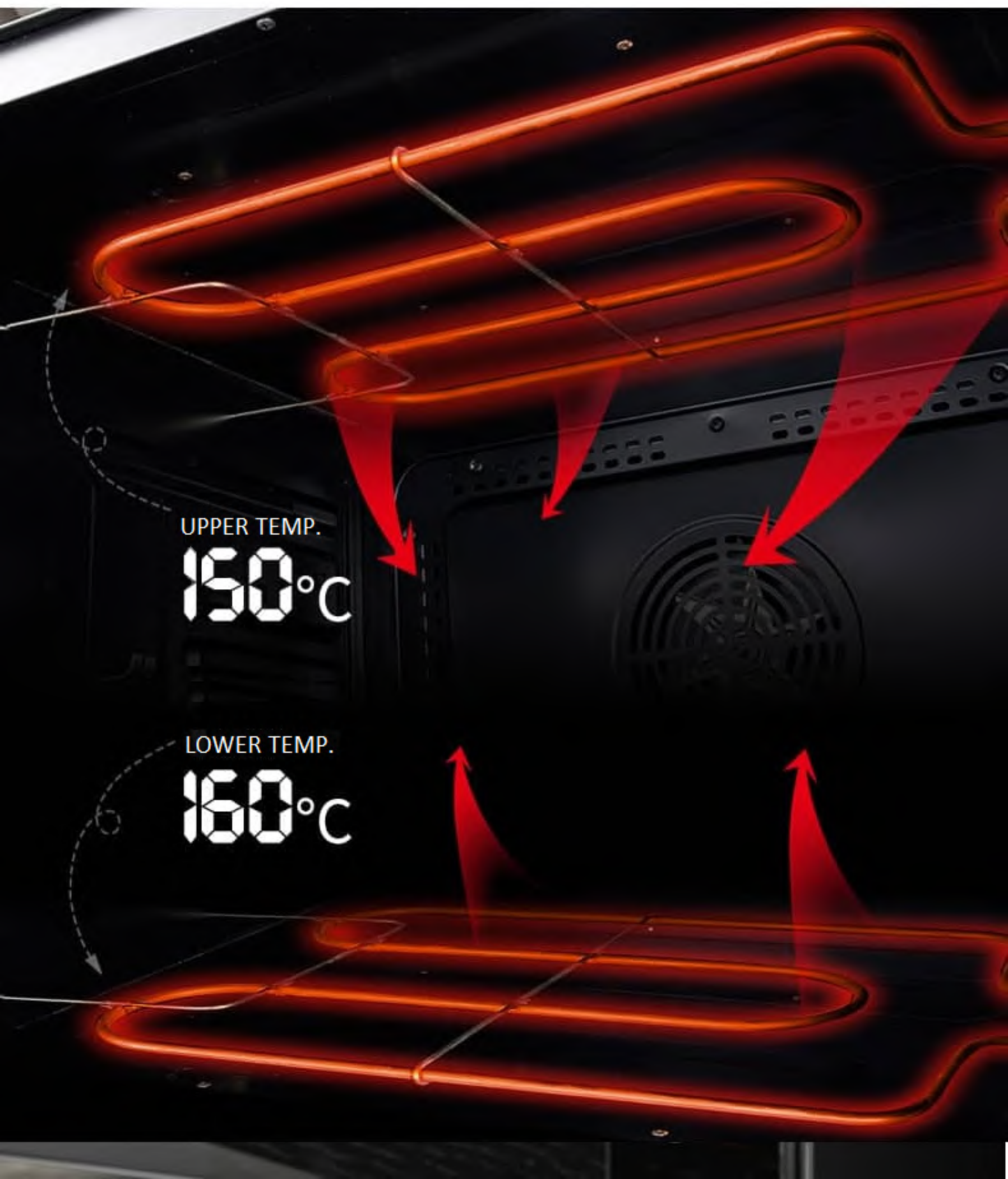
UPPER AND LOWER HEATER

INDEPENDANT CONTROL

DIGITAL ELECTRONIC CONTROL
PRECISE TEMPERATURE, LED PANEL



UPPER AND LOWER SEPERATE CONTROL M-TYPE HEATING ELEMENT



DEHYDRATOR, REAL HOT-AIR CONVECTION

BIG BACK FAN + BACK ROUND HEATER ELEMENT



MUST HAVE BACK HEATER WITH FAN
FOR OPTIMUM FRUITS DEHYDRATION

NOT JUST AN OVEN ALSO A PROOFER

30-60°C CONTROLLED TEMPERATURE PROOFING



The Baker[®]



40°C
YOGURT



30°C
WINE



32°C
DOUGH



45°C
RICE WINE



60-80°C DEFROST

HEATING ELEMENT DEFROST
FASTER THAN CONVENTIONAL
MAINTAIN FOOD FRESHNESS



WATER DEFROST



OVEN DEFROST



MICROWAVE DEFROST



CLEAR LED PANEL

Clearly shows oven function



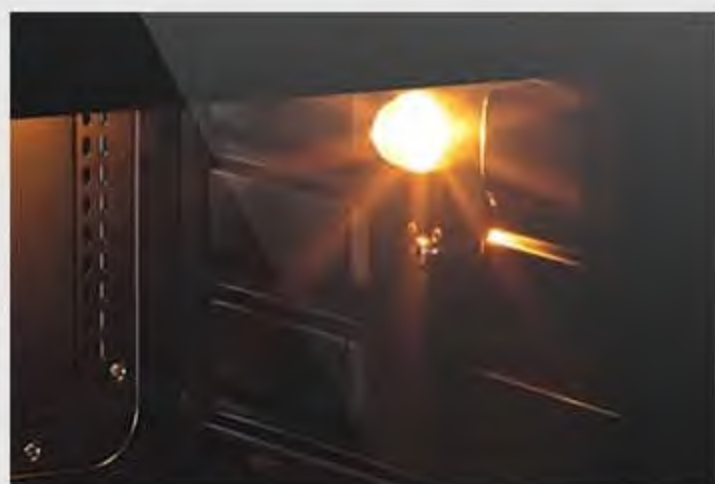
DOUBLE LAYER GLASS

High transparency, anti-crack glass



BACK VENTILATION VENT

Better than other brands which has side ventilation vent



CLEAR LIGHT BULB

Clear vision on baking process



MULTIPLE DOOR ANGLE

Up to 4 holding door angle



PTFE ANTI-STICK COATING

Water based PTFE, safe and easy cleaning

DIMENSIONS



MODEL: ESM-100DG

VOLTAGE: 230V - 50HZ

CAPACITY: 100L

WIRE MESH: S/S CROME

ACCESSORIES: ZINC CROME

NETT WEIGHT: 22 KG

INNER DIMS: 530*500*395MM

CONTROL: DIGITAL

POWER: 2800W

INNER MATERIAL: PTFE NON-STICK

TRAY MATERIAL: PTFE NON-STICK

GROSS WEIGHT: 28 KG

OUTER DIMS: 680*668*442MM

CARTON DIMS: 780*755*540MM