

# BAKERY VACUUM CLEANER FOR **HOT** **OVEN CLEANING**



## **QUALITY**

Eliminate contamination and maximize the quality of the finished product.



## **SAFETY**

Safely reach hard-to-clean areas inside the oven.



## **EFFICIENCY**

Easier, faster and effortless cleaning operations.





UP TO 250°C



## NOMEX FILTER

Safe suction of high temperature residues.



## ACCESSORY KIT FOR HIGH TEMPERATURES

Avoid burns during cleaning cycles between batches.

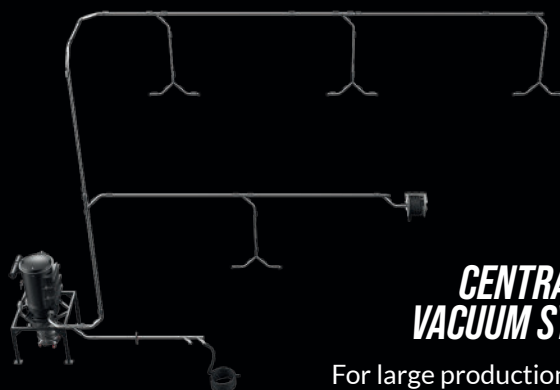
## DETACHABLE BIN

Easily dispose of vacuumed residues.

## TECHNICAL DATA

Technical data	Units	XM 20 OVEN
Motor type		2 by-pass motors
Power	kW - HP	2,6 - 3,5
Voltage   Frequency	V   Hz	230   50-60
Max vacuum	mBar	250
Max air flow	m³/h	380
Capacity	Lt	20
Dimensions	mm	516 X 545 X 994 h
Weight	Kg	38
<b>Primary filter</b>		
Type - Polyester		NOMEX filter
Filtrating surface	cm²	15.000
<b>Optional filter</b>		
		H14 cartridge

## OTHER SOLUTIONS FOR BAKERIES AND FOOD INDUSTRY



## CENTRALIZED VACUUM SYSTEM

For large production plants.



## ATEX VACUUMS

For raw flour.



## HOT SUBSTANCES SEPARATOR

With water immersion bath.