

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.

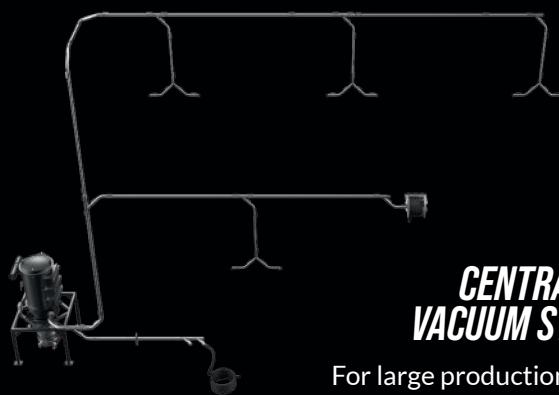
DETACHABLE BIN

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 | m ³ /h | 380 |
| Capacity | Lt | 20 |
| Dimensions | mm | 516 X 545 X 994 h |
| Weight | Kg | 38 |
| Primary filter | | |
| Type - Polyester | | NOMEX filter |
| Filtering surface | cm ² | 15.000 |
| Optional filter | | 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.