C3 The Baker®



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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

 $\times 120$ 



**BUTTER COOKIES** 

 $\times 180$ 



8" CHIFFON CAKE

 $_{ imes}$ 4



**CUPCAKES** 

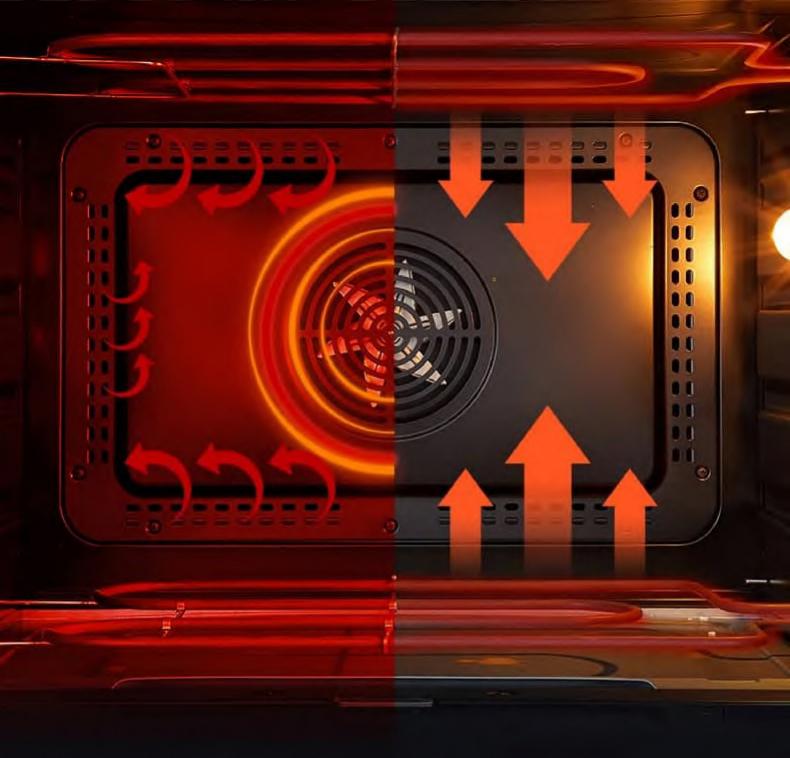
 $\times 140$ 



450g BREAD LOAF

 $^{*}8$ 





## **CONVECTION**

UNIFORM TEMPERATURE 4 TRAYS AT ONCE BACK HEATER AND FAN

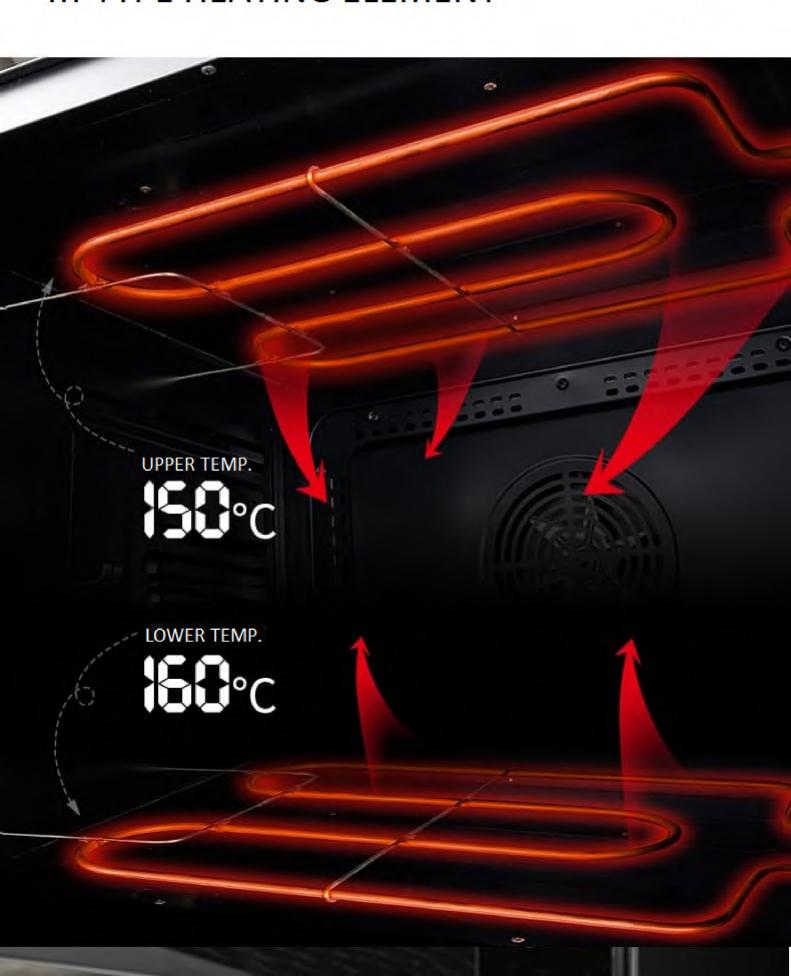
## **NORMAL**

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** 



### NOT JUST AN OVEN ALSO A PROOFER

30-60°C CONTROLLED TEMPERATURE PROOFING

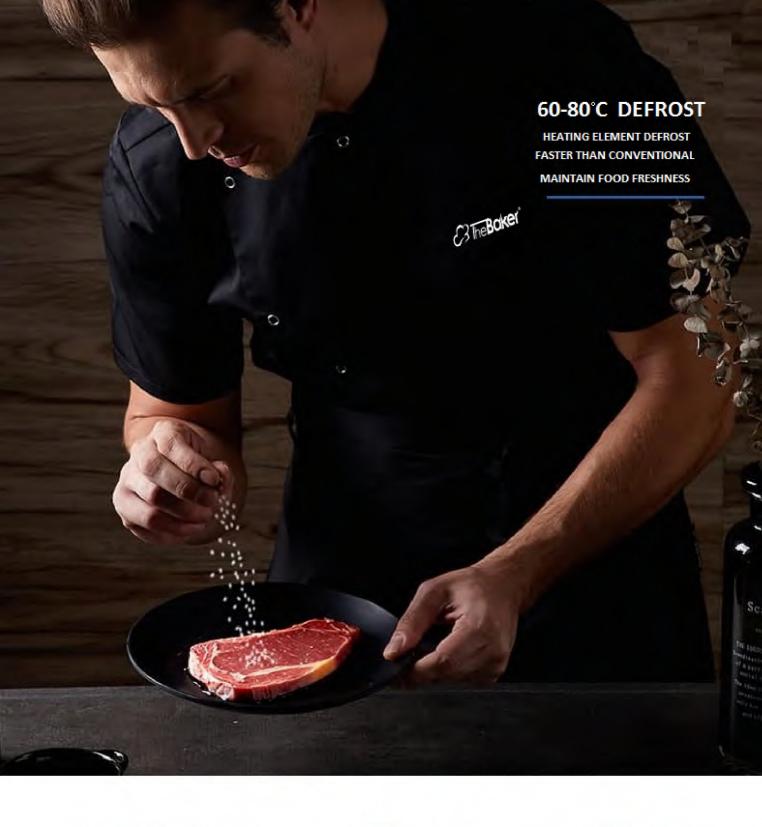


















WATER DEFROST

**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



#### ESM-100DG



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