

# Corner Bakery

## Artisan Flat Persian Breads

Rotary bakery oven specification					
	Description	Units	Francis 116	Francis 117	Francis 117-S
1	Maximum Temperature	Celcius	250	285	300
		Farenheit	480	545	572
	Thermal Power	BTU	200000	250000	320000
		Kw	58	73	94
2	Temp control accuracy	Celcius	(+/-)1	(+/-)1	(+/-)1
3	Chamber Material	Fire brick			
4	Insulation	Ceramic Fiber 2300			
5	Rotary deck Diameter	Inch	67	75	84
		Centimeter	170	191	213
6	Venting	Natural draft CSA149.1-10			
7	Stack Diameter	Inch	5	6	8
10	Combustion Volume	M <sup>3</sup>	1.85	2.32	2.91
		Ft <sup>3</sup>	65	81	102
11	Ignition	Direct ignition with flame management control system			
12	Oven temperature Protection	Independent thermostat Temperature High limit switch			
13	Top burner type	Atmospheric			Forced
14	Lower burner	Ribbon Atmospheric			
15	Fuel	Natural Gas minimum 7WC 1" -1" 1/4 NPT Pipe			
16	Overall space area	Ft	8 x 8	10 x 10	13 x 13
17		Cm	240 x 240	300 x 300	400 x 400
18	Shipping weight except for the bricks	lb	1750	2250	3500
19		Kg	1.85	1100	1600
20	Power requirement	120 VCA Single phase 50 Hz			240 VCA/50Hz
21					
22	Minimum combustion chamber clearance	Top	1	1.5	2
23		Side	4	5	6
The rotational speed of the baking deck is variable and is indicated by a digital read out					