

Brio Maxi

Small room at full power. More power thanks to the two engines and two fans with reverse rotation. Brio Maxi is the best you can achieve with such compact dimensions: 4 trays (tray rack interchangeable for gastronomy and pastry at request), 6.3W of power, maximum temperature of 280°. Available with two different controls, Brio Maxi convection oven will allow you to get sweet and savoury products of the same quality of the ones baked by the most sophisticated laboratories and restaurants.





Brio maxi
EASY

Electromechanical controls	2 knobs
Power supply	230V/400V 2N 50-60Hz
Power	6,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	4 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	120min
Humidification	Optional
Dimensions (WxDxH) and weight	860 x 820 x 635 mm 68Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 750 mm 82Kg



Brio maxi
DIGITAL

Digital controls	10 programs
Power supply	230V/400V 2N 50-60Hz
Power	6,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Trays size	4 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	199min
Humidification	Standard
Dimensions (WxDxH) and weight	860 x 820 x 635 mm 68Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 750 mm 82Kg