



Holzbacköfen –
Einfach backen!

Ideal für

- Bäckereien
- Gastro
- Fahrende Gewerbe
- Privatpersonen

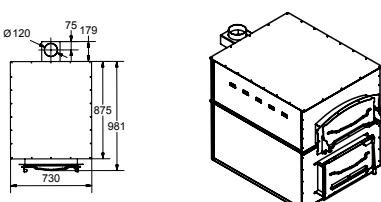
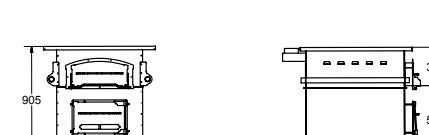
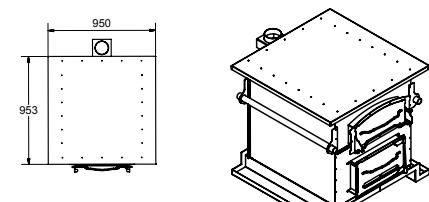
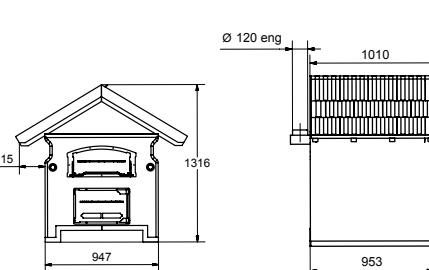
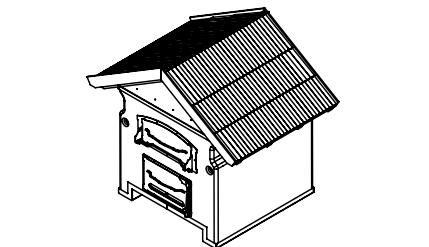
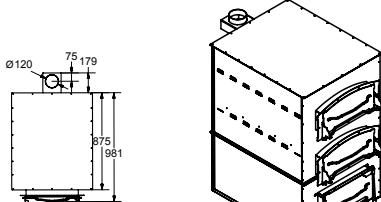
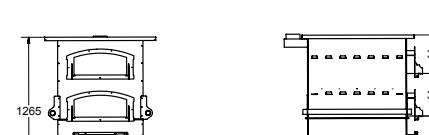
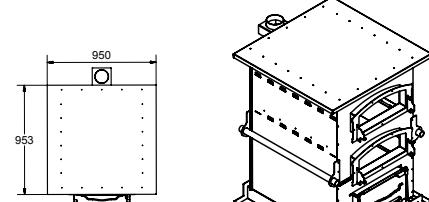
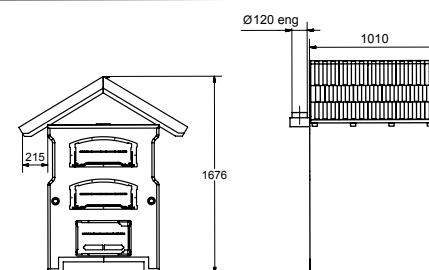
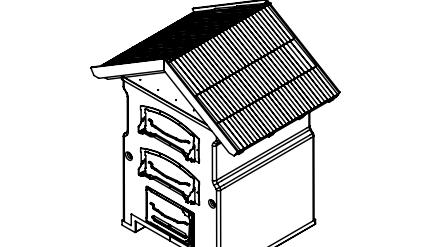
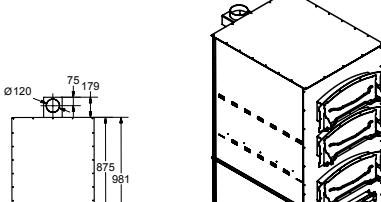
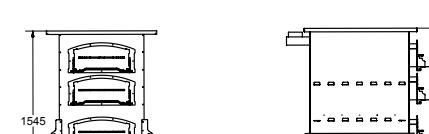
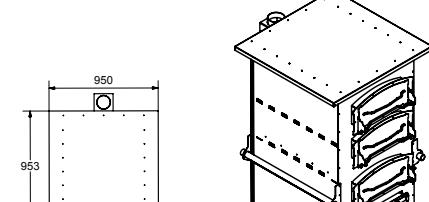
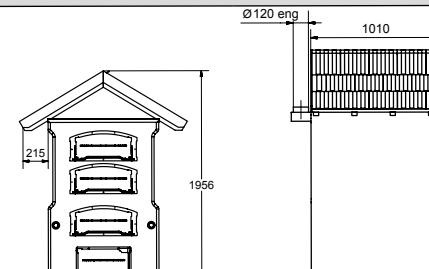
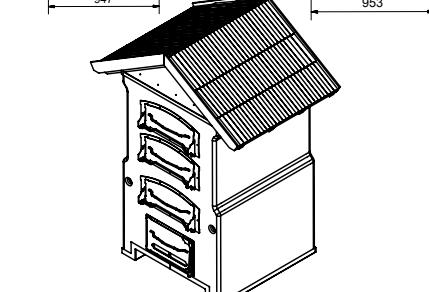


OI-Backofen

Innenaufstellung nur nach vorhergehender Absprache!

Alle Profi 40: Backfläche 450x900, Backhöhe 150

separat erhältlich: Backplatte 1-teilig, Höhe 20; Stahl-Backblech 430x870

Profi 40 E/1	Profi 40 M/1	Profi 40 K/1 ca. 210 kg
 	 	 
Profi 40E /2	Profi 40 M/2	Profi 40 K/2 ca. 290 kg
 	 	 
Profi 40 E/3	Profi 40 M/3	Profi 40 K/3 ca. 370 kg
 	 	 

Alle Profi 50: Backfläche 500x1000, Backhöhe 125

separat erhältlich: Backplatte 1-teilig, Höhe 20; Stahl-Backblech 480x970

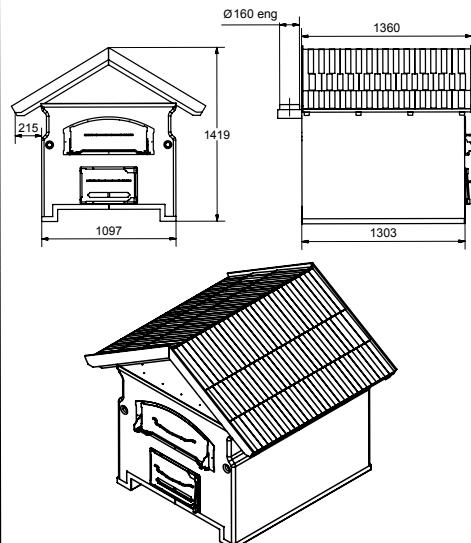
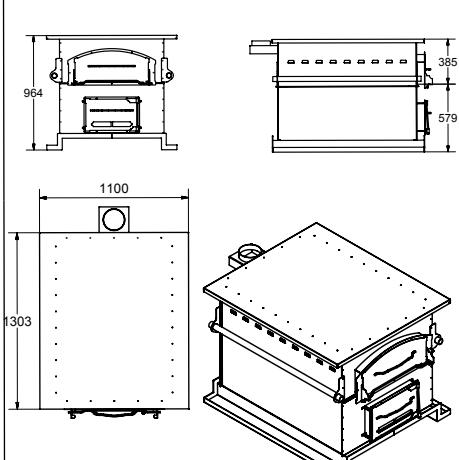
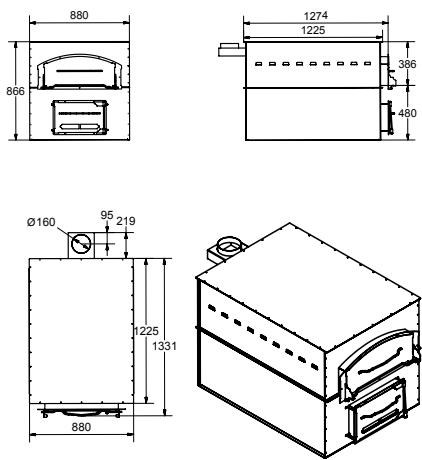
Profi 50 E/1	Profi 50 M/1	Profi 50 K/1 ca. 230 kg
Profi 50 E/2	Profi 50 M/2	Profi 50 K/2 ca. 320 kg
Profi 50 E/3	Profi 50 M/3	Profi 50 K/3 ca. 410 kg

Alle Profi 75: Backfläche 600x1250, Backhöhe 170

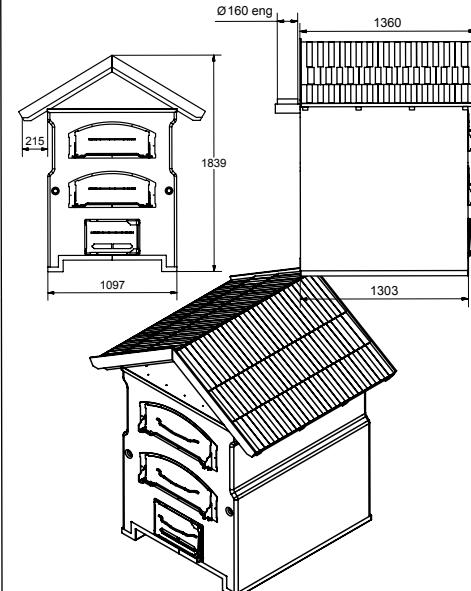
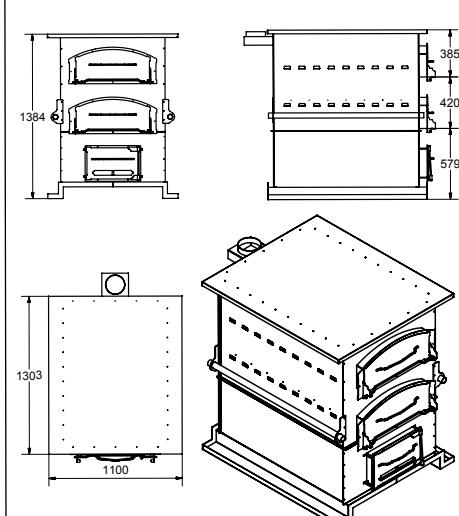
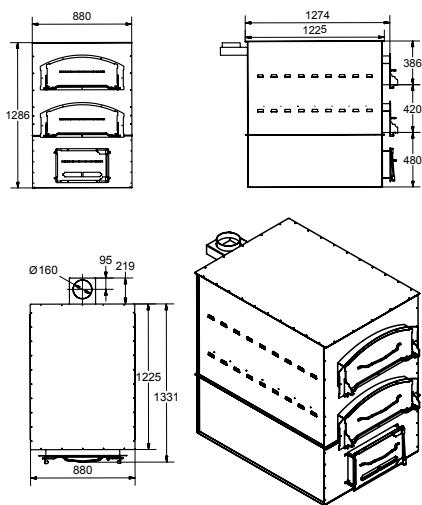
separat erhältlich: Backplatte 1-teilig, Höhe 20; Stahl-Backblech 570x1200

Profi 75 E/1**Profi 75 M/1****Profi 75 K/1**

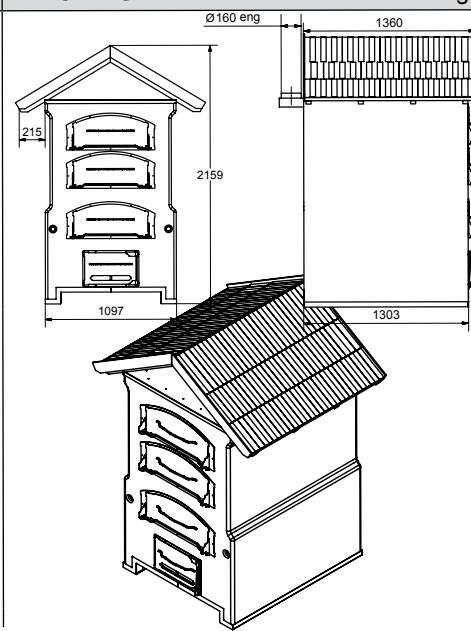
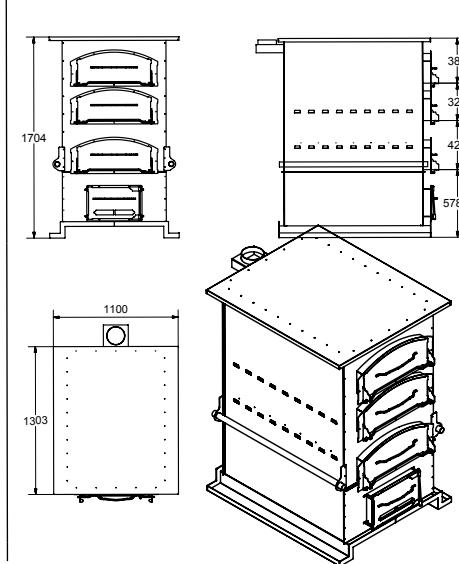
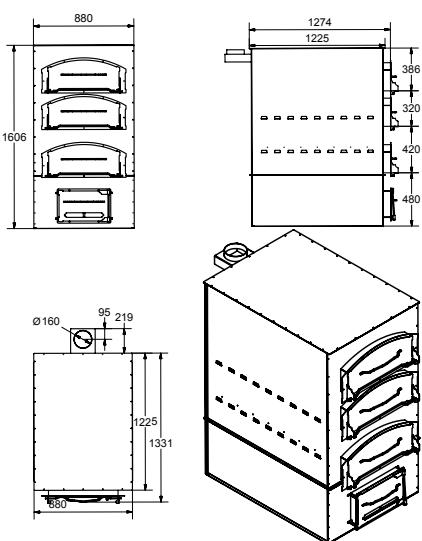
ca. 460 kg

**Profi 75 E/2****Profi 75 M/2****Profi 75 K/2**

ca. 560 kg

**Profi 75 E/3****Profi 75 M/3****Profi 75 K/3**

ca. 660 kg



Notizen

A uniform grid of 100 rows by 100 columns, where every cell contains a plus sign ('+'). The grid is composed of thin black lines on a white background.



Ihr Ansprechpartner aus Ihrer Region

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