

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 250C°



NOMEX FILTER

Safe suction of high temperature residues.



ACCESSORY KIT FOR HIGH TEMPERATURES

Avoid burns during cleaning cycles between batches.

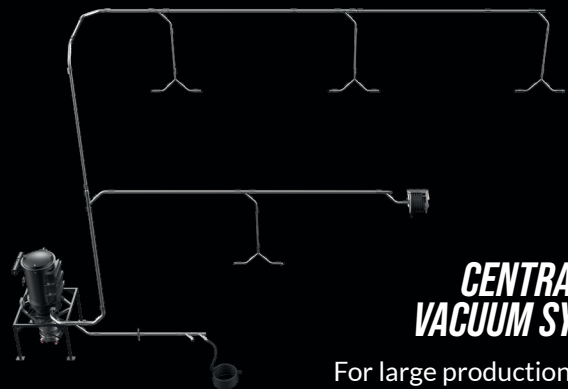
DETACHABLE BIN

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 - Poliester		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.