

Australian Bakery & Pizza

Importers and Distributors



If we compare the success of the Garbin ovens to a recipe, its ingredients are a real guarantee: 20 years of experience, continuous research for new technological solutions, reliable materials, a flexible mentality to gather the customers' suggestions and request and to continuously improve the product, a wide range able to satisfy all needs, and, last but not least, a particular concern also to the aesthetics.

The result? Beautiful ovens of compact dimensions, easy to handle and reliable: ovens that permit a considerable energy saving and a properly done baking result.

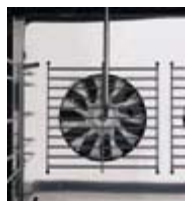
This is a recipe that won the European market and it is rapidly spreading in Australia where the Garbin company policy, high technology combined with artisan care, is already a synonym of quality.

Garbin 43MX-UMI Convection Oven

Inside and Outside, Stainless Steel with humidifier.



The three heating elements work together simultaneously to guarantee an absolute uniformity in baking.



Garbin 43UP-UMI Convection Oven	
External Dimensions (WxDXH)	595 x 610 x 575 mm
Internal Dimensions (WxDXH)	445 x 415 x 355 mm
Distance between trays	70 mm
Electrical	240v 50Hz, Single Phase, 15amp
Wattage (Kw)	3.2
Tray Size	433 x 333 mm
Trays Supplied	4

Your Bakery/Pizza Equipment Specialists.

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