



Hotmax

**MADE
IN
ITALY**



Electric **Deck Oven**
Gas **Deck Oven**
Rolling **Machine**
Spiral **Mixer**

Electric Deck Oven



Basic 1/40



Basic 2/40



Basic 1/50 Vetro



Basic 2/50 Vetro



Basic 4



Basic 44



Tray 4



Tray 44



Tray 6 L



Tray 66 L



Tray 9



Tray 99



Electric Deck Oven

Model	Basic 1/40	Basic 2/40	Basic 1/50 Vetro	Basic 2/50 Vetro	Basic 4	Basic 44	Tray 4	Tray 44	Tray 6 L	Tray 66 L	Tray 9	Tray 99
Temperatura °C	50 320	50 320	50 500	50 500	50 500	50 500	50 500	50 500	50 500	50 500	50 500	50 500
Power supply VOLT	230	230	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400
Chamber n°	1	2	1	2	1	2	1	2	1	2	1	2
Power KW	1,6	2,4	5	7,5	4,7	9,4	6,9	13,8	10,2	20,4	15,3	30,6
Top heating element power W	800x1	800x2	2500x1	2500x2	2350x1	2350x2	1150x3	1150x6	1700x3	1700x6	2550x3	2550x6
Bottom heating element power W	800x1	800x1	2500x1	2500x1	2350x1	2350x2	1150x3	1150x6	1700x3	1700x6	2550x3	2550x6
External Dimension cm	L 56,8 P 50,0 H 28,0	L 56,8 P 50,0 H 43,0	L 91,5 P 69,0 H 35,7	L 91,5 P 69,0 H 52,7	L 97,5 P 92,4 H 41,3	L 90,0 P 87,1 H 74,5	L 110,0 P 107,4 H 41,3	L 110,0 P 107,4 H 74,5	L 150,0 P 107,4 H 41,3	L 150,0 P 107,4 H 74,5	L 150,0 P 131,4 H 41,3	L 150,0 P 131,4 H 74,5
Internal Dimension cm	L 41,0 P 36,0 H 9,0	L 41,0 P 36,0 H 9,0	L 62,0 P 50,0 H 12,0	L 62,0 P 50,0 H 12,0	L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0	L 82,0 P 84,0 H 17,5	L 82,0 P 84,0 H 17,5	L 123,0 P 84,0 H 17,5	L 123,0 P 84,0 H 17,5	L 123,0 P 108,0 H 17,5	L 123,0 P 108,0 H 17,5
Packing dimensions cm	L 67,0 P 60,0 H 41,0	L 67,0 P 60,0 H 58,0	L 97,0 P 77,0 H 44,5	L 97,0 P 77,0 H 61,5	L 102,0 P 102,0 H 54,5	L 102,0 P 102,0 H 87,5	L 118,0 P 118,0 H 54,3	L 118,0 P 118,0 H 87,5	L 158,0 P 118,0 H 54,3	L 158,0 P 118,0 H 87,5	L 158,0 P 142,0 H 54,3	L 158,0 P 142,0 H 87,5
Volume m3	0,16	0,23	0,33	0,46	0,57	0,91	0,76	1,22	1,01	1,63	1,22	1,96
Net weight kg	23,0	33,0	40,0	73,6	76,0	120,6	103,5	164,0	127,0	225,0	174,0	323,5
Gross weight kg	23,0	33,0	43,0	78,5	84,0	130,0	116,0	177,0	144,3	243,5	197,0	348,0

Gas Deck Oven



Gas 4



Gas 6



Gas 9



Gas Deck Oven

Model	Gas 4	Gas 6	Gas 9
Temperatura °C	0 450	0 450	0 450
Power supply VOLT	230	230	230
Power KW	16,1	21,5	27
Gas consumption Kg/h	1,262 (G 30/31)	1,696 (G 30/31)	2,129 (G 30/31)
m3/h	1,693 (G 20)	2,275 (G 20)	2,852 (G 20)
m3/h	1,693 (G 25)	2,275 (G 25)	2,852 (G 25)
External Dimension cm	L 100,0 P 106,2 H 56,0	L 100,0 P 136,2 H 56,0	L 130,5 P 136,2 H 56,0
Internal Dimension cm	L 62,0 P 62,0 H 15,0	L 62,0 P 92,0 H 15,0	L 92,0 P 92,0 H 15,0
Packing dimensions cm	L 103,5 P 94,0 H 59,0	L 103,5 P 125,5 H 59,0	L 133,5 P 122,5 H 59,0
Volume m3	0,57	0,77	0,96
Net weight kg	112,0	135,0	164,0
Gross weight kg	127,0	143,0	173,0

Rolling Machine

Rolling Machine

Model	DMA 310/1	DMA 500/1	DMA 310/2
Dough weigh gr	80 210	210 700	80 210
Pizza diameter cm	14 30	26 45	14 30
Power supply volt	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz
Single-phase motor power KW hp	0,25 0,33	0,25 0,33	0,25 0,33
External Dimension cm	L 48,0 P 33,5 H 43,0	L 65,0 P 34,5 H 43,0	L 48,0 P 33,5 H 45,0
Internal Dimension cm	L 75,5 P 40,5 H 50,7	L 75,5 P 40,5 H 50,7	L 75,5 P 40,5 H 50,7
Volume m3	0,16	0,16	0,16
Net weight kg	18,0	27,0	22,0
Gross weight kg	22,0	31,0	26,0



DMA 310/1



DMA 310/2



DMA 500/1



DSA 310 / 420



DSA 310/420 T GO



DSA 420/500 RP

Rolling Machine

Model	DSA 310	DSA 310 T.GO	DSA 420 T.GO	DSA 420 T.RP	DSA 500 RP
Dough weigh gr	80 210	80 210	210 700	220 1000	220 1000
Pizza diameter cm	14 30	14 30	26 40	26 40	26 45
Power supply volt	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz
Single-phase motor power KW hp	0,25 0,33	0,25 0,33	0,25 0,33	0,25 0,33	0,25 0,33
External Dimension cm	L 47,5 P 37,5 H 66,0	L 47,5 P 37,5 H 66,0	L 58,5 P 43,5 H 79,0	L 58,5 P 43,5 H 71,5	L 66,5 P 43,5 H 71,5
Internal Dimension cm	L 55,5 P 45,0 H 71,0	L 55,5 P 45,0 H 71,0	L 67,5 P 50,5 H 83,5	L 67,5 P 50,5 H 83,5	L 75,0 P 54,0 H 77,5
Volume m3	0,18	0,18	0,28	0,28	0,31
Net weight kg	30,0	30,0	36,0	38,0	41,0
Gross weight kg	36,0	36,0	43,0	45,0	48,4

Spiral Machine



Spiral Machine

Model	IBM 5	IBM 10	IBM 15	IBT 15	IBM 20	IBT 20	IBM 30	IBT 30	IBM 40	IBT 40	IBM 50	IBT 50
Dough weigh kg	5,0	8,0	12,0	12,0	17,0	17,0	25,0	25,0	35,0	35,0	42,0	42,0
Capacity	7,0	10,0	16,0	16,0	22,0	22,0	32,0	32,0	41,0	41,0	48,0	48,0
Dough/ hour kg	29,0	35,0	48,0	48,0	56,0	56,0	88,0	88,0	112,0	112,0	128,0	128,0
Bowl diameter cm	24,0	26,0	32,0	32,0	36,0	36,0	40,0	40,0	45,0	45,0	45,0	45,0
Power supply volt	230	230	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400
Single-phase motor power KW (volt230) hp	0,37 0,5	0,37 0,5	0,75 1,0	0,75 1,0	0,75 1,0	0,75 1,0	1,1 1,5	1,1 1,5	1,1 1,5	1,1 1,5	1,5 2,0	1,5 2,0
Single-phase motor power KW (volt400) hp	- -	- -	0,75 1,0	0,75 1,0	0,75 1,0	0,75 1,0	1,1 1,5	1,1 1,5	1,1 1,5	1,1 1,5	1,5 2,0	1,5 2,0
Machine sizes Dimension cm	L 26,0 P 50,0 H 50,0	L 24,0 P 50,0 H 50,0	L 38,5 P 67,0 H 72,5	L 38,5 P 67,0 H 72,5	L 38,5 P 67,0 H 72,5	L 38,5 P 67,0 H 72,5	L 42,4 P 73,5 H 80,5	L 42,4 P 73,5 H 80,5	L 48,4 P 80,5 H 82,5	L 48,4 P 80,5 H 82,5	L 48,0 P 80,5 H 82,5	L 48,0 P 80,5 H 82,5
Packing dimensions cm	L 62,5 P 39,5 H 70,5	L 62,5 P 39,5 H 70,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 76,5 P 47,5 H 88,5	L 76,5 P 47,5 H 88,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5
Volume m3	0,17	0,17	0,24	0,24	0,24	0,24	0,32	0,32	0,42	0,42	0,42	0,42
Net weight kg	41,0	42,0	65,0	65,0	65,0	65,0	86,6	86,6	95,4	95,4	97,4	97,4
Gross weight kg	45,0	46,0	75,0	75,0	75,0	75,0	94,0	94,0	108,0	108,0	109,0	109,0



Spiral Machine

Model	IMR 5	IMR 10	IMR 15	ITR 15	IMR 20	ITR 20	IMR 30	ITR 30	IMR 40	ITR 40	IMR 50	ITR 50
Dough weigh kg	5,0	8,0	12,0	12,0	17,0	17,0	25,0	25,0	35,0	35,0	42,0	12,0
Capacity	7,0	10,0	16,0	16,0	22,0	22,0	32,0	32,0	41,0	41,0	48,0	16,0
Dough/ hour kg	29,0	35,0	48,0	48,0	56,0	56,0	88,0	88,0	102,0	102,0	128,0	48,0
Bowl diameter cm	24,0	26,0	32,0	32,0	36,0	36,0	40,0	40,0	45,0	45,0	45,0	32,0
Power supply volt	230	230	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400
Single-phase motor power KW (volt230) hp	0,37 0,5	0,37 0,5	0,75 1,0	0,75 1,0	0,75 1,0	0,75 1,0	1,1 1,5	1,1 1,5	1,1 1,5	1,1 1,5	1,5 2,0	1,5 2,0
Single-phase motor power KW (volt400) hp	- -	- -	0,75 1,0	0,75 1,0	0,75 1,0	0,75 1,0	1,1 1,5	1,1 1,5	1,1 1,5	1,1 1,5	1,5 2,0	1,5 2,0
Machine sizes Dimension cm	L 38,5 P 67,0 H 67,5	L 38,5 P 67,0 H 67,5	L 38,5 P 67,0 H 67,5	L 38,5 P 67,0 H 67,5	L 38,5 P 67,0 H 72,5	L 38,5 P 67,0 H 72,5	L 42,4 P 73,5 H 80,5	L 42,4 P 73,5 H 80,5	L 48,0 P 80,5 H 82,5	L 48,0 P 80,5 H 82,5	L 48,0 P 80,5 H 82,5	L 48,0 P 80,5 H 82,5
Packing dimensions cm	L 73,5 P 41,5 H 69,5	L 73,5 P 41,5 H 69,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 73,5 P 41,5 H 79,5	L 76,5 P 47,5 H 88,5	L 76,5 P 47,5 H 88,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5	L 82,5 P 54,0 H 93,5
Volume m3	0,21	0,21	0,24	0,24	0,24	0,24	0,32	0,32	0,42	0,42	0,42	0,42
Net weight kg	58,0	56,0	71,5	71,5	81,0	81,0	94,6	94,6	114,0	114,0	122,0	122,0
Gross weight kg	60,0	60,0	77,5	77,5	85,0	85,0	103,0	103,0	121,0	121,0	129,0	129,0



Electric convection ovens
for bread and pastries

Hotmax

Technical specifications



		434/Econo	464/Econo	434	364	464	Provers	62	83
Dimensions of trays	mm	460x330	600x400	460x330	600x400	600x400		460x330	600x400
Pan capacity	n.	4	4	4	3	4		8	8
Pitch	mm	70	70	75	75	75		75	75
Voltage	V~	230 1N	230 1N	230 1N	230 1N	230 1N 400 3N		230 1N	230 1N
Frequency	Hz	50 60	50 60	50 60	50 60	50 60		50 60	50 60
Power	kW	3.3	5.3	3,2	3,2	6,5		1,05	1,6
Max. temperature	°C	270	270	270	270	270		60	60
Dimensions	mm L	600	800	620	830	830		620	830
	P	700	745	700	810	810		650	750
	H	540	488	540	460	540		880	880
Weight	kg	23	44	36	43	53		35	42

Sizes and technical specifications are approximate. The company reserves the right to make improvements without prior notice.



Hotmax 434 / Econo



Hotmax 434

4 trays
460x330 mm
Manual controls



Bottom-hinged door

Side-hinged door

Hotmax 364

3 trays
600x400 mm
Manual controls



Bottom-hinged door

Side-hinged door

Hotmax 464

4 trays
600x400 mm
Manual controls



Bottom-hinged door

Hotmax 464 / Econo



Digital controls



Bottom-hinged door

Side-hinged door

Digital controls



Bottom-hinged door

Side-hinged door



Side-hinged door

Digital controls



Bottom-hinged door



Side-hinged door

Provers



Accessories



Table with tray stand



Tray in perforated, silicone-coated aluminum
600x400 mm
460x330 mm



Tray in perforated, Teflon-coated aluminum
600x400 mm
460x330 mm



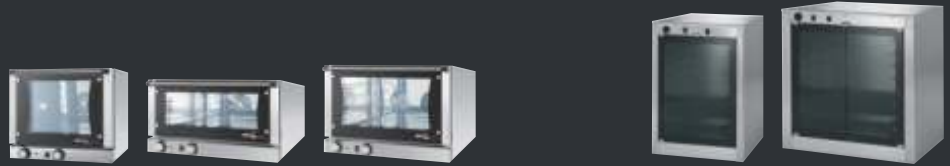
5-channel tray in perforated, Teflon-coated aluminum
600x400 mm
460x330 mm





Hotmax

Technical specifications



		434/Econo	434/Econo	434	364	464	Provers	62	83	
Dimensions of trays	mm	460x330	600x400	460x330	600x400	600x400		460x330	600x400	
Pan capacity	n.	4	4	4	3	4		8	8	
Pitch	mm	70	70	75	75	75		75	75	
Voltage	V~	230 1N	230 1N	230 1N	230 1N	230 1N 400 3N		230 1N	230 1N	
Frequency	Hz	50	50	50	50	50		50	50	
		60	60	60	60	60		60	60	
Power	kW	3,3	5,3	3,2	3,2	6,5		1,05	1,6	
Max. temperature	°C	270	270	270	270	270		60	60	
Dimensions	mm	L	600	800	620	830	830		620	830
		P	700	745	700	810	810		650	750
		H	540	488	540	460	540		880	880
Weight	kg	23	44	36	43	53		35	42	

Sizes and technical specifications are approximate. The company reserves the right to make improvements without prior notice.