

# 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.

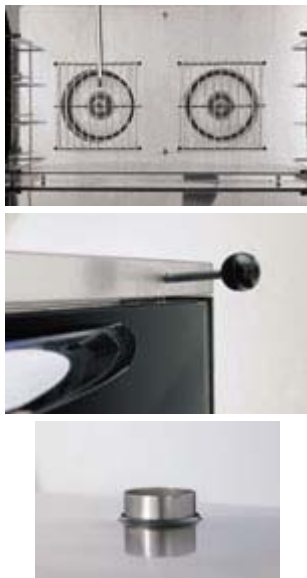
The result? Beautiful ovens of compact dimensions, easy to handle and reliable: ovens that permit a considerable energy saving and a properly done baking result.

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 44PX-UMI Convection Oven

Inside and Outside, Stainless Steel with humidifier.

Two motors with inverter.



Garbin Convection Oven 44PX-UMI	
External Dimensions (WxDXH)	860 x 780 x 630 mm
Internal Dimensions (WxDXH)	690 x 515 x 360 mm
Distance between trays	80mm
Power Supply	415v 3 Phase 50Hz
Wattage (Kw)	6.6
Tray Size	600 x 400 mm
Trays Supplied	4

**Your Bakery/Pizza Equipment Specialists.**

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