

Chef, Mini Rotor and Luko PS

Bakery Ovens



—HACKMAN—

Chef convection and roasting-baking oven



Chef convection and roasting-baking oven



Mini-Rotor bakery oven



Luko PS bakery oven

Hackman Chef 5 and 4 Convection Ovens

– for baking and BakeOff baking

Hackman Chef 5 and Chef 4 ovens are built into the operational BakeOff baking point for shops, cafés or industrial kitchens. Equipped with humidifier and large dual direction fan.

Hackman Chef 5 capacity:

- for 5 bakery plates, size 450x600 mm

Hackman Chef 4 capacity:

- in baking 5 x GN1/1 plates

- cooking 2 x GN 2/1 or 4 x GN 1/1

- baking 3 x GN 2/1 or 6 x GN 1/1

Hackman Chef 22 Roasting Oven

– for cooking and baking

The Hackman Chef 22 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking.

Hackman Chef 22 capacity:

- baking 1 x GN 2/1 or 2 x GN 1/1

Hackman Chef 24 Convection Oven

– for cooking and baking

Hackman Chef 24 is suitable for all cooking and baking. Equipped with humidifier and large dual direction fan

Hackman Chef 24 capacities:

Hackman Chef 20 Proving Cabinet

The Hackman Chef 20 proving cabinet ensures uniform baking quality from start to finish.

Hackman Chef 20 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates

Hackman	Code	Electric connection
Convection oven Hackman Chef 24	3751958	400V 3N~ 50Hz 7,6kW 11A
Convection oven Hackman Chef 4	3751962	400V 3N~ 50Hz 7,6kW 11A
Convection oven Hackman Chef 5	3751965	400V 3N~ 50Hz 7,6kW 11A
Roasting-Baking oven Hackman Chef 22	3751969	400V 2N~ 50Hz 4,7kW 10A
Proving cabinet Hackman Chef 20	3751975	230V 1N ~50Hz 0,9kW 4A
Oven group Hackman Chef 22/22/+stand 2908	3751976	400V3N~50Hz 9,4kW 20A
Oven group Hackman Chef 24/24/+stand 2908	3751978	400V 3N~ 50Hz 15kW 22A
Oven group Hackman Chef 24/20/+stand 2908	3751980	400V 3N~ 50Hz 8,5kW 15A
Oven group Hackman Chef 22/22/22/+stand 2908	3751982	400V 3N~ 50Hz 14,1kW 20A
Oven group Hackman Chef 22/22/20/+stand 2908	3751984	400V 3N~ 50Hz 10,3kW 20A
Oven group Hackman Chef 24/24/20/+stand 2908	3751986	400V 3N~ 50Hz 16,1kW 26A

Other voltages available.

Mini Rotor bakery oven

The Hackman Mini Rotor bakery oven has been designed and developed especially for use in patisseries, super market bake-off points, small bakeries and catering kitchens. The oven is very easy to use and reliable. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. The oven has a smart temperature control system which reduces heating power when temperature is near the set point. The oven's powerful, efficient and uniformly blowing air circulation fan, air movement control and heat stabilising mass accumulator, together with the rotating guide rail rack, guarantee consistent baking results.

Hackman	Code	Guide rails 450x600 mm	Electric connection
Mini Rotor 7E bakery oven	4570107	7 pcs, max area 1,9 m ²	400V 3N~16 kW 25A
Mini Rotor 10E bakery oven	4570110	10 pcs, max area 2,7 m ²	400V 3N~24 kW 35A
Noka 730E proving cabinet	4130754	16 pcs	230V 1~1,5 kW 10A
Mini Rotor 10 open stand	4130758	8 pcs	
Mini Rotor 7 open stand	4106463	18 pcs	
Mini Rotor cupboard stand	4130756	16 pcs	

Luko PS bakery oven

The Hackman Luko Rational 1PS oven, with its efficient and uniform air circulation and fill-in trolley that rotates during baking, guarantees uniform baking quality. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. For these reasons, the LU-KO 1PS bakery oven is an excellent choice for patisseries, bakeries and catering kitchens.

Hackman	Code	Baking surface	Plate size	Electric connection
Luko 1 PS	4130787	Max 13,7 m ²	450x600 mm	400V 3N~ 37 kW 63A
Luko 1 PS GN	4130762	Max 17 m ²	650x530 mm	400V 3N~ 37 kW 63A

Other sizes, gas and oil heated models offered.

Hackman

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