

The BASTRASmart500 in an overview:

Applications:

 Hot smoking, cold smoking, roasting (up to 180°C), reddening, cooking, drying, steaming

Technical specifications:

- temperatur up to 180°C
- · usable volume of the chamber 430 I
- dimensions: 980 x 1000/1020 x 2000 mm (W x D x H)
- heating: 15 kW
- · air circulation motor power: 0,55 kW
- · speed of rotation: max. 1400 U/min. two-stage

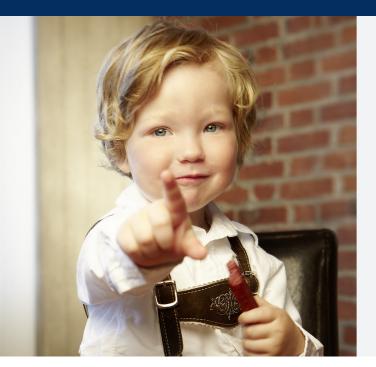
Serial equipment:

- BASTRA-smoke-condensate-technology
- microprocessor control unit MC 500 (up to 99 programs per 30 steps)
- · automatically air-pressure-foam cleaning
- automatically discharged- and fresh-air damper
- · integrated cooling shower
- continous air circulation
- integrated receiving frame for
 - 8 pcs. GN 2/1 containers, optional
 - 16 pcs. GN 1/1 containers
 - smoke sticks 580 mm, grids, GN-trays
- viewing window
- interior lighting
- door hinge right

Optional equipment:

- · glass door (safety glass / double glazing)
- built-in cooling device for connection to on-site cooling machine
- applying of customer logo
- door hinge left

Best products for the good taste



With more than 75.000 installed equipments for fish, meat and sausages in more than 80 countries worldwide we are among national and international first addresses.

BASTRA · Bayha & Strackbein GmbH

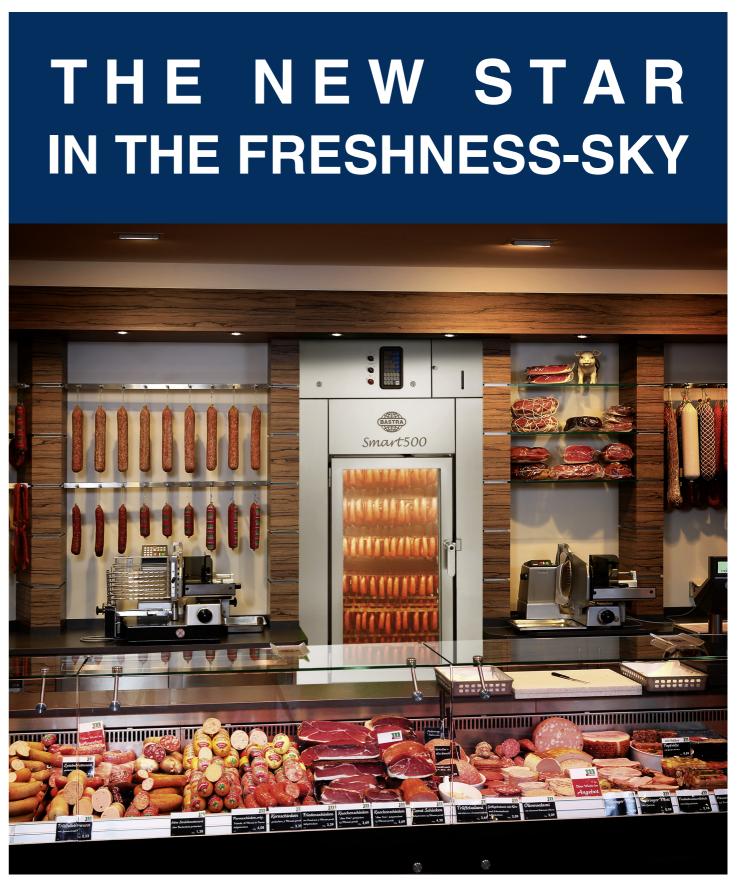
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