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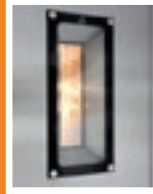
- New eco-friendly and energy efficient technology:

Using SD-touch, it is easy to control the baking process and create smart and energyefficient recipes and cooling/fermentation programs.



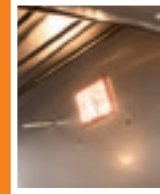
In an eco+ oven, the heat is retained inside the oven, resulting in a cooler and more comfortable working temperature in the premises in which it is installed.

In fermentation cabinets and rack ovens, we now use heatreflective double-glazing with superior insulating properties.



Insulating the bottom of the oven or fermentation cabinet saves substantial amounts of energy. It also prevents damage to floors and further improves fire safety.

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