Ramalhos



Microram

Series

MICRORAM SERIES

Ovens can't be measured by their size

Its reduced size makes it the perfect oven for micro bakery and pastry production. Its system with different ventilation speeds makes it possible for baking to be adapted to the most varied products. The final result could be none other than perfectly uniform baking.



When knowledge is power

Ideal for baking frozen dough in small spaces.





Small but versatile

Even though it is small, it offers you several possibilities in the choice of accessories.

Easy maintenance

The entire series is very easy to maintain. Stainless steel enables perfect cleaning results, both in the interior and on the exterior.

Perfect baking

Our recipe for perfect baking combines 3 ingredients: auto-inversion turbines, different ventilation speeds and steam. Simple!



Small but capable

Robust construction and thermal insulation increase energy efficiency.

Double the safety

The double glass door and air chamber enables the outside glass to remain cool.



Small details make a big difference

- Convection oven
- Steam injection system
- Auto-inversion turbines ensure a perfectly uniform baking
- Precision convection baking adaptable to the most varied products with two adjustable fan speed
- Possibility of stacking 2 ovens
- Digital panel saving up 10 baking programmes
- Selection of baking time, temperature, seconds of steam injection and turbine speed
- Pre-heating process with audible warning

Microram XS

46x33cm

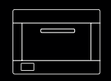


4 Trays

W 66 cm
L 75 cm
H 57 cm

Microram

60x40cm



4 Trays

W 80 cm
L 84 cm
H 61 cm

W - **Width** L - **Length** H - **Height**


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