Ramalhos



Turboram

Series

TURBORAM XL SERIES

For great results
Greater solutions

An oven designed for larger productions. The quality of the baking process makes the Turboram XL oven one of the most sought-after by chain stores.



Turboram XL with single rack for 18 trays

Fixed rack system

Electric convection oven with a fixed rack system for 18 trays. Able to offer a high production output, even with a compact size and low space requirements.

More efficiency. Less maintenance

We want to evolve with you and for you. All our oven doors are sealed with stainless steel gaskets. This way, we can avoid recurring maintenance to replace the common rubber insulation seals.

Safety you can feel

So that high temperatures are not a concern when handling your oven, we always use double glass with a significant air chamber between the panes. This spacing results in a thermal cut and consequent cooling of the outer glass.

As clean on the inside as on the outside

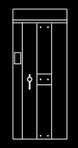
We simplified the cleaning process by developing a mechanism which enables the outer glass to open outwards. This way, both glass panels on both sides can be cleaned very easily.



Small details make a big difference

- 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

Turboram XL



Trays

40x80 cm	45x75 cm	40x60 cm
W 104 cm L 137 cm H 220 cm	W 104 cm L 137 cm H 220 cm	W 104 cm L 137 cm H 220 cm



Trays

60x80 cm
W 118 cm L 137 cm H 220 cm

Play Turboram XL Video

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