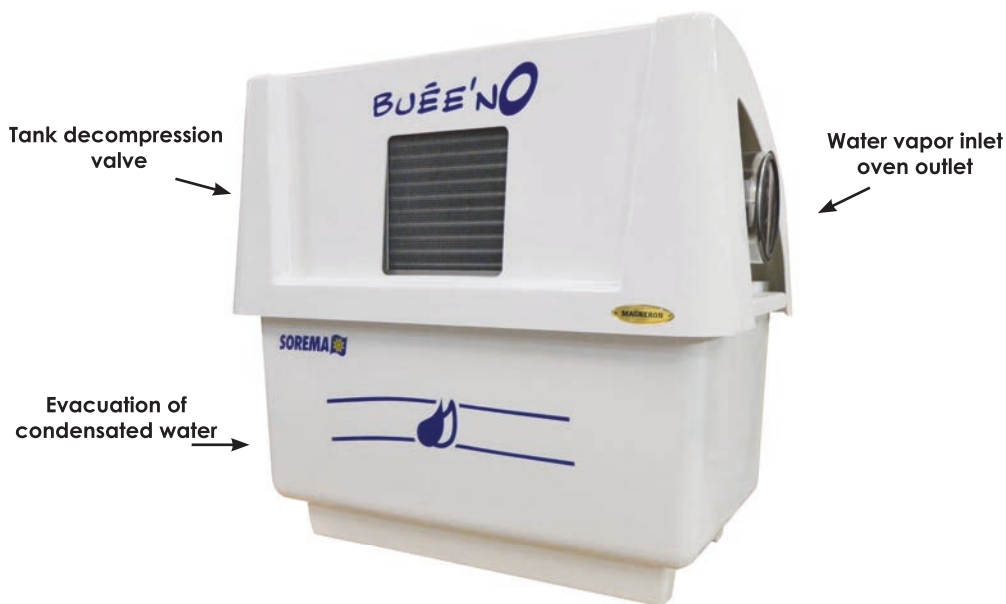


Vapor condenser

BUÉE'NO



H : 990 mm
D : 660 mm
L : 1130 mm

(Provide headroom + 100 mm)

Advantages

- Ecological gas propane R290
 - Limits the vapor release inside the bakehouse
 - Allows water vapor condensation from oven outlet
- Designed for ventilated ovens and can be adapted to deck ovens under conditions
 - Insulated tank
 - Exchanger type 316 L stainless steel coil
 - Water outlet for condensate evacuation Ø 20/27
 - Vapor inlet Ø 200
 - Decompression valve outlet Ø 100
- R452A / R290 refrigerating compressor with air condenser - helical fan
 - Power and operation management switch box (built in)
 - No water consumption



R290

Reference	BUÉE'NO 100	BUÉE'NO 100 ECOLOGIC
Gas	R452A	R290
Tank volume	110 litres	
Remote control box	No	
Electrical supply	Voltage : 230V-1/N+E-50Hz Neutral «TT» or «TN» only	
Electrical power	680 W/4A	
Débit d'air condenseur frigorifique	540 m3/h	
Hydraulic connections	Tank outlet : Threaded Female 20-27 (3/4») Filling up and overflow : Threaded Male 20-27 (3/4»)	
Dimensions (mm)	L : 1130 D : 660 H : 990 <small>(release of +100 mm is necessary above the water cooler to remove the cover)</small>	
Weight (kg)	Empty : 62 Working : 172	

Options

- **Stainless steel wall support** necessary to install the cooler above the dough mixer, subject to the acceptable load by walls
- **Stainless steel support to fix on wall + floor** height to define - maxi 2 ml
- **208V - 60Hz voltage (except UL norm)** please, consult us for other electrical supply

Precautions for use

The **ovens vapors condensation equipment BUÉE'NO** has been created to make easier the task on ventilated ovens, that are set up in confined spaces such as bake off, without any outdoor pipes.

The oven is direct connected to the BUÉE'NO pipe (diameter 200 mm).

BUÉE'NO only takes over the charged of water vapor air during putting into the oven and batch removing, because water vapor extraction is tied up with the door opening.

For deck ovens, it is necessary to reproduce the same system. Thereby, extraction must be automatically or handly set up at the batch remove, with a time delay according to the time of the operation (around 1 or 2 minutes).

We are at your disposal for more information.