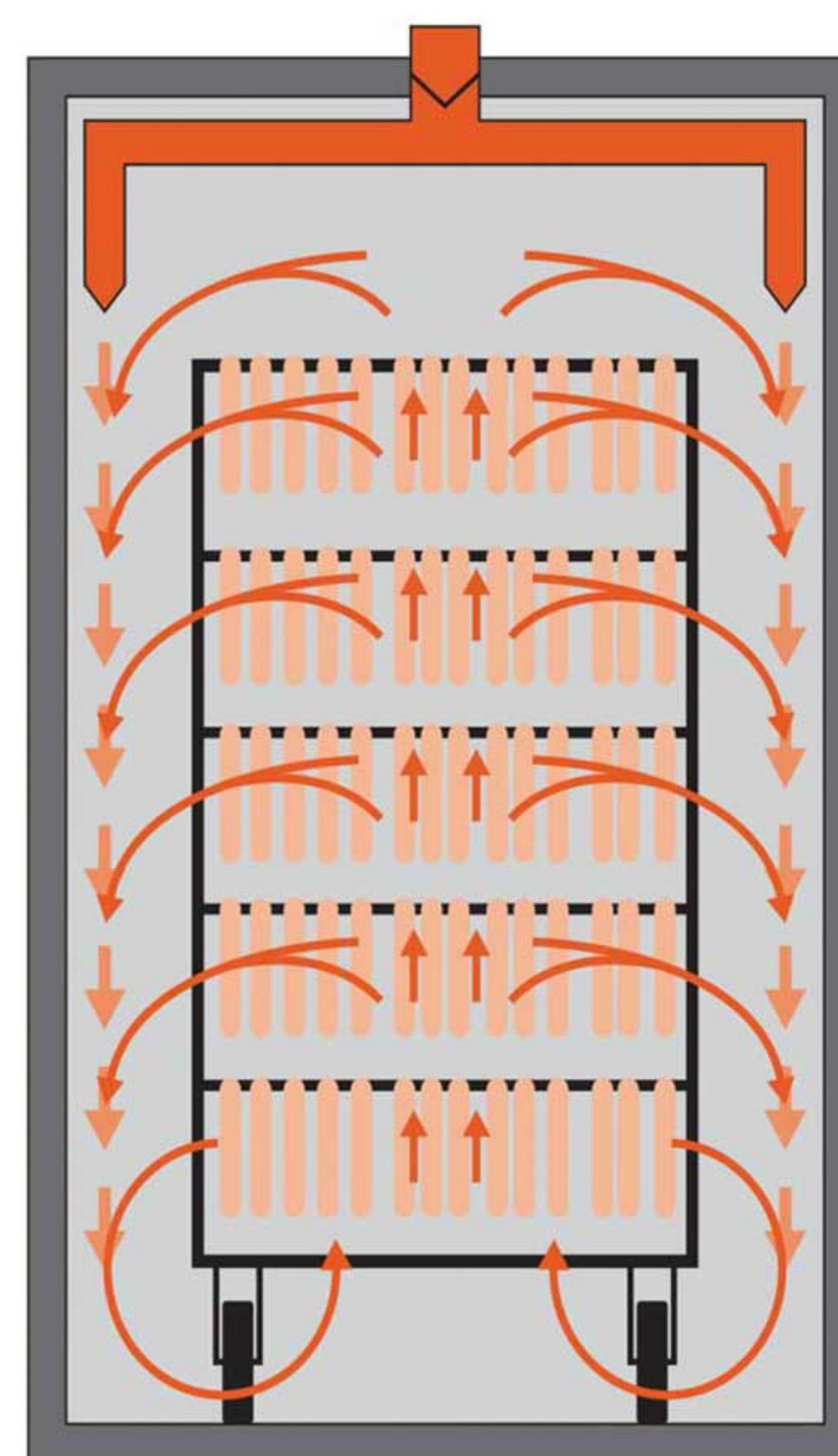


AUTOVENT

FOR PROFITABLE COOKING

AUTOVENT from FESSMANN is the optimal, patented system for high-quality cooking processes with A1 product results. The system operates so accurately that over-cooking and weight losses no longer occur.

The AUTOVENT system uses the natural dynamics of the low pressure steam for air circulation and converts it into air speed and heat energy. It operates completely without a circulation fan and thus has a maintenance-free operation. This makes the AUTOVENT system very inexpensive to purchase and cheaper to operate. It shortens the production times by approx. 10%, saves energy thanks to the omission of air circulating fans and thus lowers your costs!



AUTOVENT WITH LOW
PRESSURE STEAM TECHNOLOGY

TECHNICAL DATA

AUTOVENT COOKING SYSTEMS ¹⁾		AUTOVENT 3000					
DIMENSIONS		1 TROLLEY	2 TROLLEYS	3 TROLLEYS	4 TROLLEYS	5 TROLLEYS	6 TROLLEYS
Base (WxD)	cm	151 x 136	151 x 246	151 x 356	151 x 466	151 x 576	151 x 686
Unit height	cm	352	325	351	357	368	368
Minimum room height	cm	370	360	361	370	378	378
Recommended room height	cm	420	420	420	420	420	420
CONNECTED LOADS							
Connected load low pressure cooking	kW	70	140	210	280	350	420

¹⁾ These are summary specifications, and therefore not to be used for the structural application. The complete dimensions and power connections are to be taken from the respective latest dimensions sheets.



