

(800) 635-0298
controlledairdesign.com

BAKERY VACUUM CLEANER FOR **HOT** **OVEN CLEANING**



+ **QUALITY**

Eliminate contamination and maximize the quality of the finished product.

+ **SAFETY**

Safely reach hard-to-clean areas inside the oven.

+ **EFFICIENCY**

Easier, faster and effortless cleaning operations.

UP TO 482°F



NOMEX FILTER

Safe suction of high temperature residues.



ACCESSORY KIT FOR HIGH TEMPERATURES

Avoid burns during cleaning cycles between batches.

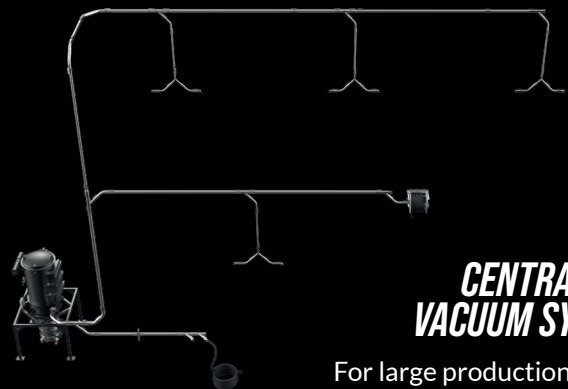
DETACHABLE BIN

Easily dispose of vacuumed residues.

TECHNICAL DATA

Technical data	Units	XM 20 OVEN
Motor type		2 by-pass motors
Power	HP	2.2
Voltage Frequency	V Hz	120 60
Max vacuum	inH2O	98
Max air flow	CFM	224
Capacity	gal	6
Dimensions	in	20.31 x 21.46
Weight	lb	84
Primary filter		
Type - Poliester		NOMEX filter
Filtering surface	in ²	2.325
Optional filter		
		H14 cartridge

OTHER SOLUTIONS FOR BAKERIES AND FOOD INDUSTRY



CENTRALIZED VACUUM SYSTEM

For large production plants.



HOT SUBSTANCES SEPARATOR

With water immersion bath.