

# Brio Midi

**A small oven for great performances.** Brio Midi has a fan with reverse rotation, like big professional ovens for gastronomy and pastry, to always obtain an excellent even cooking. Also available with humidification system, Brio Midi comes with two different controls you can choose from: **easy and digital**. Grid supports are interchangeable at request, making it possible to use gastronomy trays.





**Brio midi**  
EASY

Electromechanical controls	2 knobs
Power supply	230V 50-60Hz
Power	3,2 Kw
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Tray size	3 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	120 min
Humidification	Optional
Dimensions (WxDxH) and weight	860 x 820 x 555 mm 59Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 700 mm 67Kg



**Brio midi**  
DIGITAL

Diigital controls	10 programs
Power supply	230V 50-60Hz
Power	3,2 Kw
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Traysize	3 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	199 min
Humidification	Standard
Dimensions (WxDxH) and weight	860 x 820 x 555 mm 59Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 700 mm 67Kg