

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Deck ovens



MODEL : Electric deck oven

Deck oven for bakeries, baking on refractory stones
Regularity of cooking for optimal performance.

Characteristics :

- Control panel on right or left side according to your local
- Electromechanical controls for best reliability
- Extractor included
- Possibility of GTC
- Energy saver included connection

Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Refractory bricks allowing heat accumulation and important energy saving
- All our ovens are made in our factory
- Electrical equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our mechanical
- Front and sides panels in brushed stainless steel
- Heating elements austenitic stainless steel shielded - Diameter 10 mm
- Halogen lighting
- Refractory tile on crown and sole
- Delayed light system

Reservations :

- Water arrival 1/2''
- Cold water pressure 1 bar
- 3 phases connecting 400V T+N
- Hood diameter : 200 mm
- Drains : diameter for the steam generators overflow : 3/8''
- Steam condensation diameter : 1/2''
- Regulators set in PID mode (Calculation of inertia temperature stable and precise).
Incorporate digital timer with an end of cooking alarm.
- Terminal block model for change by a non-technical user.

