

Manufacturiers de fours pour  
boulangers, pâtisseries et restaurateurs

## Modular Deck oven PN



Modular deck oven can cook a variety of Products.

Ideal for catering, roasting, pastries.

**Capacity** : 2 to 9 - 600 x 400 mm trays per levels depending model

Modular oven from 1 to 4 levels

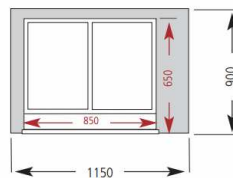
Electric energy

Check the reference table below

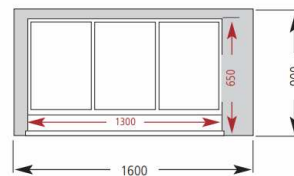
Model	PN12	PN13	PN14	PN16	PN19
Capacity 600 x 400 mm	2	3	4	6	9
Power / Kw	5	8	9	10	13
Weight / Kg	180	250	300	350	400
Dimensions W	800	1600	1600	1600	1600
D / mm	900	900	1100	1500	2100
H / mm	420	420	420	420	420

### Characteristics : (per level)

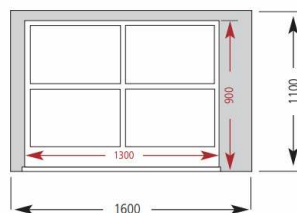
- Settings independent crown and sole
- Electrical box to the left
- Sole made in natural stone: sandstone of the Vosges
- Extractor hood optional
- Stainless steel grid replacing natural stone (Cooking cold dishes) on request
- A position on a stand or prover
- Steam generator in option



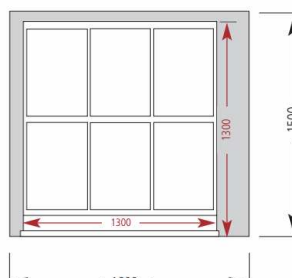
• PN 12



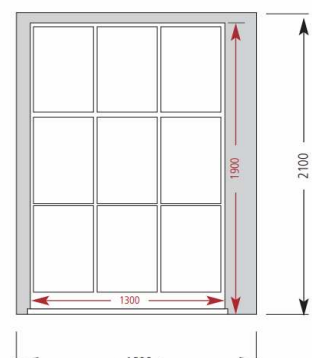
• PN 13



• PN 14



• PN 16



• PN 19

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## Electric modular PN oven

### Manufacture :

- All stainless steel construction, baking chamber and panels in stainless steel 15/10
- Refractory bricks allowing heat accumulation and important energy savings
- Glass door for greater visibility
- All our ovens are manufactured in our factory
- Electrical equipment of high quality
- White wool insulation having high insulation and high resistance over time
- Our mechanical
  
- Steam generator (Option)
- Stand adapted for receiving 36 trays 600 x 400 mm
- On casters (optional)
- Control panel with digital regulators
- Door height of 200 mm useful (cooking catering)

### 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.

### Regulator type M4

