

Manufacturiers de fours pour
boulangers, pâtisseries et restaurateurs

Steam deck oven



MODEL: Steam deck oven

Deck oven for bakeries, ideal for tradition, baking on refractory stone.

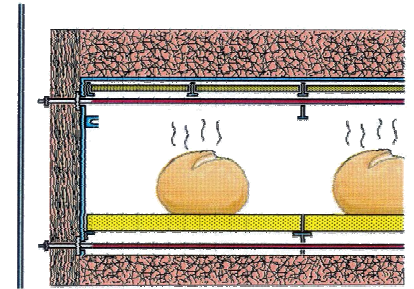
The high technologie tube design, under very high pressure, gives an equal temperature in each compartment.

Characteristics :

- Control panel on right or left side according to your local
- Electromechanical controls for best reliability
- Extractor included

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.

