

# Ovens

## DECK OVENS

### PRODUCT CODE

#### BM-DEO-IND-1301 series

##### COMBUSTION CHAMBER

Combustion chamber is made from special heat-resisting steel and additionally is lined by pressed chamotte which assure long-lasting oven survivability.

##### ALL IN THE FRONT

All mechanisms are in the front of oven. Systematic construction system assures easy conservation and helps keep oven tidy. Regulation elements are also in the front of the oven.

##### LIGHTNING

High efficient halogen lightning with ventilation system.

##### MATERIALS AND FINISHING

Modern design, precise quality of all elements and the best materials permit for long operational oven use. Steam generator Very efficient steam generator gives a lot of steam in short time with the best parameters. It assures always crisp crust.

##### MODULAR CONSTRUCTION

It is possible to move all oven elements to the bakery through small door with dimensions 80x210cm.

##### HEAT CIRCULATION

Special, extremely proficient heat circulation assures regular temperature distribution on all bakery surface for each deck.. Hert plates with internal reinforcement and big thickness permit baking of traditional, best quality bread.

##### CONTROL PANELS CHOICE

Oven can be equipped with traditional control elements or microprocessor controller with programmed bake time.

##### FEATURES

- Stainless and heat-resisting steel of high quality is used for the production of the ovens.
- The application of the halogene lighting in each chamber allows you a complete observation of the baking process.
- The steam generators have a high yield.
- Hert boards of an internal strengthening and a dig thickness allow you baking traditional bread of the highest quality.
- All chambers have hardened panes.
- The access to all facilities is ensured from the front of the oven. It facilitates the cleaning of the steam generators and a conservation of the burner.
- Apreicise realization of all elements, as well as the applied materials allow you a long-lasting utilization of the ovens.



CODE	BAKING SURFACE (M2)	INTERNAL DIMENSIONS LxWxH /cm	OVERALL DIMENSIONS LxWxH (cm)	ELECTRIC POWER (kw)	THERMAL POWER (kcal)	
BM-DEO-IND-1301(4/124)	8,5	124x170x17/20	175 x 290 x 260	1,5	70 000	
	10,6	124x215x17/20	175 x 340 x 260	1,5	75 000	
	12,8	124x260x17/20	175 x 390 x 260	1,5	80 000	
BM-DEO-IND-1301(4/186)	12,7	186x170x17/20	240 x 300 x 260	1,4	100 000	
	16	186x215x17/20	240 x 350 x 260	1,8	110 000	
	19	186x260x17/20	240 x 400 x 260	1,8	120 000	
BM-DEO-IND-1301(5/124)	25,6	(124+124)x260x17	330 x 390 x 260	2,6	155 000	
	10,5	124x170x17	175 x 295 x 270	1,9	75 000	
	13,3	124x215x17	175 x 345 x 270	1,9	80 000	
BM-DEO-IND-1301(5/186)	16	124x260x17	175 x 390 x 270	1,9	110 000	
	16	186x170x17	270 x 320 x 270	1,9	110 000	
	20	186x215x17	270 x 380 x 270	2,6	125 000	
BM-DEO-IND-1301(6/124)	24	186x260x17	270 x 430 x 270	2,6	150 000	
	12,8	124x170x17	185 x 210 x 275	2,6	90 000	
	16	124x215x17	185 x 360 x 275	2,6	100 000	
BM-DEO-IND-1301(6/186)	19,2	124x260x17	185 x 360 x 230	2,6	120 000	
	20	186x170x17	250 x 350 x 275	3,4	125 000	
	24	186x215x17	250 x 390 x 275	3,4	140 000	
BM-DEO-IND-1301(6/186)	30	186x260x17	250 x 430 x 275	3,4	160 000	