

DECK OVENS

D-SERIES – DECK OVEN

! FOR BOTH BAKERY & CONFECTIONERY

D-Series gives you a variety of sizes and configurations to choose from. It is available in five standard widths, suited for most sizes of baking trays. The oven can be equipped with an underbuilt prover.

FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread.

Adaptable to most bakeries.

Precision-built oven doors.
Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting.
Provides whiter and more intensive working light than standard bulbs.

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature.
Specially selected for reliability and rapid response.

Can be delivered with underbuilt prover with sliding glass doors.
The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.

SD-Touch panel (option).
Easy to handle, understand and programme.

Equipped with radiation cover as standard.
Protects more delicate products during baking.

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available.
Suited for most tray and bread sizes.

Designed in a flexible module system with many options.
Gives each bakery the ability to create the oven that best suits their needs.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat.
Full control of the baking process.

High quality door gasket and well insulated oven chamber.
Keeps the heat inside the oven.

Stainless steel front.
Maintains low temperature and is easy to keep clean.

A range of options such as steam generator and stone hearth.
Makes the D-Series adaptable to all the customers' needs.

Stainless steel legs with marine feet.

Dual temperature sensors.

Condensation unit (option).

Tray grid (standard).

Max baking temperature 350°C.



D42EMA eco+

PRECISION BUILT OVENS	ALSO AVAILABLE AS eco+
EFFECTIVE LIGHTNING	DECKS CAN BE ADDED LATER
EASY TO PROGRAM, TEMP REGULATION IMPROVED	LOW MAINTENANCE COST

DECK OVENS

TECHNICAL

MODEL	D1MA	D2MA	D2EMA	D3MA	D4MA
POWER KW/DECK	5.0	6.9	8.8	10.7	12.6
MAX TRAY SIZE	1 x 600 x 800 mm	2 X 470 X 800	2 X 600 X 800	3 X 470 X 800	4 X 470 X 800 3 X 600 X 800

OPTIONS

- SD-Touch panel per deck
- D1+ control panel per deck
- Analogue control panel per deck
- Crown height 220 mm per deck
- Built-in steam generator with steamtrap per deck
- Common water connections per deck
- Stone sole per deck
- Door Solid per deck
- Door Solid high oven chambers per deck (nop window)
- Door with double glass per deck
- Door with doble glass high oven chambers per deck
- High temp execution incl ceramic doors per deck
- High temp execution 350°C high oven chambers (high crown)
incl. ceramic door/deck
- Pull-out shelf
- Shelf stand
- Canopy
- Stainless steel baking chambers per deck
- Top and bottom part SD-Touch
- Condensation unit with canopy
- Adjustable feet



If separated decks are

- Separate deck section for exsisting ovens
- Extra kit: Top and bottom
- Extra kit: Top and bottom part SD-Touch x

MEASUREMENTS

