

The Ultimate Energy Saving Professional Bakery Deck Oven Offering True Flexibility

NEW Fan Assisted Technology Provides Phenomenal Energy Saving Benefits

The NEW fan assisted baking technology used in the Modular Fan Assisted Deck Oven transforms our already amazing deck oven in to one which constantly delivers superb bake results and provides absolutely fantastic energy savings time and time again. Independent trials have shown incredible energy savings of up to 50%* when compared with a similar sized deck oven without fan assisted baking.

A dedicated fan drives hot air evenly around the baking chamber creating swirls of heat which flow around each product to create a more even bake with more accurate consistency. At the same time, the assisted hot air flow provides a much quicker bake time whilst also improving the overall look and taste of the bread.

Interestingly some products can be baked on average up to 25% quicker than in a standard deck oven. Add to this the fact that the initial warm up time of the oven is around 40% faster too and it is immediately apparent how this oven saves so much on energy consumption!



7 Key Deck Oven Features

- MODULAR in design so can be configured to your exact needs
- NEW integrated fan technology for faster, more uniform bakes with greater product volume
- NEW 6 Phase Baking provides complete control of the baking process
- NEW Interlocked Door/Fan switch stops the fan as soon as the door is opened
- User-friendly, full-color, touch-screen controller stores up to 240 bake programs
- Improved insulation design at key leak points for improved heat retention and energy efficiency
- No steam pods/boilers required as the oven generates its own steam reducing potential service issues

7 Key Deck Oven Benefits

- Modular nature means it can be delivered through a standard doorway and installed on site
- Up to 50%* saving on energy consumption compared with similar ovens without fans
- Typically 25% reduction in bake times e.g. typically saving 10 minutes when baking Bloomers
- Up to 9% increase in product volume when baking crusty bread rolls
- Around 40% reduction in initial warm up times resulting in reduced energy consumption
- Improved operational efficiency as the tins / trays do not need to be moved during the baking process
- Optimum baking environment prevents under baking and sidewall collapse

| Technical Specifications | 2-Trays Wide | 3-Trays Wide |
|--|-----------------|------------------|
| General Specifications | | |
| Width (mm / ") | 1,470 (57¾") | 1,945 (76½") |
| Depth (mm / ") | 1,312 (51¾") | 1,312 (51¾") |
| Height: 1 x Decks High (mm / "), No Canopy | 2,020 (79½") | 2,020 (79½") |
| Height: 2 x Decks High (mm / "), No Canopy | 2,020 (79½") | 2,020 (79½") |
| Height: 3 x Decks High (mm / "), No Canopy | 2,020 (79½") | 2,020 (79½") |
| Height: 4 x Decks High (mm / "), No Canopy | 2,020 (79½") | 2,020 (79½") |
| Height: 5 x Decks High (mm / "), No Canopy | 2,020 (79½") | 2,020 (79½") |
| Crown Height (mm / ") | 203 (8") | 203 (8") |
| Internal Deck Height with Door Open (mm / ") | 188 (7½") | 188 (7½") |
| Internal Usable Area per Deck (m² / ft²) | 0.77m² (8¼ ft²) | 1.16m² (12½ ft²) |
| Number of Trays per Deck (600mm x 800mm) portrait | 1 | 2 |
| Number of Trays per Deck (600mm x 400mm) portrait | 2 | 3 |
| Number of Trays per Deck (18" x 30") portrait | 2 | 3 |
| Number of Trays per Deck (18" x 26") portrait | 2 | 3 |
| Number of Trays per Deck (600mm x 400mm) landscape | 2 | 4 |
| Number of Decks in Height Available | 2 to 5 | 2 to 5 |
| Features | | |
| Touch Screen Controller | Eco Touch | Eco Touch |
| Maximum Number of Programmes | 240 | 240 |
| Energy-Saving Fan Assisted Baking | Yes | Yes |
| Energy-Saving Sleep Mode | Yes | Yes |
| Energy-Saving Auto Shutdown | Yes | Yes |
| Energy-Saving 7-Day, 24-Hour Timer | Yes | Yes |
| Full Colour Touch Screen Controller | Yes | Yes |
| Manual Bake Mode | Yes | Yes |
| Favourites Menu | Yes | Yes |
| Full-Load & Half-Load Options | Yes | Yes |
| 6-Phases per Bake Programme | Yes | Yes |
| Programmable Fan per Phase | Yes | Yes |
| Independent Top and Bottom Heat | Yes | Yes |
| Separate Controllers per Deck | Yes | Yes |
| Solid Heavy Sole Plates | Yes | Yes |
| Integrated Steam Generating System | Yes | Yes |
| Pre-Steam Function | Yes | Yes |
| Single Point Water Connection per Stack of Decks | Yes | Yes |
| Single Point Electrical Connection per Stack of Decks | Yes | Yes |
| Control Panel on the Right or Left | Yes | Yes |
| Programmable Damper Facility | Yes | Yes |
| RW5 Solid Slab Insulation | Yes | Yes |
| Interlocked Door / Fan Switch | Yes | Yes |
| USB Programmable | Yes | Yes |
| Customisable Screen Wallpapers | Yes | Yes |
| Lockable Castors | Yes | Yes |
| Emergency Isolation Switch | Yes | Yes |
| On-Board Diagnostics Screen | Yes | Yes |
| Drainage Required | No | No |
| Water Connection | | |
| All ovens with steam require a 15mm (½") BSP/NPT water supply at a pressure of 2-3 bars (29-44psi), located approximately 250mm (9¾") from the right corner and 100mm (4") from the top corner of the stand when facing the front of the oven. Only one water supply is required per oven stack. A manifold, fitted with non-return check-valve, supplies all decks from one central connection point. It is recommended that the water supply conforms to the following specifications: Hardness 2-4 grains per gallon, PH range 7-8, Chloride concentration 0-30ppm. | | |
| Noise Level | Less than 80dB | Less than 80dB |