

ELECTRIC DECK OVENS

ELDE



BAKING LINE

Description:

Range of deck ovens suitable for producing from 70 to 200 kg/hour of bread.

- Designed and manufactured for baking ecologically without fuel and consequently without exhaust fumes; purposely designed to be placed in rooms lacking of flues.
- Independent baking chambers with automatic control of ceiling/bed temperature with suitable thermostats.
- Electric steam units independent and adjustable for each chamber.
- Front and doors made in stainless steel.
- Painted steel cladding
- High insulation level on walls and doors with minimum heat loss and high operating economy.
- Independent lights for each chamber.
- Constant control of temperature in each chamber.



On request: stainless steel cladding

On request: Energy saving system with programmable starting system. This device allows to adjust the features of the oven to the different night-day time costs and to operate the electric oven with 50-60% of the necessary power.

TECHNICAL DATA		ELDE23A	ELDE23B	ELDE33B	ELDE33A
Doors	n°	2	2	3	3
Doors width	mm	62	62	62	62
Chambers	n°	3	3	3	3
Baking surface sq.	mt	5,8	7,2	11,0	8,60
Internal dimensions	cm	120x160x20	120x200x20	180x200x20	180x160x20
External dimensions	cm	185x245x245	185x285x245	247x285x245	245x250x215
Power STD	kW	34	50	73	49
Power ECO	kW	20-25	25-30	33-40	26-30

TECHNICAL DATA		ELDE14B	ELDE24A	ELDE24B	ELDE34B	ELDE34C
Doors	n°	1	2	2	3	3
Doors width	mm	62	62	62	62	62
Chambers	n°	4	4	4	4	4
Baking surface sq.	mt	5,6	7,7	10,0	14,4	18,0
Chambers internal dimensions	cm	70x200x20	120x160x20	120x200x20	180x200x20	180x250x20
External dimensions	cm	136x285x245	185x245x245	185x285x245	245x285x245	245x335x245
Power STD	kW	35	47	60	82	100
Power ECO	kW	21-25	26-30	33-40	42-50	52-60