

MODULAR ELECTRIC OVEN

VEGA



BAKING LINE

Description:

The electric oven VEGA is suitable for pastry, pizza and bread. Its modular design allows to add one or more decks with completely independent baking control.

- > Full stainless steel
- > Small in size, it can be placed even in the narrowest and hidden places.
- > It is available in 2 versions according to the internal height of the baking chamber.
- > Each chamber has a separate adjustment of the temperature of top and bottom baking surfaces, and steam exhaust knob. It can contain two, three, four or six baking-trays size 60x40 cm.
- > Refractory material floor.
- > Economizer: it reduces the overall electric load required at the start up
- > The prover is equipped with a thermostat for temperature setting and a humidity generator

Optional:

- Steam generator in each chamber
- Wheels



TECHNICAL DATA	VEGA21	VEGA22	VEGA31	VEGA32	VEGA41	VEGA42	VEGA61	VEGA62
Module ext. dim. cm	100x130x43	100x130x50	163x96x43	163x96x50	120x170x43	120x170x50	163x170x43	163x170x50
Chamber Int.dim. cm	62x90x18	62x90x25	125x70x18	125x70x25	82x130x18	82x130x25	125x130x18	125x130x25
Baking area Sq. mt.	0,55	0,55	0,9	0,9	1,1	1,1	1,65	1,65
Power(*) kW	6	6	8,5	8,5	8,5	8,5	15	15
Trays per module:								
60x40 cm	2	2	3	3	4	4	6	6
60x80 cm	1	1			2	2	3	3
Hood dim. cm	100x145x19	97x129x19	163x144x19	163x144x19	120x185x19	120x185x19	163x185x19	163x185x19
Prover dim. cm	100x130x88	100x130x58	163x110x88	163x110x58	120x170x88	120x170x58	163x170x88	163x170x58
Prover Power kW	1.6	1.6	1.6	1.6	1.6	1.6	1.6	1.6
Trays for prover:								
60x40 cm	16	10	32	20	24	16	48	30
60x80 cm	8	5			12	8	24	15

(*) with steam generator add 1 kw