

# Modular deck oven Soleo



## Deck oven Electric

### Capacity


- Baking area : from 0,5 to 6,8 m<sup>2</sup>
- Useful height on each deck : 180 or 240 mm
- Number of decks : From 1 to 4

### Characteristics

- Configurable oven depending on user's needs
- Oven on castors for easy moving and set on feet, proofer or cabinets (depends on models)
- Stands designed to receive a BFA or BFE unit
  - BFA unit : internal evaporator and proofing system, external freezing system
  - BFE unit : proofing same as BFA unit
- Electrical deck with independent regulation deck / roof (vault)
- Very efficient independent steam generator at the back of each deck (optional)
- Steam vent on each deck
- Opticom control on each deck
- Optional hood with exhaust fan
- Oven supply disassembled

### Note :

The BFE is directly issue from the BFA system.  
The control system allows the automatic proofing management, with a precise setting of humidity, temperature and timer.

- Oven complies with  regulations

### Construction

- Electrical resistances armoured with stainless steel 3 years warranty
- Fireproof cement baking plates 20 mm thick
- Oven front in polished stainless steel
- Tempered glass to reduce heat losses
- Halogen lightning
- Performant insulation by crossed rock wool panels.
- Electrical beam by means of silicon cables high temperature

Reference	Oven
74300001	M2 Soleo
74400001	M4 Soleo
74600001	M6 Soleo
74700001	M3 Soleo

### Options

Electromechanical control

Steam generator

### Accessories

Ornamental hood without lightning

Hood with exhaust fan and lightning

Stand

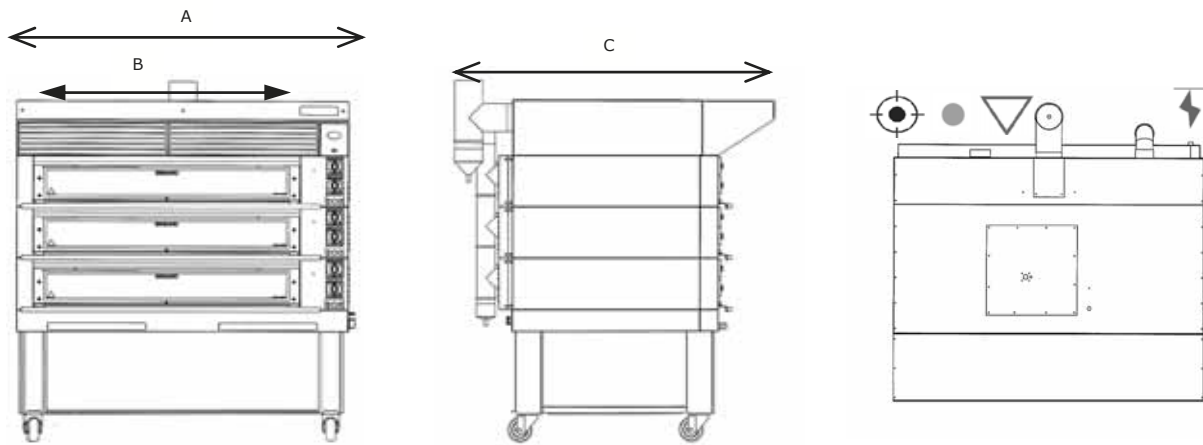
Cabinets

Proofer



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## Modular deck oven **Soleo**



### General characteristics

#### Baking deck 180

Deck height	280 mm
Chamber height	180 mm
Useful height	168 mm
height from base of baking module to top of hearthplate	41 mm

#### Baking deck 240

Deck height	340 mm
Chamber height	240 mm
Useful height (door clearance)	228 mm

#### Cabinets (from 0 to 40 °C) or BFA (from -6 to +35 °C)

Height with castors	1000 mm
Useful height	460 mm


#### Head band (option)


Height of insulated standard head band	100 mm
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#### Hood (option)


Height of hood (optional)	300 mm
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Layout and assembling must be conform with regulations.  
The drawings don't exempt a verification of the fume exhaust dimensions.

 Electrical connection from top, Connection at back right hand side (≈ 700 mm). **P = see technical data sheet, 3PH + N + T(P/E), 50 Hz**

 Caution cold water connection from top (Option steam generator)  
**Ø 1/2" – 12/14 mm brass, Pressure : 2.5 – 4 b**

 Steam generator drain made of galvanized pipe, h = 700 mm, **Ø 3/4"**  
(Option steam generator)

 Steam exhaust **Ø 100 mm**. Option hood with exhaust fan, **Ø 200**  
**Steam exhaust fan included 450 to 800 m3/h**

### Characteristics of the different models

Models	M2	M4	M6	M3	
Oven width (A)	980 mm	1815 mm	1730 mm	1610 mm	
Useful width (B)	620 mm	1455 mm	1370 mm	1250 mm	
Depth with or without steam (with hood) (C)	1700 mm	1700 mm	1816 mm	2103 mm	
Depth useful of baking chamber	845 mm	845 mm	965 mm	1350 mm	
Heating power	Baking deck 180 or 240 mm	6,02 kW	13,92 kW	15,02 kW	
	Cabinet	0,94 kW	1,88 kW	1,88 kW	1,88 kW
	Steam generator	1,00 kW	2,00 kW	2,00 kW	2,00 kW
<b>Electrical power supply</b>					
Electric power per deck (without steam), full power for top and bottom heat	6,06 kW	13,96 kW	15,06 kW	17,12 kW	
Electric power per deck (with steam), full power for top and bottom heat	7,06 kW	15,96 kW	17,06 kW	19,12 kW	
Electric power per deck (without steam), alternated power for top and bottom heat	3,18 kW	7,00 kW	7,55 kW	8,58 kW	
Electric power per deck (with steam), alternated power for top and bottom heat	4,18 kW	9,00 kW	9,55 kW	10,58 kW	
Electrical supply	230/400V Tri N+T	230/400V Tri N+T	230/400V Tri N+T	230/400V Tri N+T	
	400 x 600	2	4	4	
	460 x 660	1	3	4	
Baking capacity/deck	460 x 760	1	3	2	
	580 x 780	1	2	2	
	GN 530 x 650	1	2	4	
Baking area / deck	0,52 m <sup>2</sup>	1,23 m <sup>2</sup>	1,32 m <sup>2</sup>	1,69 m <sup>2</sup>	