



# EM BAKERY EQUIPMENT B.C. LTD.

A BRAND YOU CAN GROW WITH

## A Quick Guide - Choosing Your Deck Oven

### Modular Electric Deck Ovens

- Stone hearths
- Independent Steam System Per Deck
- You Pick the # of decks and how wide (# pans it holds)



### Advantages

- ✓ Cost Effective
- ✓ Decks can be added as production grows up to 5 decks
- ✓ Decks can be split and go through most doorways
- ✓ Decks to be re-stacked once inside the bakery
- ✓ Each deck is independently wired and controlled
- ✓ Temperature, top and bottom heat zones are adjustable
- ✓ You can bake pretty much any kind of product and get a very good bake
- ✓ One pan deep deck would not require a loader
- ✓ Oven supplied on casters
- ✓ Optional canopy available
- ✓ Bake different products at different temperatures in different decks at the same time

### Disadvantages

- ✓ Limited capacity



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## Bassanina FEP Electric Deck Ovens

- Stone hearths
- Independent Steam System per deck
- Loaders are recommended for artisan bread



### Advantages

- ✓ Available in larger capacities allowing built in growth for future production
- ✓ A bigger heat sink for a more intense bake for artisan breads
- ✓ Each deck is interdependently controlled
- ✓ Temperature, top and bottom heat zones are adjustable
- ✓ You can bake pretty much any kind of product and get a very good bake
- ✓ Bake different products at different temperatures in different decks at the same time
- ✓ Larger models of the FEP are some of the largest electric deck ovens you can purchase

### Disadvantages

- ✓ Ideally oven should be delivered through bay door or large window
- ✓ They can be purchased in pieces and go through a smaller doorway but they would require a fair amount of assembly/cost
- ✓ Significant electrical power requirements



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## Bassanina Zoom Gas Deck Ovens

- Stone hearths
- Independent Steam System per deck
- Super efficient thermal engine based on Steam Pipes
- All the decks will bake at the same temperature.



### Advantages

- ✓ Oven requires minimal installation
- ✓ Intense bake. Ideal for artisan and hearth breads
- ✓ Can burn wood, wood pellets or fossil fuels
- ✓ Oven can be relocated to another location if required
- ✓ Loaders are recommended for artisan bread
- ✓ Cost effective energy cost against electric ovens of similar size assuming all decks are in use (all decks bake at the same temperature)
- ✓ Air gap under oven allows some flexibility floor types

### Disadvantages

- ✓ Ideally oven should be delivered through bay door or large window



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## Tubix Gas Deck Ovens

- Stone hearths
- Independent Steam Systems
- Super efficient thermal engine based on Steam Pipes
- All the decks will bake at the same temperature.
- Loaders are highly recommended



## Advantages

- ✓ World class bake and heat transfer allowing maximum oven spring and heat recovery
- ✓ Can burn wood, wood pellets or fossil fuels.
- ✓ Large selection of models for larger wholesale bakeries oriented for long production hours 24/7

## Disadvantages

- ✓ They require a masonry base and fair amount of assembly
- ✓ It is possible to jack hammer the concrete and relocate the oven
- ✓ The Tubix should be considered a long term oven
- ✓ Requires a good solid/stable floor as oven has a lot of mass