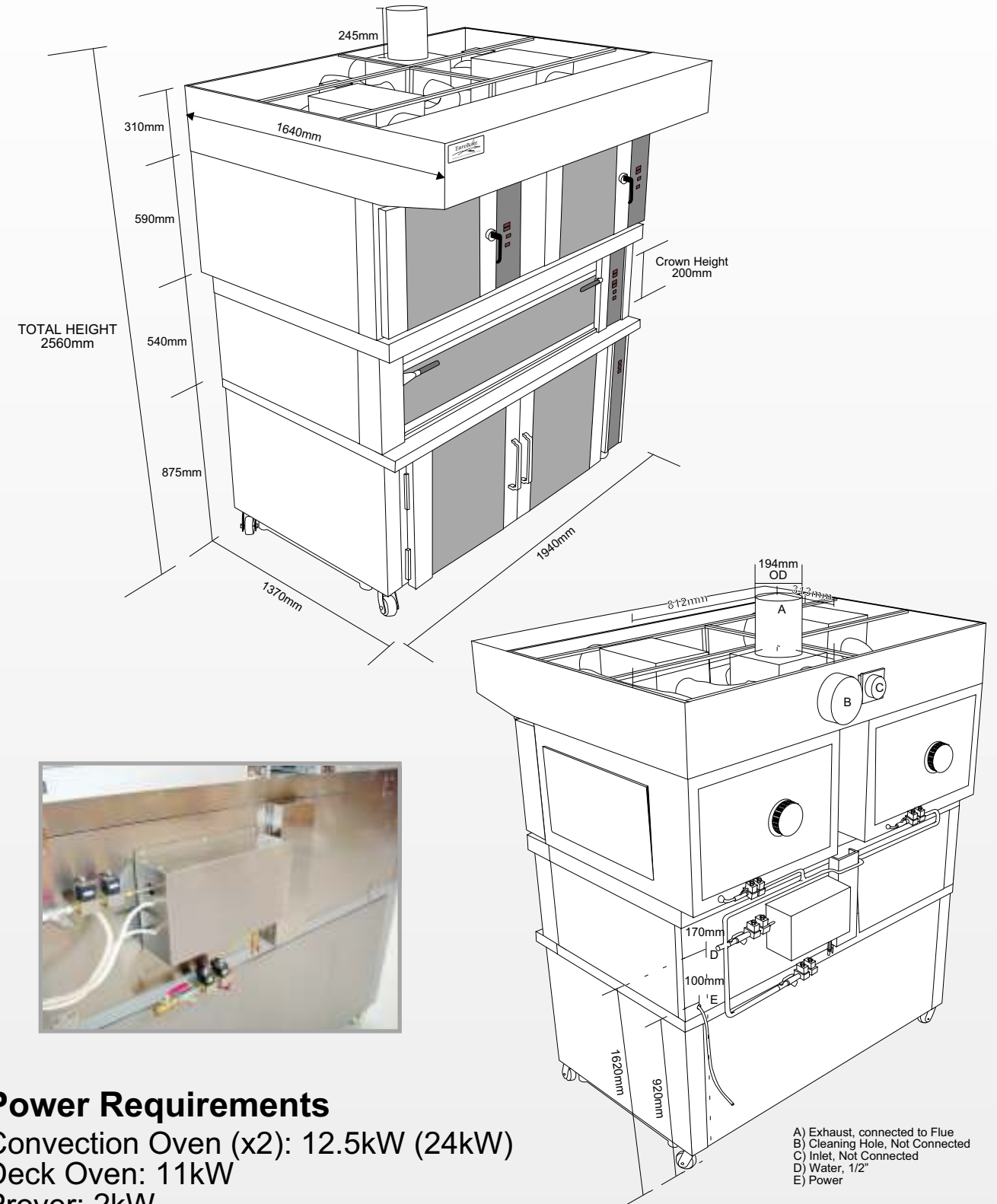


Baking Station



EuroBake



Power Requirements

Convection Oven (x2): 12.5kW (24kW)
 Deck Oven: 11kW
 Prover: 2kW
TOTAL: 38kW

Power Supply

400v, 3 Ø Neutral and Earth, 50hz
 Required Supply: 63 Amps

A) Exhaust, connected to Flue
 B) Cleaning Hole, Not Connected
 C) Inlet, Not Connected
 D) Water, 1/2"
 E) Power



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EuroBake Baking Station

At a glance...

Asthetically pleasing incorporated hood.



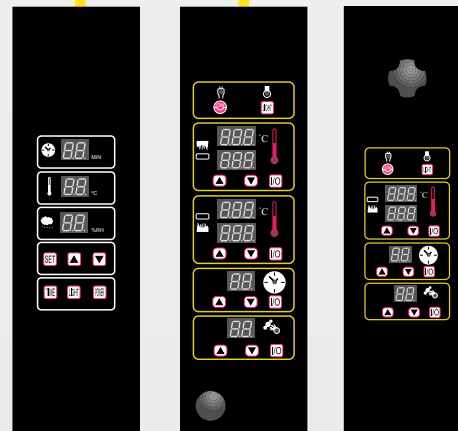
Seperate Convection Ovens allow for higher power efficiency, as each is controlled entirely seperately.



Inbuilt Prover completes the station, covering all aspects of the bake.



Single Electric Deck oven allows for baking of specialy products.



This is a multifunctional oven flexible enough to meet the demands of day to day baking, with the ability of running one, two, or even consider running three seperate ovens. This gives a great consideration to your power consumption during your highs and lows of the week.

The deck oven consists of a ceramic stone sole to allow for high-quality hearth-baked breads with true steam injection and individual digital temperature control for heat displacement. The oven offers flexibility to both 16" and 18" baking trays at each level.

The baking station is fitted with an extraction hood. Single point power and water connection allows for fast and simple installation into your bakery. Stainless steel construction ensures long life, easy cleaning and an aesthetically pleasing look. Glass doors allow for easy viewing during the baking process.

The prover offers a similar flexibility of varied tray size, with up to 15 trays. The humidity is controlled digitally via a unique steaming apparatus.



The baking station is also available in alternative configurations, such as the two deck/two convection oven combination shown above.

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