

Modular deck oven Soleo

New
2005



Deck oven Electric

Capacity

- Baking area : from 0,5 to 6,8 m²
- 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.

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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