Ramalhos



Compactram

Series



Compactram
4 chambers

COMPACTRAM SERIES

A highly discrete all-inclusive oven

Robust, compact and able to overcome any challenge. These are the qualities which set the range apart. They are the preferred oven of medium-sized bakeries. From traditional to contemporary, the baking possibilities are endless, but with a single result: perfectly and evenly baked dough.

Only the best, for the best results

The heating of the chambers is independent, with total control of the temperature of the bottom, top and front of the oven. The electric elements have a compensation system which standardises heat distribution, guaranteeing maximum baking quality.

Customised for you

The configuration possibilities are endless. Customise the number of chambers which best suits your space, as well as your hearth size. The control panel is available in a touch or LCD version.

Only the best, for the best results

The heating of the chambers are independent, with total control of the temperature of the bottom, top and front of the oven. The electric heaters have a compensation system which standardises heat distribution, guaranteeing maximum baking quality.

Perfect, even in smaller spaces

The Compactram range is the No 1 choice for medium-sized bakeries with reduced space. Upward-opening doors are ideal for economising space.



Compactram
3 chambers



Precision and efficiency for perfect results

The intelligent and balanced way in which the Compactram distributes heat through the chambers, providing perfect baking conditions. The excellent insulation prevents heat from escaping, making the oven more energy efficient.

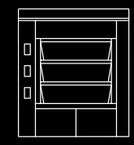
An oven which does everything for you

Our independent vaporisation system for each chamber is designed to meet the most demanding steam needs. For greater user comfort, the Compactram range also offers an automatic steam vent opening system for any of the baking phases.

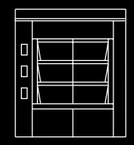
Small details make a big difference

- Ideal for medium-sized bakeries
- Oven with compact dimensions for reduced space
- Independent heating for each chamber with individual control of the bottom, top and front
- Upward-opening doors for economising space

Compactram 3 chambers



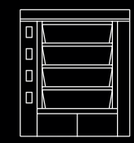
1 Door



2 Doors

Deck depth	90cm Baking surface area	45cm Baking surface area	61cm Baking surface area
120cm	3 m²	3 m²	4 m²
135cm	3.6 m²	3.6 m²	4.9 m²
140cm	3.8 m²	3.8 m²	5.1 m²
165cm	4 m²	4 m²	6 m²
185cm	5 m²	5 m²	7 m²
218cm	6 m²	6 m²	8 m²

Compactram 4 chambers



1 Door



2 Doors

Deck depth	90cm Baking surface area	45cm Baking surface area	61cm Baking surface area
120cm	4 m²	4 m²	6 m²
135cm	4.9 m²	4.9 m²	6.5 m²
140cm	5 m²	5 m²	7 m²
165cm	6 m²	6 m²	8 m²
185cm	7 m²	7 m²	9 m²
218cm	8 m²	8 m²	11 m²

Compactram 5 chambers



1 Door



2 Doors

Deck depth	90cm Baking surface area	45cm Baking surface area	61cm Baking surface area
120cm	5.4 m²	5.4 m²	7 m²
135cm	6 m²	6 m²	8 m²
140cm	6.3 m²	6.3 m²	8.5 m²
165cm	7 m²	7 m²	10 m²
185cm	8 m²	8 m²	11 m²
218cm	10 m²	10 m²	13 m²

TOUCH SCREEN PANEL

Technology in the palm of your hand

The touch screen panels are intuitive and very easy to use. No manuals, no complications.

Discover an autonomous oven, which interacts with the user in a simple and dynamic way.

- Simple and intuitive. Our panel gives you an immediate and complete visual of all the details of the recipe being followed
- Programming for automatic opening of the steam vents during the selected baking phase
- We present a new way to organise your recipes. With the new touch screen panel, consult, enter and organise recipes by type
- Follow the recommendations to get the most out of every oven batch

LCD PANEL

All the functionality in the right measure



A control panel with accessible functionality to achieve perfect baking results, every time.

Find a universal graphic language understandable to all.

- Save up to 40 programmable recipes
- Programing of a daily oven start up
- Receive maintenance warnings
- Possibility of turning off steam generators individually therefore economising power


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