

DECK OVEN SERIES

VAPOR MODEL



The VAPOR series of deck ovens is designed and built to produce any type of bread, especially big chunky bread. The oven is extremely reliable, built with quality materials and designed as the best ovens of the past, to ensure the perfect combination of traditional cooking and innovative research of materials. It is suitable for artisans and semi-industrial laboratories, it guarantees maximum versatility with impeccable cooking of both fresh and frozen items, both at full and half load.

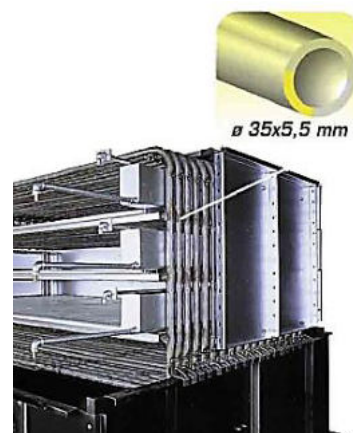
MAIN FEATURE: BIG ANULAR PIPES AROUND CHAMBERS – CEMENT STRUCTURE





➤ RING TUBES and QUALITY CONTROL

- The tubes are in Fe steel, diameter 35mm (or 27mm as optional), thickness 5.5mm.
- Each tube is manually welded to guarantee a perfect durability over time.
- The tightness of the pipe is tested by a special machine up to 600 atmospheres.
- High thickness tubes are the best choice to keep heat inside the oven as much as possible, avoiding falling down of temperature even after hours of stop.



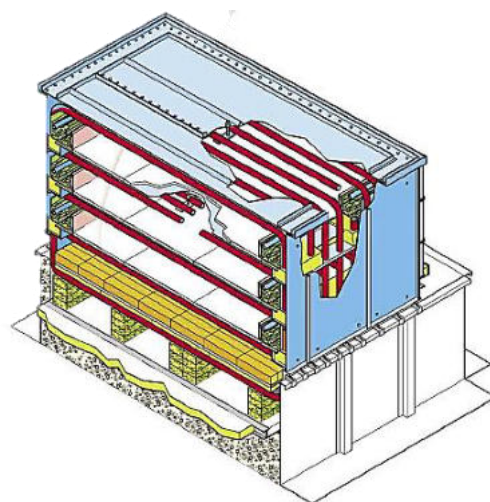
➤ BASEMENT

- The base of VAPOR oven is the supporting base of all the structure.
- We use high thick iron, combined with sturdy and continuous welding, to guarantee maximum durability.
- The channels for the gas passage are entirely covered with refractory bricks made according to our exclusive recipe.
- The base is designed to be extremely easy to assemble, to save as much time as possible during assembly.

MAIN FEATURE: TUBES DIAM. 35mm, THICKNESS 5.5mm

➤ DECKS AND COOKING

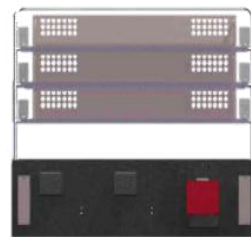
- Each tube is placed at a specific distance from each other, to ensure perfect cooking.
- The resulting step comes from years of study and experience and it is the secret of the entire structure.
- On each level outlined by the pipes, specific refractory bricks are placed to transfer the heat directly to the dough.
- The maximum recommended cooking temperature is about 300°C. Over this threshold, the safety thermostat will stop the system.
- The oven increases its temperature by about 5°C every minute and in the morning, from cold starting, it takes about 50 minutes to reach the desired temperature. High thickness tubes permit then to not fall temperature anymore



Our BRICKS are made with a specific and exclusive recipe, the result of years of experience, to ensure maximum heat retention with minimum dissipated energy. The advantage of this choice can be found in the reduction in consumption during the cooking cycle and in the constant uniformity of color of the resulting bread.

➤ STEAMER

- Each chamber is equipped with 2 internal steel steamers (right and left).
- They are completely independent and guarantee a high and constant steam production;
- Each steamer is easily removable for maintenance when and if necessary;
- The amount of steam produced by the steam generators is related to the temperature used in the oven. If an average temperature of about 240 °C is used, steam can be obtained for about 5 continuous seconds.



➤ GLASSES AND DOORS

Each oven can be customized with the number, type and size of doors.

- Available sizes: 615mm 750mm;
- Available materials:
 - ✓ glass with double chamber 20mm
 - ✓ Aisi 430 or 304 steel
- The opening can be upwards or downwards, depending on the model chosen.
- Each door is perfectly balanced.



CONTROL PANEL:

- Standard electromechanical
- Touch screen on request

Power 24V



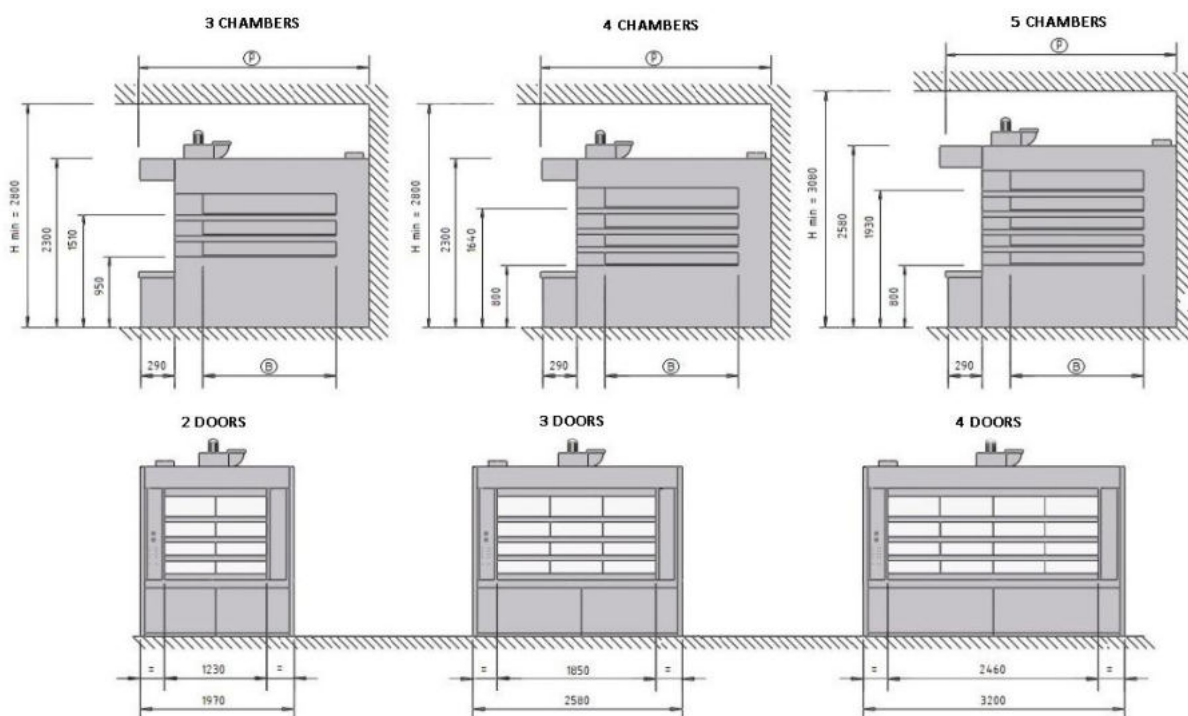
POWER SUPPLY:

- Gas / oil burner
- Wood
- Pellets



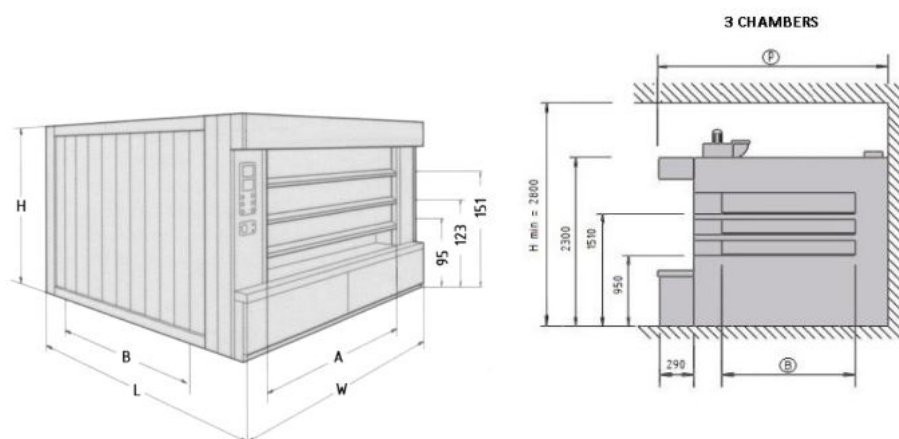
OPTIONAL:

- Lateral furnace for wood



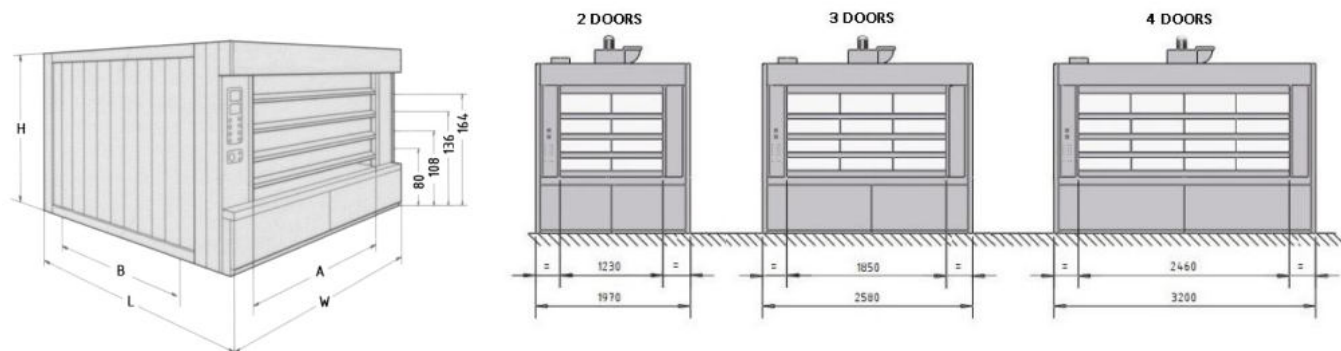
TECHNICAL FEATURES «VAPOR»

INFO	3 CHAMBERS DECK OVENS WITH PIPES										
	36P1	36P2	36P3	39T0	39T1	39T2	39T3	312T0	312T1	312T3	312P1
N° chambers	3	3	3	3	3	3	3	3	3	3	3
N° sections	2	2	2	3	3	3	3	4	4	4	4
Cooking surface (m2)	6	7,5	9	9	10	11,2	13,4	12	14,8	17,8	20,7
Fully welded structure	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Total n° doors 62 (cm)	6	6	6	9	9	9	9	12	12	12	12
N° doors for chamber	2	2	2	3	3	3	3	4	4	4	4
Internal chamber size WxD (cm)	123x160	123x200	123x240	185x160	185x180	185x200	185x240	246x160	246x200	246x240	246x280
H 1° - 2° chamber (cm)	18	18	18	18	18	18	18	18	18	18	18
H 3° chamber (cm)	19	19	19	19	19	19	19	19	19	19	19
Door opening (versus)	down	down	down	down	down	down	down	down	down	down	down
External size WxD (cm)	197x299	197x339	197x379	258x299	258x319	258x339	258x379	320x299	320x339	320x379	320x419
H tot no motors (cm)	230	230	230	230	230	230	230	230	230	230	230
H tot with motors (cm)	260	260	260	260	260	260	260	260	260	260	260
Approx weight (kg)	6.600	7.500	8.000	8.200	8.800	9.300	10.200	9.600	10.700	11.800	13.300
Tubes diameter (mm)	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5
Thermal Power kcal/h	55.000	60.000	65.000	70.000	75.000	80.000	85.000	80.000	85.000	100.000	110.000
Thermal Power KW	64	70	76	81	87	93	99	93	99	116	128
Voltage 400v 50hz 3ph	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Clay Refractory decks	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Structure material	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430
Basement material	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron
Structure with cement	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pressed rock whool	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Tempered glass	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Chamber lighting	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Removable steamer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Steamer per chamber	2	2	2	2	2	2	2	2	2	2	2



TECHNICAL FEATURES «VAPOR»

INFO	4 CHAMBERS DECK OVENS WITH PIPES										
	48P0	48P2	48P3	412T1	412T2	412T3	412P1	416T2	416T3	416P1	416P2
N° chambers	4	4	4	4	4	4	4	4	4	4	4
N° sections	2	2	2	3	3	3	3	4	4	4	4
Cooking surface (m2)	8	10	11,9	11,9	14,9	17,8	20,8	19,7	23,7	27,6	29,6
Fully welded structure	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Total n° doors 62 (cm)	8	8	8	12	12	12	12	16	16	16	16
N° doors for chamber	2	2	2	3	3	3	3	4	4	4	4
Int. chamber WxD (cm)	123x160	123x200	123x240	185x160	185x200	185x240	185x280	246x200	246x240	246x280	246x300
H 1° e 2° chamber (cm)	18	18	18	18	18	18	18	18	18	18	18
H 3° chamber (cm)	19	19	19	19	19	19	19	19	19	19	19
Door opening (versus)	down	down	down	down	down	down	down	down	down	down	down
External size WxD (cm)	197x299	197x339	197x379	258x299	258x339	258x379	258x419	320x339	320x379	320x419	320x439
H tot no motors (cm)	230	230	230	230	230	230	230	230	230	230	230
H tot with motors (cm)	260	260	260	260	260	260	260	260	260	260	260
Approx weight (kg)	6.600	7.500	8.000	9.000	9.600	10.500	11.700	9.600	10.700	11.800	13.300
Tubes diameter (mm)	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5	35x5,5
Thermal Power kcal/h	60.000	75.000	80.000	85.000	95.000	100.000	110.000	110.000	115.000	120.000	130.000
Thermal Power KW	70	87	93	99	110	116	128	128	134	139	151
Voltage 400v 50hz 3ph	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Clay Refractory decks	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Structure material	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430	Inox 430
Basement material	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron	Iron
Structure with cement	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pressed rock whool	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Tempered glass	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Chamber lighting	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Removable steamer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Steamer per chamber	2	2	2	2	2	2	2	2	2	2	2



5° cooking chamber on demand