Ramalhos



Modulram

Series

Modulram
3 chambers



MODULRAM SERIES

Your oven
Your rules

A family of electric ovens, compact and completely modular. Their efficient performance guarantees the perfect baking of different types of dough, able to satisfy the most demanding of palates.

Bread batches with tradition

The mother dough is the best kept secret in achieving the true taste of artisan bread. Always wanting to provide you with the best quality, we guarantee a baking process which preserves the characteristics of the dough, giving it not only an artisan look, but an irresistible flavour as well.

On point

The total control of the temperature at the floor, roof and front of the oven, enables perfectly uniform baking, adaptable to different products.

Maximum heat, maximum safety

The door, built with a thickness of 30mm and with two tempered and frontal thermal cut glass panels, meets the essential safety conditions, so that you feel comfortable whenever you have to touch the door.

Non Stop batches

The steam injection system enables perfect baking, batch after batch.





Find the ideal oven for you

The entire series is modular, enabling you to create a customised oven system suited to your type of business and production.We have developed the most robust oven on the market, prepared to ingeniously answer all your needs.

Small details make a big difference

- Independent control of the temperature at the floor, top and front of the oven
- Doors with a robust construction with a thickness of 30mm and double panes of tempered glass
- Metallic door seal, avoiding recurring replacement of common rubber seals
- Deck with a frontal thermal cut glass panels, meets the essential safety conditions and energy efficiency
- Possibility of specific heating elements for products with special needs of high temperatures and thermal shock



Classic

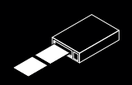
47x75



1Tray (T) 75x45cm | 1T 60x40
W 91cm
D 111cm
Ds 119cm

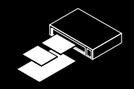
E 35cm / 40cm / 45cm / 50cm
I 16cm / 21cm / 26cm / 31cm

47x120



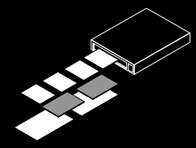
2T 60x40cm
W 91cm
D 153cm
Ds 162cm

62x80



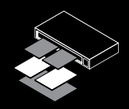
2T 60x40cm | 1T 80x60
W 106cm
D 115cm
Ds 124cm

62x165



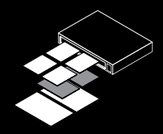
4T 60x40cm | 2T 80x60 | 2T 75x45
W 106cm
D 198cm
Ds 207cm

94x75



2T 75x45cm | 1B 80x60 | 2B 60x40
W 138cm
D 110cm
Ds 119cm

94x120



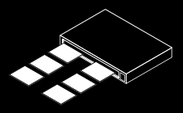
4T 60x40cm | 2B 80x60 | 2B 75x45
W 138cm
D 153cm
Ds 162cm

125x80



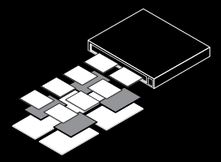
4T 60x40cm | 2B 80x60
W 168cm
D 115cm
Ds 124cm

125x140



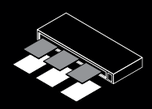
6T 60x40cm
W 168cm
D 173cm
Ds 182cm

125x165



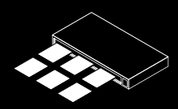
8T 60x40cm | 4T 80x60 | 4T 75x45
W 168cm
D 198cm
Ds 207cm

142x75



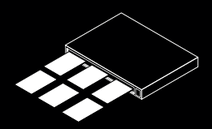
3T 60x40cm | **3T 75x45**
W 186cm
D 110cm
Ds 119cm

142x120



6T 60x40cm
W 186cm
D 153cm
Ds 162cm

142x165



6T 75x45cm
W 186cm
D 198cm
Ds 207cm

W - Width
D - Depth
DS - Depth with steam
E - External height *
I - Internal height **

*External height applicable to all Modulram Classic models
**Internal height applicable to all Modulram Classic models

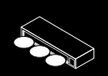
Pizzaiolo

47x93



3Pizzas (Ø30cm)
W 91cm
D 128cm

94x45



3P
W 138cm
D 80cm

94x75



6P
W 138cm
D 111cm

142x75



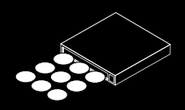
8P
W 186cm
D 111cm

E 35cm / 40cm
I 16cm / 21cm

W - Width
D - Depth
E - External height *
I - External height **

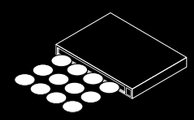
*External height applicable to all Modulram Pizzaiolo models
**Internal height applicable to all Modulram Pizzaiolo models

94x93



9P
W 138cm
D 128cm

142x93



12P
W 186cm
D 128cm

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.**

Find a new way to organise your recipes.

- Consult, enter and organise recipes by type
- Different baking phases with customisation of duration, temperature, steam and automatic opening of steam vents
- A panel that takes care of itself. Follow the recommendations to get the most out of every oven batch
- Programming of different oven start and stop times on the same day, depending on the workflow, for greater energy savings
- All information regarding the baking status is displayed dynamically, using graphics, timers and notifications

LCD AND DIGITAL PANEL

All functionality in the right measure

We have developed an accessible operating panel to help you bake with maximum quality



Find a universal graphic language understandable to all with the Lcd panel.

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

Explore and interact, in an accessible experience with the digital panel.

- Three displays indicating the temperature of the bottom, top and front
- Programing of a daily oven start up
- Possibility of turning off steamers individually therefore economising power


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