

Suitable for Baking kinds of Bulk & Semi- Bulk Breads, Types of Cakes, Toast Bread and also types of Pastries with fully indirect heat. Deck Oven has four baking chambers that can be operated separately; steam system is controllable and available independently for each deck. Baking Chambers can be produced with high quality genuine stone plates as per the request.

### -Thermal System

This Oven, bakes the Bread via Radiation & Proximity by utilizing Fully Indirect Heat System as completely hygienic. The heat is generated in a combustion chamber with no burning gases inside the baking environment and no bread pollution. Therefore, the final product (Bread) will be baked via a clean method by this Oven.

### -Control System:

The electrical control system can be provided as three models as the below:

#### -Industrial Control System:

Industrial Monitoring by PLC - HMI

Multi - Language

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

#### -Electronic Control System:

Multi - Language

Equipped with Automatic & Manual Baking Systems

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

Panel Connection to WIFI and Remote System

Receiving of Baking Recipes as Online

Forum

#### -Simple Control System

Heat is regulated by the thermostat; rotating speed of baking plates are adjustable by the inverter and control switches can be set by the operator.

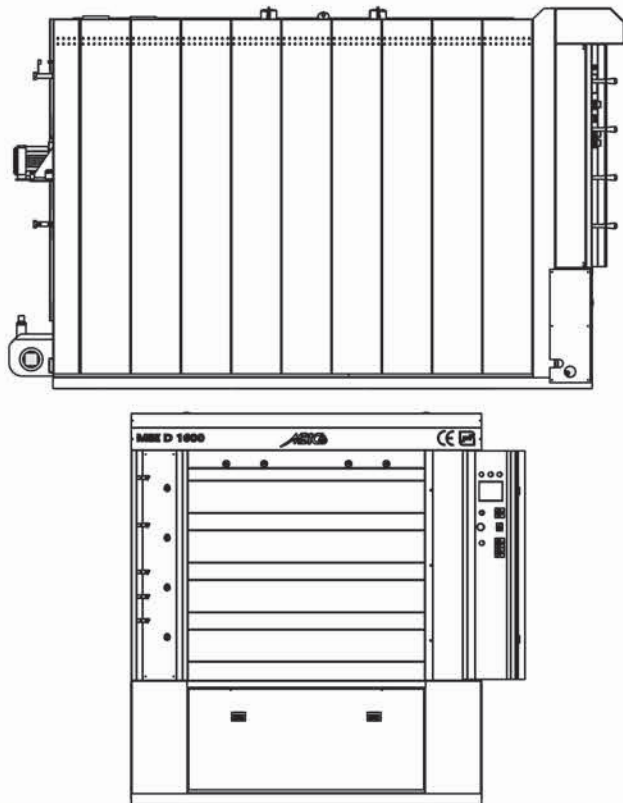


### Features

Low Energy Consumption due to Special Thermal System  
 Easy Use, Maintenance, Loading & Unloading of Deck Oven  
 Unique Oven Design & Appearance  
 Homogeneous Baking & Excellent Baking Results

### Advantages

Reduced Space  
 Equipped with the Automatic & Semi – Automatic Loading and Unloading Systems  
 Separated Steam System  
 Fully Indirect Heat System  
 Low Energy Consumption as per Good Insulation  
 Holder of ISO 9001:2015, CE Certification, UL & CSA Certifications, and GOST Certification



### Technical Data

Model	MBI DD 1600
Dimensions (cm)	185x325x209
Flooring Material of Shelves	Fence
Baking Capacity / 8 H (kg)	1000 Kg
Motor Power (kw)	2.2
Voltage (V)	220-380
Fuel	Gas / Gasoil
Fuel Consumption(8hr)	60 M <sup>3</sup> - 55 L
Number of Operators	4