

## Deck Oven for Baking Massive & Semi-Massive Breads

Deck Oven is specially designed for baking all massive and semi-massive breads, all kind of cakes and some kinds of pastries with completely indirect heat. This Oven is equipped with four shelves with separately steam system in each shelf. The shelves can be made of Iranian or German stones.

### Specifications

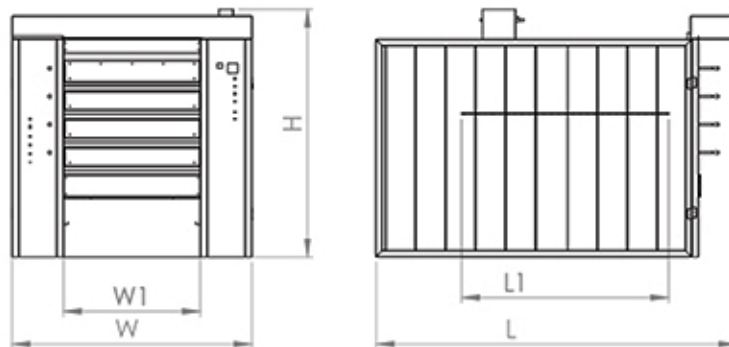
#### Thermal System:

In this Oven, heat is completely indirect and the breads baked with Heat Circulation by centrifuge fan. The heating converter is Winkler (Germany) with high efficiency and low fuel consumption.

#### Electrical System:

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set steam time, Oven temperature, adjusting of turning ON time the burner after the operation fan, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of breads.

Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.



### Features

- Low Cost of Heating and Optimal Energy Consumption.
- Easy to Load and Unloading of the Shelves.
- Easy to Clean and Maintenance.

### Advantages

- Minimizing the Required Space
- Filling the Oven as Automatic & Semi-Automatic
- Separately Steam System for each Shelf
- Indirect Heat
- Holder of Iranian National Standard, CE Marking
- Minimizing of Heat Loss as Proper Insulation

### Technical Data

Model	<b>MBI DD 1600</b>
Dimensions (cm)	325 x 185 x 209
Flooring Material of Shelves	Fence / MBI's Stone
Baking Capacity in 8 Hours	1000 Kg
Motor Power (kw)	2.2
Voltage (V)	220-380
Fuel	Gas / Gasoil
Fuel Consumption / Ton	60 M <sup>3</sup> - 55 L
Required Workers	4

