

Hammonia Deck Ovens

Electric oven, compact and completely modular. Ideal for public viewing. Suitable for hotels and small bakeries / pastries. Oven is built according to the client's specific needs.



FEATURES

CHAMBERS

Chambers are completely independent with the possibility of overlapping up to 5 levels. Independent control of the top, bottom and front.

- Chambers have the possibility of four usable heights: 16|21|26|31 cm
- Innovative thermal insulation. System developed to minimize heat loss, while keeping the exterior of the oven at room temperature.
- Chamber built with reinforcement to support constant temperatures of 350° C or higher (pending request).

VAPORIZERS

Steam system is independent for each chamber. Water and steam connection in copper and stainless steel.

HEATING

State of the art resistance tube system which allows for the temperature to rise quickly. System maintenance is easy.

STONES

Stones are built with refractory material, 25mm thick, and developed according to a specific formula which allows for greater lifetime.

DOORS

Doors are robust, 30mm thick, and made with double tempered glass.

OPTIONS


Steaming cabinet automatically controls heat and humidity and has tempered glass doors. Stand with castors. Cover with or without exhaust. Stones built with refractory material or steel plate. Vaporizers incorporated in each chamber or without steam system.

Commands: analogical, digital, LCD

Hammonia Modular Deck Oven		USABLE HEIGHTS FOR CHAMBERS																				
		CHAMBERS EXTERNAL HEIGHTS																				
		FRONT OPENING (m)	INTERIOR HEIGHT (m)																			
	HOOD WITH EXHAUSTION 0,13																					
	HOOD WITHOUT EXHAUSTION 0,07																					
	CHAMBER NORMAL 0,35	0,16	0,23																			
	HIGH CHAMBER 0,40	0,21	0,28																			
	SUPER HIGH CHAMBER 0,45	0,26	0,33																			
	SUPER-SUPER HIGH CHAMBER 0,60	0,31	0,38																			
	<table border="1"> <thead> <tr> <th>NUMBER OF CHAMBERS</th> <th>A (m)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>0,90</td> </tr> <tr> <td>2</td> <td>0,66</td> </tr> <tr> <td>3</td> <td>0,58</td> </tr> <tr> <td>4</td> <td>0,28</td> </tr> </tbody> </table>	NUMBER OF CHAMBERS	A (m)	1	0,90	2	0,66	3	0,58	4	0,28		<table border="1"> <thead> <tr> <th>SHELVES</th> <th>B (m)</th> </tr> </thead> <tbody> <tr> <td>3</td> <td>0,63</td> </tr> <tr> <td>6</td> <td>0,86</td> </tr> </tbody> </table>	SHELVES	B (m)	3	0,63	6	0,86			
		NUMBER OF CHAMBERS	A (m)																			
1	0,90																					
2	0,66																					
3	0,58																					
4	0,28																					
SHELVES	B (m)																					
3	0,63																					
6	0,86																					
	STAND WITH CASTORS	STEAM CABINET																				
<table border="1"> <thead> <tr> <th colspan="3">ELECTRICAL POWER / CONSUMPTION FOR EACH VAPORIZER - triphasic</th> </tr> <tr> <th>TYPE</th> <th>POWER TO INSTALL</th> <th>THEORETICAL CONSUMPTION</th> </tr> </thead> <tbody> <tr> <td>M1</td> <td>1,2</td> <td>0,7</td> </tr> <tr> <td>M2</td> <td>1,8</td> <td>1,1</td> </tr> </tbody> </table>			ELECTRICAL POWER / CONSUMPTION FOR EACH VAPORIZER - triphasic			TYPE	POWER TO INSTALL	THEORETICAL CONSUMPTION	M1	1,2	0,7	M2	1,8	1,1	<table border="1"> <thead> <tr> <th colspan="2">ELECTRICAL POWER / CONSUMPTION OF STEAM CABINET - monophasic</th> </tr> <tr> <th>POWER TO INSTALL</th> <th>THEORETICAL CONSUMPTION</th> </tr> </thead> <tbody> <tr> <td>3,6</td> <td>2,2</td> </tr> </tbody> </table>		ELECTRICAL POWER / CONSUMPTION OF STEAM CABINET - monophasic		POWER TO INSTALL	THEORETICAL CONSUMPTION	3,6	2,2
ELECTRICAL POWER / CONSUMPTION FOR EACH VAPORIZER - triphasic																						
TYPE	POWER TO INSTALL	THEORETICAL CONSUMPTION																				
M1	1,2	0,7																				
M2	1,8	1,1																				
ELECTRICAL POWER / CONSUMPTION OF STEAM CABINET - monophasic																						
POWER TO INSTALL	THEORETICAL CONSUMPTION																					
3,6	2,2																					

Hammonia Deck Ovens

	Usable Interior Dimensions		Trays Capacity			Exterior Dimensions			Weight	Electrical Power Consumption			Steam Generator
	Width	Depth	40 x 60 cm	45 x 75 cm	60 x 80 cm	Width	Depth without steam	Depth with steam		Nominal Power kW	Power with Eco	Theoretical Consumption kw/h	
Standard Version with Tubular Heating Elements													
MD1E	47 x 75 cm		X	X		91 cm	105 cm	113 cm	130 KG	3,36	2,12	1,27	M 1
MD2E	47 x 120 cm		X X	X		91 cm	150 cm	158 cm	170 KG	4,8	2,88	1,75	M 1
MD2	62 x 80 cm		Y Y	X	X	106 cm	110 cm	118 cm	150 KG	4,34	2,64	1,58	M 1
MD3	142 x 75 cm		XXX	XXX	Y	186 cm	105 cm	113 cm	230 KG	6,72	3,87	2,32	M 2
MD4	125 x 80 cm		YY YY	XX	XX	169 cm	110 cm	118 cm	170 KG	6,16	3,78	2,26	M 2
MD6	125 x 140 cm		YYY YYY	XX	XX	169 cm	170 cm	178 cm	200 KG	10,56	5,95	3,57	M 2
MD6E	142 x 120 cm		XXX XXX	XXX	Y Y	186 cm	150 cm	158 cm	290 KG	9,6	5,34	3,2	M 2
MD8	125 x 165 cm		YY YY YY YY	XX XX	XX XX	169 cm	195 cm	203 cm	210 KG	12,32	6,94	4,16	M 2
Extra Strong Version with Ceramic Heating Elements													
MD1S	47 x 75 cm		X	X		91 cm	105 cm	113 cm	130 KG	6,68	4,22	2,53	M 1
MD2S	62 x 80 cm		Y Y	X	X	106 cm	110 cm	118 cm	150 KG	8,58	5,22	3,13	M 1
MD3S	142 x 75 cm		XXX	XXX	Y	186 cm	105 cm	113 cm	220 KG	15,26	8,79	5,27	M 2
MD4S	125 x 80 cm		YY YY	XX	XX	169 cm	110 cm	118 cm	160 KG	13,35	8,19	4,91	M 2

X = 

Y = 

CONTROL PANELS

Functions for controlling top and bottom temperature, unique in its segment with a portion of the power allocated to the door, adaptable according to oven use. Chamber lighting comes with the option of a timer in order to economise power. Possibility of turning off vaporizers in-dividually when they are not necessary, with a simple press of a button, in order to economise power. Diagnosis of breakdowns. Warnings of preventative maintenance.

LCD

Electronic command panels with graphic LCD. Saving baking programmes under the title of each recipe. Delayed start up system can be individually programmed in each chamber for each day of the week. Possibility of an Internet connection, through our NET Service, to personalise the oven, make updates or solve technical problems from any part of the world from our facilities.



DIGITAL

Direct selection on the three digital displays. The digital displays indicate the top and bottom temperature and the baking time. Delayed start up system with the time countdown in each chamber.