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ECOPOWER

ELECTRIC
DECKS
OVEN



ABOUT ECO POWER

ECOPOWER is a **static electric deck oven**. It uses clean energy and does not produce combustion fumes.

It is for baking different types of **bakery and pastry products** (sourdough bread and bread, cakes and pies, biscuits and baklava, focaccia and soft pizza ...).

Its design and structure allow it to be **moved and repositioned** without disassembling it. The baking **chambers** are made of stainless steel and are **independent**, to allow different temperatures and separate steam injections.

The **"smart" technology** of armored heating elements uses energy without waste. Measure the intensity in relation to the temperature.

Even distribution and heat balance over the entire baking surface are now easily adjustable, according to your needs and expectations. Even during the baking cycle. **Find your best setting**, give product development, fragrance and softness.



FEATURES

- Heat by conduction: armored heating elements with front access.
- 4 overlapping baking chambers.
- Independent steam generators for any chamber.
- Made of 1.0 to 3.0 mm gauge stainless steel. 1.5 mm for the façade.
- Armored tubular heating elements made of AISI 321 stainless steel.
- Baking floors made of 20 mm fireproof concrete plates, suitable for food use.
- Water manifold made of stainless steel.
- Loading doors of thick temperate glass; removable for easy cleaning.
- At can be supplied assembled, easy to place.

SAFETY DEVICE

- Automatic safety controls of temperatures.
- Emergency switch.
- Steam exhaust fan.
- Overpressure breather.
- Loading/unloading suction hood.
- Machine is guaranteed under the applied EU directives.

SPECIFICATIONS

- 4 baking chambers: 3 of 180 mm high; the one, on the top, of 230 mm.
- Decks available in the following dimensions (cm): single door 80x120; 80x160; 80x200. Double door 120x80, 120x120, 120x160, 120x200.
- Total baking surface area (sq m): from 3.84 to 9.60.
- Electric voltage: 400/50-60/3 - 208/60/3.
- Water connection: inlet 1/2", outlet 3/4".
- Steam exhaust outlet: 180 mm .
- Multiple versions: touch screen and "smart" with triac control.
- 2-years guaranteed.

BAKING QUALITY

- Personalized adjustment of baking, ceiling and floor.
- Absolutely uniform heat distribution.
- Even bake and perfect coloured baked goods.
- Fragrance, volume and softness to all types of bread.
- Excellent developed from de soil. The generous crust keeps aromas and helps for a longer conservation.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.



1. STRUCTURE

430/304	AISI	100%	assembled
50 mm	chambers insulation thickness	20	mm, baking floors thickness

The oven is made of AISI 304 and AISI 430 stainless steel, with a thickness from 1 mm to 3 mm. Its facade has a thickness of 1.5 mm. Its design and structure allow it to be moved and repositioned without disassembling it. The baking chambers are made of stainless steel and are independent, to allow different temperatures and separate steam injections.

The baking floors are made of extremely dense 20 mm fireproof concrete slabs (1,900 kg/m³). Capable of high heat accumulation, high mechanical strength. An unique coating allows for easy maintenance. The materials applied are exclusively mineral, the slabs are hygienic and do not contain substances harmful to health. The loading doors are designed for the use of special conveyor belts. The opening is from the bottom up, with a lever and hooking system. The efficient insulation is very thick.



2. HEATING ELEMENTS

309	AISI	2-8	nr of individual blocks
7	number of loops	9	diameter in mm

The group of tubular armored heating elements is made of AISI 309 stainless steel. Shape and size are the product of design, knowledge and experience. Safe and efficient, the elements heat the air to uniform temperature while assuring silent operation and low operating costs. These elements maximize heat exchange and transmit 85% of the heat by convection, rapidly and uniformly. Easily accessible from the front, they are grouped into zones with individual power lines to allow customized control of the ratio consumption/performance, ceiling/floor. The "smart" management system doses the intensity in relation to the temperature and partializes the ignition with impulse management. Uniform distribution and thermal equilibrium over the entire baking surface are now easily adjustable to suit your needs and expectations.



3. SMART MANAGEMENT SYSTEM

%	power	3	baking phases
%	ceiling/floor	100%	2 models of smart controllers

An algorithm (PID) manages, in self-learning, the achievement, maintenance and recovery of the baking temperature process. Its parameterization allows you to customize:

- % of power, to differentiate the baking strength by recipe;
- % of distribution between the ceiling and the floor, to perfect baking on the bottom or in the upper crust.

The functions of storing recipes, weekly programming of starting, transfer of parameters and 99 recipes, access protected by password complete the functions.

PERFORMANCE

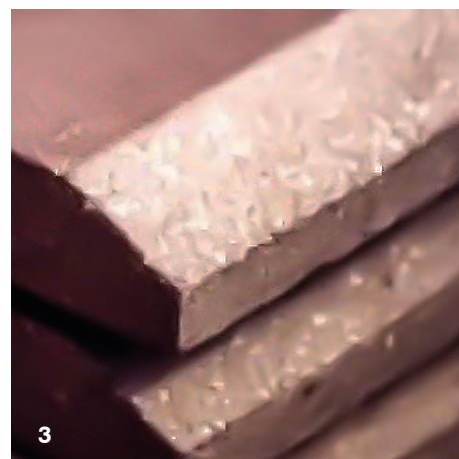
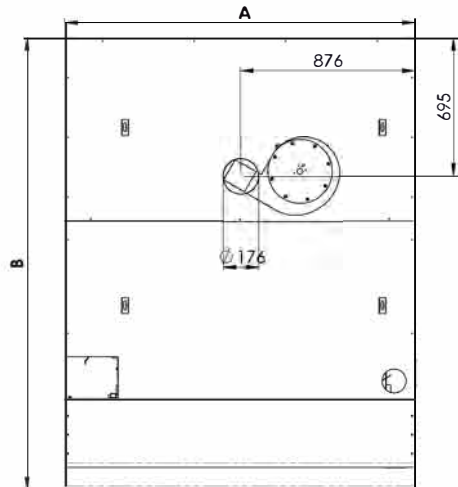
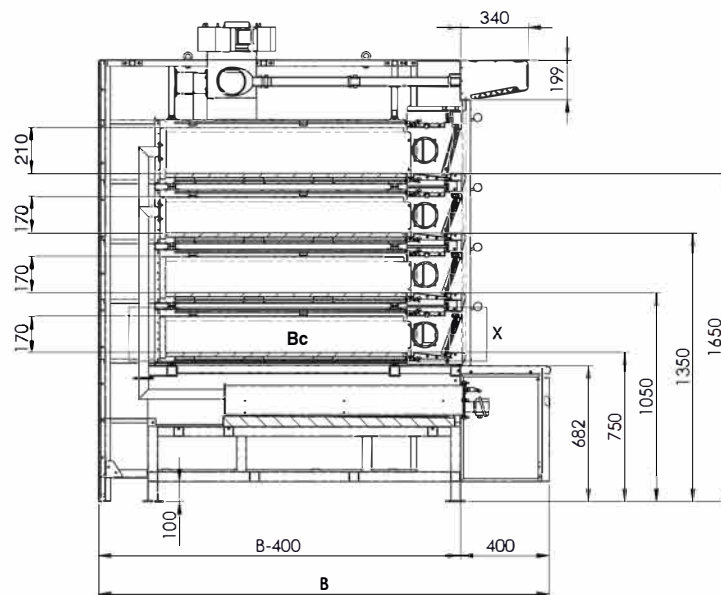
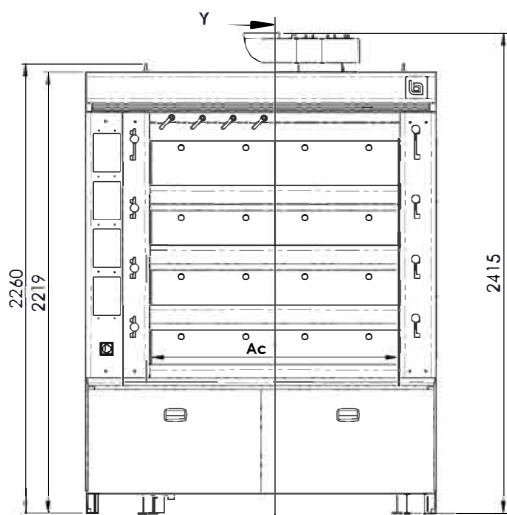
- Thermal efficiency combined with high energy saving.
- High performance steam device **per deck**: high amount of steam and short recovering time.
- Silent and stable machine, no moving part.
- Maximum working temperature of 300°C.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality.
- Average gradient of temperature rise, around 3/4 °C/min.
- All technical parts are located on the front or up side. Easy access and maintenance.
- Free space around the machine is not requested.
- Insulation with compressed panels and rock wool flocks.
- power and its distribution in % adjustable.

1 DOOR OF 800 mm

Item	Baking surface mq	External dimensions A x B x H mm	Internal dimensions Ac x Bc x Hh (x3) - Hc (x1) mm	Installed power kW	Operating power kW	Weight kg
812	3,84	1340 x 2270 x 2415	822 x 1212 x 170-220	35	18	2100
816	5,12	1340 x 2670 x 2415	822 x 1612 x 170-220	46	23	2400
820	6,4	1340 x 3070 x 2415	822x 2012 x 170-220	55	28	2700

2 DOORS OF 600 mm

Item	Baking surface mq	External dimensions A x B x H mm	Internal dimensions Ac x Bc x Hh (x3) - Hc (x1) mm	Installed power kW	Operating power kW	Weight kg
1208	3,84	1759 x 1870 x 2415	1212 x 805 x 170-220	37	19	2100
1212	5,76	1759 x 2270 x 2415	1212 x 1205 x 170-220	48	24	2600
1216	7,68	1759 x 2670 x 2415	1212 x 1605 x 170-220	62	31	3000
1220	9,6	1759 x 3070 x 2415	1212 x 2005 x 170-220	75	38	3400
1224	11,52	1759 x 3470 x 2415	1212 x 2405 x 170-220	86	43	3800



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