



Modular deck oven - Electric

Performances

- Baking area : from 0,5 to 6,8 m²
- Useful baking chamber height on each deck : 180 or 240 mm
- Number of decks : from 1 to 4 (5 decks possible only with 180 mm decks)

The advantages

- Configurable oven depending on user's needs
- Baking quality comparable to that of traditional masonry ovens
- Oven stand on castors for easy moving into place
- Upgradable
- Can be mounted on a stand, BFA reach-in retarder-proofer or manual S/S proofbox, depending on the model
- Very efficient independent steam generator
- Deferred startup of the oven
- 3 years warranty on heating elements in baking chamber
- May be combined with a Krystal convection oven

Use

Soleo is an electric Modular type deck oven designed to bake all types of breads, pastries and Danish products. Available in 2, 4 or 6 trays 400x600 mm or 3 trays 460x660 / 460x760 mm trays, it can be configured according to the user's needs: number of decks, deck height, with or without steam, on stand or on a proofer. It's modular conception allows the oven to be upgraded at a later time.

Operating principle

Good distribution of heating elements, dual Top & Bottom heat regulation, refractory concrete hearth plates 20 mm thick make it an oven of its own or usable as a back-up oven capable of competing with any large deck oven / setter oven in terms of baking quality.

Construction

- Front :**
- polished stainless steel
 - removable glass doors

Baking chamber standard :

- refractory concrete hearth plates 20 mm thick
- halogen lighting
- stainless steel highly performing heating elements guaranteed 3 years

Steam generator :

- independent
- 1 per deck

Insulation :

- crossed rock wool panels
- tempered glass to reduce heat losses

• • • important notes :

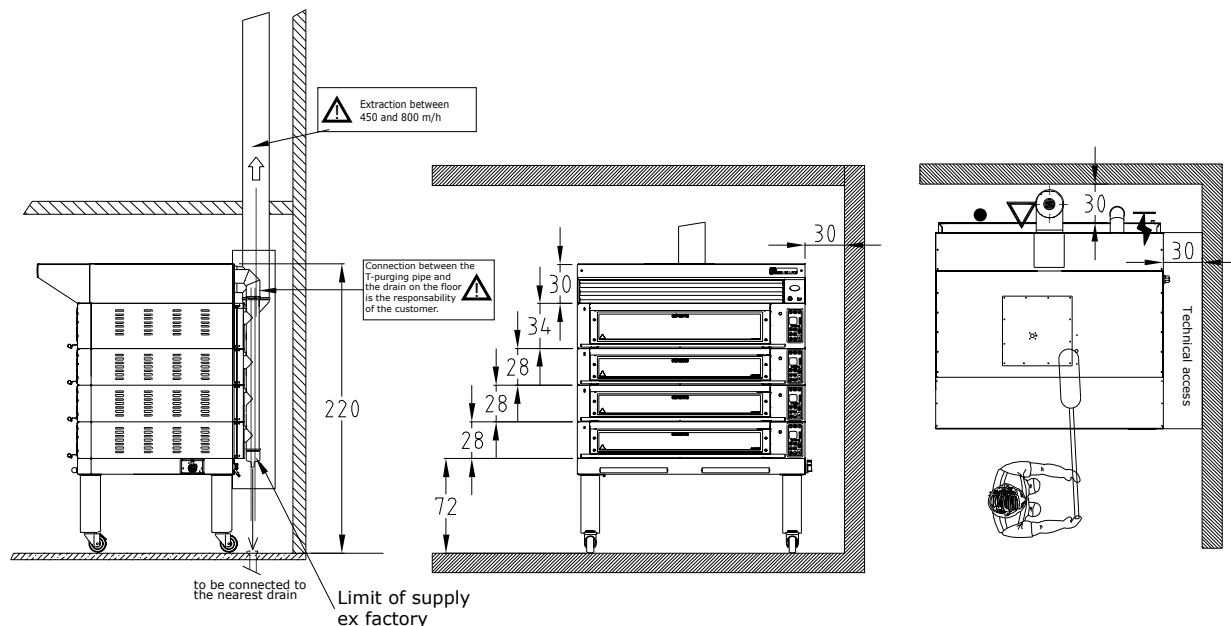
The BFA retarder-proofer is directly derived from the standard reach-in retarder-proofer line, with same OPTICOM controls & functions.

Modular deck oven **Soleo**

<i>Models</i>	<i>M2</i>	<i>M3</i>	<i>M4</i>	<i>M6</i>
Control				
Electronic control Opticom on the right side	■	■	■	■
Ergocom control on the right side	€	€	€	€
Upper elements				
Hood with exhaust fan	€	€	€	€
Hood without exhaust fan	€	€	€	€
Headband	€	€	€	€
Deck without steam generator				
lower deck 180 mm	€	€	€	€
upper deck 240 mm	€	€	€	€
Steam generator				
Independent steam generator (per deck)	€	€	€	€
Stand without tray storage				
H 540 mm	€	€	€	€
H 660 mm	€	€	€	€
H 720 mm	€	€	€	€
Stand with tray storage				
Tray 400 x 600	■	❖	■	■
Tray 460 x 660	❖	■	€	€
H 780 mm	€	€	€	€
H 880 mm	€	€	€	€
H 940 mm	€	€	€	€
H 1000 mm	€	€	€	€
H 1060 mm	€	€	€	€
Proofbox				
Manual stainless steel proofbox	€	€	€	€
Integrated lifter				
Integrated lifter	❖	€	€	€
Loader-unloader for integrated lifter	❖	€	€	€
Aluminium loader only	€	€	€	€
Assembly				
Built on site	■	■	■	■
2 decks	€	€	€	€
3 decks	€	€	€	€
4 decks	€	€	€	€
Power supply				
3N~400V	■	■	■	■

■ **Importante notes:**

The stand for modular deck oven M3 with tray storage is only available for 460 x660 mm tray size.



- Water drain, Ø 100 mm.
- ⚡ Electrical connection from the ceiling, 1 m from the floor.
- ▽ Cold water connection from the ceiling. To be connected to a cold water drain Ø 3/4". Pressure : 2.5-4 bars
- ⊙ In case of oven with steam generator : steam exhaust duct at 700 mm from the floor.
- ⊙ Oven with steam exhaust hood: steam exhaust duct Ø 200 mm. Extraction between 450-800 m³/h or 15892-28252 ft³/h.

● ● ● Important remark:

Required technical access above oven: 600 mm

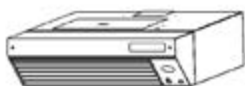
Technical features

		M2	M3	M4	M6
Width					
Oven width	(mm)	980	1815	1730	1610
Useful baking width	(mm)	620	1455	1370	1250
Overall depth, with or without steam generator (incl. of steam duct at rear of oven)					
Depth with hood	(mm)	1718	1718	1838	2223
Depth with headband	(mm)	1405	1405	1526	1910
Useful depth of baking chamber	(mm)	845	845	965	1350
Total power of all heating elements					
Baking deck 180/240 m	(kW)	6,02	13,92	15,02	17,08
Steam generator	(kW)	1	2	2	2
Electric connecting power per deck (without steam), in cyclematic power mode for top and bottom heat					
Without steam	(kW)	3,18	7	7,55	8,58
With steam	(kW)	4,18	9	9,55	10,58
Voltage (all models)		3N~400V / 3~230V			
Tray capacity per deck					
400 x 600		2	4	4	6
460 x 660		1	3	4	4
460 x 760		1	3	2	3
580 x 780		1	2	2	2
GN 530 x 650		1	2	2	4
Baking area / deck (1m²=10.764 ft²)	(m²)	0,52	1,23	1,32	1,69

Accessories Modular oven Soleo

Hoods

Ornamental hood without lighting



Model		M2	M3	M4	M6
Width	(mm)	980	1816	1730	1610
Height	(mm)	300	300	300	300
Depth	(mm)	1430	1430	1550	1930
Electric power	(W)	155	155	155	155
Weight	(kg)	63	93	96	106

Hood with exhaust fan and lighting



Model		M2	M3	M4	M6
Width	(mm)	980	1816	1730	1610
Height	(mm)	300	300	300	300
Depth	(mm)	1430	1430	1550	1930
Electric power	(W)	35	35	35	35
Weight	(kg)	33	53	54	60

Ornamental headband



Model		M2	M3	M4	M6
Width	(mm)	980	1816	1730	1610
Height	(mm)	100	100	100	100
Depth	(mm)	1200	1200	1320	1705
Weight	(W)	22	37	39	45

Baking chamber

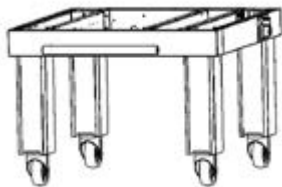
Model		M2	M3	M4	M6
Baking deck 180					
Height (deck - overall)	(mm)	280	280	280	280
Height (chamber - inside)	(mm)	180	180	180	180
Useful height (door clearance)	(mm)	168	168	168	168
Weight without steam generator	(kg)	75	200	210	240
Weight with steam generator	(kg)	95	230	240	270
Baking deck 240					
Height (deck - overall)	(mm)	340	340	340	340
Height (chamber - inside)	(mm)	240	240	240	240
Useful height (door clearance)	(mm)	228	228	228	228
Weight without steam generator	(kg)	85	210	220	250
Weight with steam generator	(kg)	105	240	250	280
Height from base of baking	(mm)	41	41	41	41

Hearthplates

Modèle		M2	M3	M4	M6
Dimensions (depth x width)	(mm)	845 x 620	845 x 1455	956 x 1370	1350 x 1250
Thickness	(mm)	20	20	20	20
Weight	(kg)	24	56	61	78

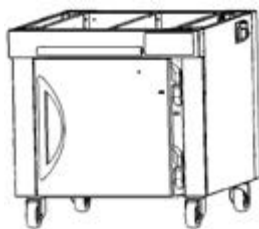
Accessories Modular oven Soleo

Stands



Stands without tray storage					
Height (540 mm)		M2	M3	M4	M6
Weight	(kg)	67	102	104	115
Height (660 mm)					
Weight	(kg)	72	108	110	121
Height (720 mm)					
Weight	(kg)	75	118	121	134
Stands with tray storage					
Height (780 mm)		M2	M3	M4	M6
Weight	(kg)	100	172	159	168
Height (880 mm)					
Weight	(kg)	105	176	164	173
Height (940 mm)					
Weight	(kg)	108	179	167	176
Height (1000 mm)					
Weight	(kg)	111	182	170	179
Height (1060 mm)					
Weight	(kg)	113	185	173	182
Width	(mm)	980	1816	1730	1610
Depth	(mm)	1150	1150	1250	1650

Manual stainless steel proofbox



Model		M2	M3	M4	M6
Width	(mm)	980	1816	1730	1610
Height	(mm)	1000	1000	1000	1000
Depth	(mm)	1120	1120	1240	1630
Proofbox capacity (spacing = 65 mm)					
400 x 600		14	-	28	28
460 x 660		-	28	-	-
Number of door		1	2	2	2
Electric power	(W)	775	1250	1250	1250
Temperature		20 / +40 °C			
Weight	(kg)	225	350	300	375
Humidity system		Manual	Manual	Manual	Manual

Modular oven **Soleo** M2-M3-M4-M6

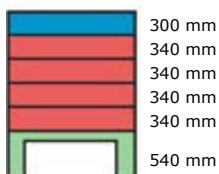
Possible configurations - Standard height : 2 200 mm
- Standard width : 980 mm

4 decks

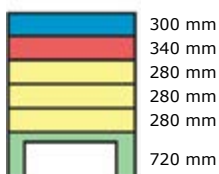
Hood 300 mm
Deck 280 mm
(180 mm useful)



Hood 300 mm
Deck 340 mm
(240 mm useful)



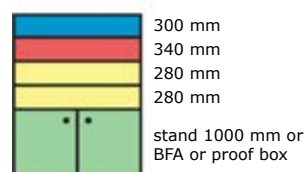
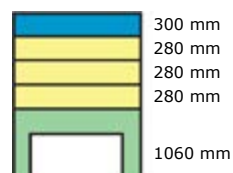
Hood 300 mm
Mixed decks
280 mm - 340 mm



Hood 300 mm
Mixed decks
280 mm - 340 mm



3 decks

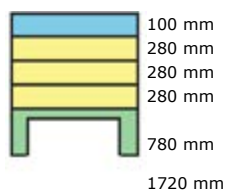


Modular oven **Soleo** M2-M3-M4-M6

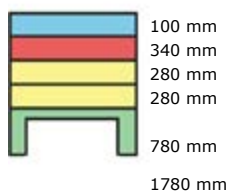
Possible configurations - variable total heights
- Standard width : 980 mm

3 decks

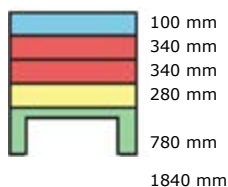
Headband 100 mm
Deck 280 mm
 (180 mm useful)



Headband 100 mm
Mixed decks
280 mm - 340 mm
 (180 mm - 240 mm Useful)



Headband 100 mm
Mixed decks
280 mm - 340 mm
 (180 mm - 240 mm Useful)



Headband 100 mm
Mixed decks
280 mm - 340 mm
 (180 mm - 240 mm Useful)

2 decks

