



Modular electric deck oven

2 decks composition

serieP electric consists of one or more independent baking chambers and an optional leavening or stand. The baking surface is made of refractory bricks allowing the perfect heat distribution over the whole surface and making this oven particularly suitable for direct pizza baking on floor or on trays. In alternative to refractory brick, embossed stainless steel surface is available, especially indicated for bakery combined with steamer (optional). The baking chamber comes in two heights: 18 cm or 30 cm. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the leavening prover has a stainless steel structure, equipped with a heating thermostat. The leavening prover can reach the maximum temperature of 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).

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OPERATION

- · Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C (842°F)
- · Continuous temperatures monitoring in baking chamber by thermocouple
- · Vapour ducting using manual butterfly valve

CONSTRUCTION

- Structure made in folded stainless steel
- · Side panels in painted sheet metal
- Hood in stainless steel
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass
- Aluminated steel top and side structure
- Dual halogen lighting
- Rock wool heat insulation

ACCESSORIES

- Leavening prover on wheels height 600, 800mm
- Stand with wheels height 600, 800, 950mm
- · Leavening with humidfier 250W
- Steame
- Spacer element height 300mm
- Refractory brick or buckle plate surface
- Additional tray holder guides for compartment and stand
- Motor for hood vapours extraction 500 m3/h
- · Self-condensing hood
- · Frontless hood

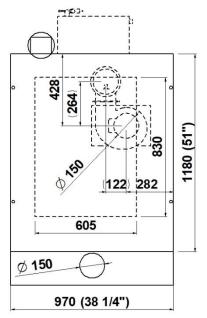
INTERNAL BAKING DIMENSIONS

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Internal height	180-300mm		
Internal depth	830mm		
Internal width	605mm		
Baking surface	0.5m ²		

STANDARD EQUIPMENT

- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

TOP VIEW





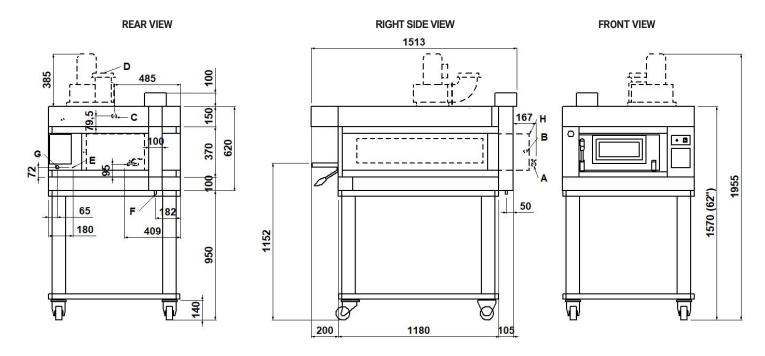
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1 baking chamber height 18cm

(assembled with stand height 950mm)



NOTE: The dimensions indicated in the views are in millimeters.

A Ø8	B 3/4" male	C Ø16	D Ø150
steamer water outlet	steamer water inlet	hood condensate exhaust	steam exhaust
E	F	G	Н
M6	Ø12		Steamer 1600W
equipotential screws	condensate exhaust	fairleads	(see data sheet)

DIMENSIONS

620mm
1180mm
970mm
177kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	2
Pizza diameter 300mm	4
Pizza diameter 450mm	1

SHIPPING INFORMATION

Packed ii	n wood	en crate	
Height			870mm
Depth			1741mm
Width			1170mm
Weight			(177+50)kg

When combined with leavening compartment or stand:

Max height 1820mm
Max weight (251+60)kg

FEEDING AND POWER

Standard feeding	V208 3ph
Feeding on request	V230 1ph
Frequency	50/60Hz
Max power	7,9kW
*Average power cons	4,0kWh

No cord set supplied

Power supply (optional prover)

A.C. V230 1ph 60 Hz

Max power 1,5kW *Average power cons 0,8kWh Conn. Cable type H07RN-F 3x1,5mm²

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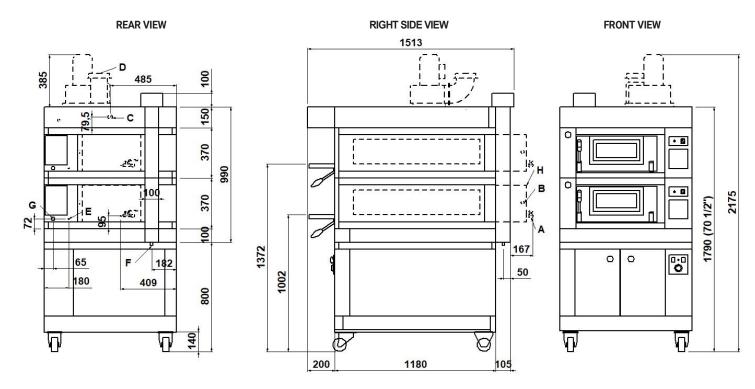






2 baking chambers height 18cm

(assembled with prover height 800mm)



NOTE: The dimensions indicated in the views are in millimeters.

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

DIMENSIONS		SHIPPING INFORMATION	ON	FEEDING AND POWER	
External height	990mm	Packed in wooden crate	е	Standard feeding	V208 3ph
External depth	1180mm	Height	1240mm	Feeding on request	V230 1ph
External width	970mm	Depth	1741mm	Frequency	50/60Hz
Weight	303kg	Width	1170mm	Max power	15,8kW
3	3	Weight	(303+60)kg	*Average power cons	7,9kWh
TOTAL BAKING CAPACITY		3	, ,		
Tray (600x400)mm	4	When combined with lea compartment or stand:	avening	No cord set supplied	
Pizza diameter 300mm	8	Max height	2200mm	Power supply (optional p	rover)
Pizza diameter 450mm	2	Max weight	(377+70)kg	A.C. V230 1ph 60 Hz	
		J	, , ,	Max power	1,5kW
				*Average power cons	0,8kWh
				Conn. Cable type H07RN	-F 3x1,5mm ²

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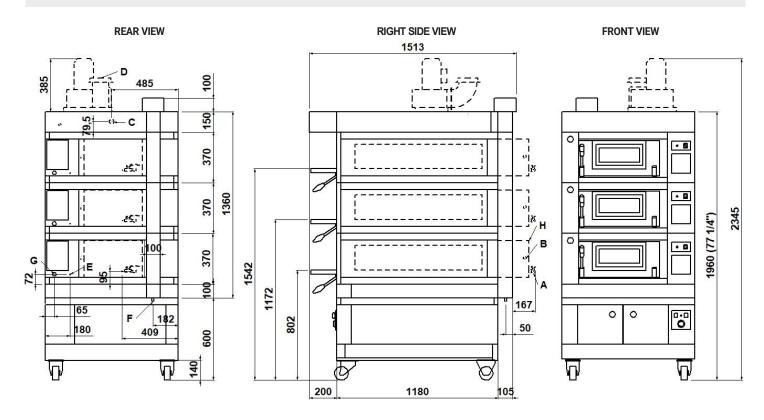






3 baking chambers height 18cm

(assembled with prover height 600mm)



NOTE: The dimensions indicated in the views are in millimeters.

Α	В	С	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
r	F	0	
E	F	G	п
M6	Ø12		Steamer 1600W
equipotential screws	condensate exhaust	fairleads	(see data sheet)

DIMENSIONS		SHIPPING INFORMATION	ON	FEEDING AND POWER	
External height	1360mm	Packed in wooden crate)	Standard feeding	V208 3ph
External depth	1180mm	Height	1610mm	Feeding on request	V230 1ph
External width	970mm	Depth	1741mm	Frequency	50/60Hz
Weight	429kg	Width	1170mm	Max power	23,7kW
J	J	Weight	(429+70)kg	*Average power cons	11,9kWh
TOTAL BAKING CAPACITY		When combined with lea	vening	No cord set supplied	
Tray (600x400)mm	6	compartment or stand:	J	Power supply (optional p	orover)
Pizza diameter 300mm	12	Max height	2560mm	A.C. V230 1ph 60 Hz	
Pizza diameter 450mm	3	Max weight	(485+80)kg	Max power	1,5kW
		.	(, 3	*Average power cons	0,8kWh
				Conn. Cable type H07RN	-F 3x1,5mm ²

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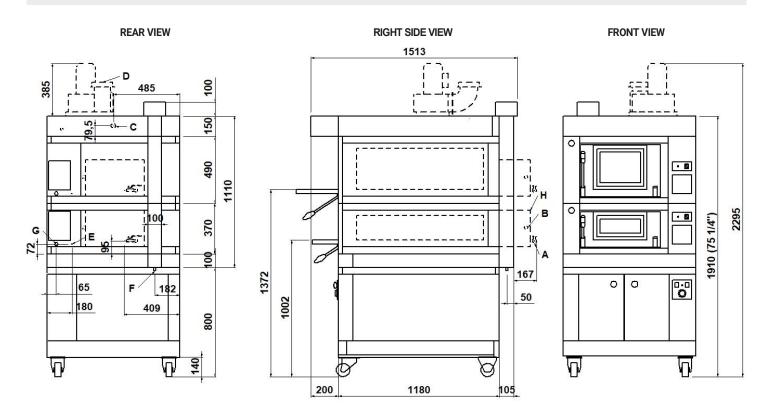






2 baking chambers height 18+30 cm

(assembled with prover height 800mm)



NOTE: The dimensions indicated in the views are in millimeters.

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

DIMENSIONS		SHIPPING INFORMATION	N	FEEDING AND POWER	
External height External depth External width Weight	1110mm 1180mm 970mm 330kg	Packed in wooden crate Height Depth Width Weight	1360mm 1741mm 1170mm (330+60)kg	Standard feeding Feeding on request Frequency Max power *Average power cons	V208 3ph V230 1ph 50/60Hz 15,8kW 7,9kWh
TOTAL BAKING CAPACITY Tray (600x400)mm Pizza diameter 300mm Pizza diameter 450mm	4 8 2	When combined with lea compartment or stand: Max height Max weight	vening 2320mm (405+70)kg	No cord set supplied Power supply (optional p A.C. V230 1ph 60 Hz Max power *Average power cons	rover) 1,5kW 0,8kWh

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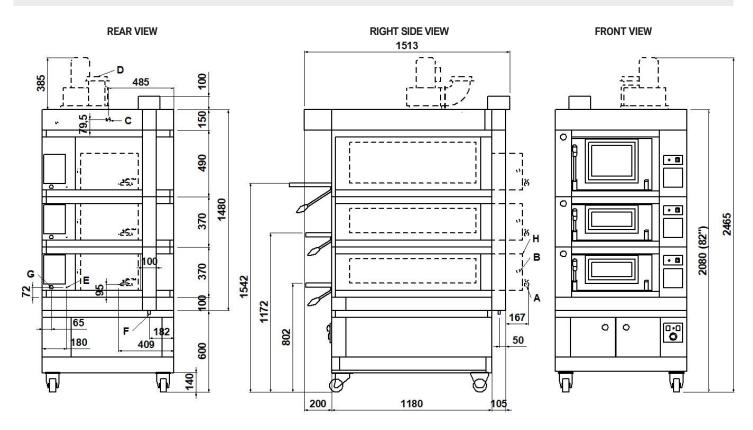
Conn. Cable type H07RN-F 3x1,5mm²





3 baking chambers height 18+18+30 cm

(assembled with stand prover 600mm)



NOTE: The dimensions indicated in the views are in millimeters.

Α	В	С	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
_	_		
E	F	G	н
M6	Ø12		Steamer 1600W
equipotential screws	condensate exhaust	fairleads	(see data sheet)

DIMENSIONS		SHIPPING INFORMATION	ON	FEEDING AND POWER	
External height External depth External width Weight	1480mm 1180mm 970mm 460kg	Packed in wooden crate Height Depth Width Weight	1730mm 1741mm 1170mm (460+70)kg	Standard feeding Feeding on request Frequency Max power *Average power cons	V208 3ph V230 1ph 50/60Hz 23,7kW 11,9kWh
TOTAL BAKING CAPACITY Tray (600x400)mm Pizza diameter 300mm Pizza diameter 450mm	6 12 3	When combined with lea compartment or stand: Max height Max weight	vening 2680mm (515+80)kg	No cord set supplied Power supply (optional parts) A.C. V230 1ph 60 Hz Max power *Average power cons Conn. Cable type H07RN	1,5kW 0,8kWh

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P60 TECHNICAL DATA

SHIPPING INFORMATI	ON H18	P60_1_18	_18 P60_2_18 P60_3_18	
Packed in wooden crate	Height	870mm	1240mm	1610mm
Packed in wooden crate	Weight	(177+50)kg	(303+60)kg	(429+70)kg
When combined with prover	Max. height	1820mm	2200mm	2560mm
or stand	Max. weight	(251+60)kg	(377+70)kg	(485+80)kg
SHIPPING INFORMATI	ON H30	H30 P60_1_30 P60_2_30 P60_3_30		P60_3_30
Packed in wooden crate	Height	990mm	1480mm	1970mm
Packed III Woodell Clate	Weight	(189+50)kg	(327+60)kg	(465+70)kg
When combined with prover	Max. height	1940mm	2440mm	2920mm
or stand	Max. weight	(263+60)kg	(401+70)kg	(521+80)kg

FEEDING AND POWER (REFERRED TO 1 BAKING CHAMBER)	Max power	Pizzeria	kW	7,9
	*Average power consumption	Pizzeiia	kWh	4,0
	Max power	Dootry	kW	6,0
	*Average power consumption	Pastry	kWh	3,0
	Max power	Boosted heating	kW	9,0
	*Average power consumption	elements	kWh	4,5