

Europa Edison 43 Electric Modular Deck Oven

Description

The new line of **electric modular deck ovens** EDISON has been conceived to satisfy the needs of small and medium bakeries, confectioneries, pizzerias and restaurants which are looking for a high quality product with large possibilities of customization and a wide range of options.

3 KIND OF BAKING CHAMBERS: traditional PASTRY (PS) deck with glazed doors opening upwards and cement agglomerate baking soles; BAKERY (PA) deck complete with built-in STEAM GENERATOR; PIZZA (PZ) deck equipped with powered electric heating elements (0-400°C) ideal for short non stop pizza baking cycles, stainless steel doors with porthole and refractory baking soles for pizza.



ARTISAN STONE-BREAD: make it easy!

There are lots of modular ovens on the market, but only a few of them can grant good baking results for BAKERY : the EDISON project has led us to conceive SMALL OVENS OFFERING GREAT PERFORMANCES. If Combined with the INTEGRATED LOADER they become true traditional flat ovens to bake artisan bread without compromises.



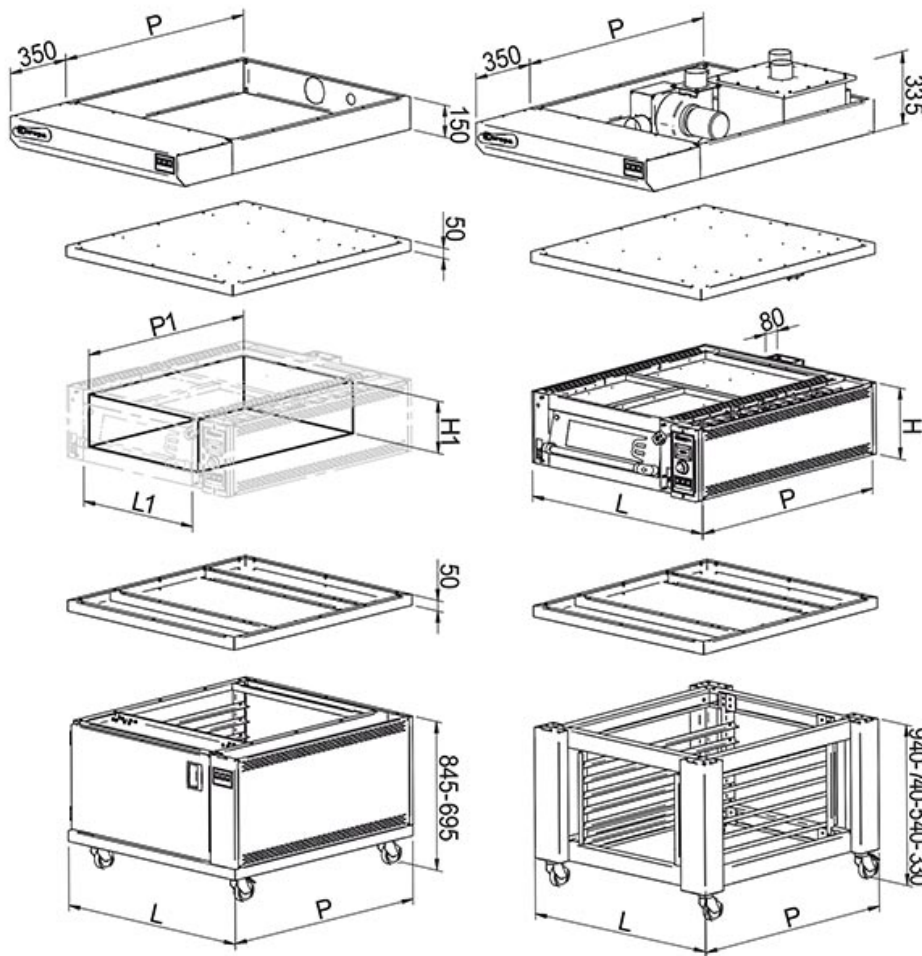
Main Features

- CONTROL PANEL independent for each deck, controlled by DIGITAL
- KEYBOARD, with LCD screen and integrated LED display, intelligent consumption management with 1 TEMPERATURE and 3 POWER zones display (% CEILING – % FLOOR – % FRONT), 30 programmable settings.
- WEEKLY PROGRAMMABLE IGNITION SYSTEM with 2 daily ignition programs.
- GLAZED DOOR opening upwards sliding up into the chamber (standard PA / PS) or, alternatively, STAINLESS STEEL DOOR (equipped with 1 or 2 portholes) opening downwards (standard PZ – optional PA / PS).
- BREAD (PA) & PASTRY (PS) chambers equipped with 20 mm high
- CEMENT AGGLOMERATE baking soles (with metal frame) granting an excellent heat transmission both for direct baking on soles and for baking on trays. PIZZA (PZ) chambers are equipped with specific refractory soles for pizza baking.
- STAINLESS STEEL EXTERIOR AND FRONT PART.
- High efficiency thermal insulation thanks to COMPRESSED ROCKWOOL PANELS.
- REQUIRED: TWO INSULATION MODULES serving as the upper and the bottom part of the oven.

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









Options / Accessories

- Traditional DIGITAL CONTROL PANEL showing 2 TEMPERATURES (ceiling/floor).
- ELECTROMECHANICAL CONTROL PANEL.
- ASHLAR STEEL BAKING SOLE.
- REAR-ELECTRIC/HYDRAULIC CONNECTION KIT with electric box.
- Stainless steel HOOD, also available with EXTRACTOR and STEAM CONDENSER.
- Stainless steel SUPPORTS ON CASTORS, available in different heights, with or without tray-holder.
- Stainless steel PROVERS with or without steam generator (1+1 kW) ON CASTORS.
- LOADING SETTERS for stone baking and SHOVELS (wooden or metal) for manual loading/unloading.
- Full-deck INTEGRATED LOADER for non stop artisan baking cycles.



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Europa Edison 43 Electric Modular Deck Oven -Specifications

EDISON	Trays Capacity			Weight Kg	Deck Dimensions			Outer Dimensions			Electric Power		
	Baking Chamber	40x60 cm	46x66 cm (18"x26")		46x76 cm (18"x30") 40x80 cm	L1 mm	P1 mm	H1 mm	L mm	P mm	H mm	Steam	A kW
E2 18 PA				150	680	950	180	1040	1155+80	330	√	5	2.1(♦2.5)
E2 24 PA				170	680	950	240	1040	1155+80	390	√	5	2.1(♦2.5)
E2 18 PS				125	680	950	180	1040	1155+80	330		4.1	2.1
E2 24 PS				145	680	950	240	1040	1155+80	390		4.1	2.1
E2 18 PZ	 Ø 28-30 cm = 4-6 pizza			145	680	950	180	1040	1200+80	330		5.9	3.1
E2L 18 PA				165	950	850	180	1310	1055+80	330	√	6.3	2.8(♦3.2)
E2L 24 PA				185	950	850	240	1310	1055+80	390	√	6.3	2.8(♦3.2)
E2L 18 PS				140	950	850	180	1310	1055+80	330		5.4	2.8
E2L 24 PS				160	950	850	240	1310	1055+80	390		5.4	2.8
E2L 18 PZ	 Ø 28-30 cm = 6 pizza			160	950	850	180	1310	1100+80	330		7.9	4.1
E43 18 PA				240	1420	850	180	1780	1055+80	330	√	9.7	4.1(♦4.9)
E43 24 PA				270	1420	850	240	1780	1055+80	390	√	9.7	4.1(♦4.9)
E43 18 PS				215	1420	850	180	1780	1055+80	330		7.9	4.1
E43 24 PS				245	1420	850	240	1780	1055+80	390		7.9	4.1
E43 18 PZ	 Ø 28-30 cm = 8 - 10 pizza			245	1420	850	180	1780	1100+80	330		11.1	5.7
E4 18 PA				220	950	1350	180	1310	1555+80	330	√	9.3	3.8(♦5.6)
E4 24 PA				250	950	1350	240	1310	1555+80	390	√	9.3	3.8(♦5.6)
E4 18 PS				195	950	1350	180	1310	1555+80	330		7.5	3.8
E4 24 PS				225	950	1350	240	1310	1555+80	390		7.5	3.8
E6 18 PA				325	1420	1350	180	1780	1555+80	330	√	12.9	5.7(♦6.6)
E6 24 PA				365	1420	1350	240	1780	1555+80	390	√	12.9	5.7(♦6.6)
E6 18 PS				300	1420	1350	180	1780	1555+80	330		11.1	5.7
E6 24 PS				340	1420	1350	240	1780	1555+80	390		11.1	5.7
Standard VOLTAGE 415 V / 50 Hz / 3Ph (different VOLTAGES available ON DEMAND)													