

# Electric Modular Deck Oven PLANOS



# Electric Modular Deck Oven Description

The accurate construction, the quality of the materials and the attractive design make Planos a distinctive model.

Planos T2 and T3 are Electric Modular Deck Ovens with heavy-duty powerful electrical heating elements and with stacking decks which give wide choice of oven sizes, from 1 to 5 decks. They are independently controlled, and have the possibility of buying only one single deck, adding decks following the production needing. The power and temperature of each deck are independent for ceiling and floor. The oven is equipped with refractory stone plates or as optional buckle-steel plates.



Steam generators are available as optional for any chamber to bake bread.

Made in stainless steel front and outer panels, for easy cleaning, it is suitable for baking various kinds of small and medium sized bakery, pizza, roast, food and confectionery products.

The standard control panel is electromechanical and the digital control panel with weekly auto-start function and 9 storable programs is optional.

For baking bread the hood can be with steam exhauster. The glass doors guarantee the view of the product while as option is possible to have the stainless steel doors.

Under the oven is available a metal support with tray holder or a proover equipped with temperature and humidity control (with castors supports).

Advanced technology, quality materials and high thermic efficiency ensure even baking and low consumption. Its modular construction system reduces installation time and offers increased protection against the structural expansion that occurs during the operation.

Its special structure with the combination of the components, minimise heat loss and optimise energy consumption. The result: maximum electricity savings for a more economic plant.

## 1 – Structure

The structure is modular. The front and outer panels are in stainless steel. The different thickness, the particular folding system and the special combination of its parts optimise the functioning and **cut down** the loss of heat.



## 2 – Steam generators (optional)

The decks can be supplied with steam generator (one each deck). They produce the required steam and introduce it in the baking chamber.

The vaporizers are placed rear the baking chamber, and they are made of iron (Fe) and the weight is 30 Kgs each one.



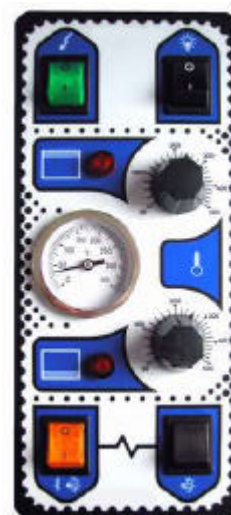
## 3 – Steam extractor

It is an extractor fan installed above the extractor hood for the evacuation of the steam particularly used after bread baking.

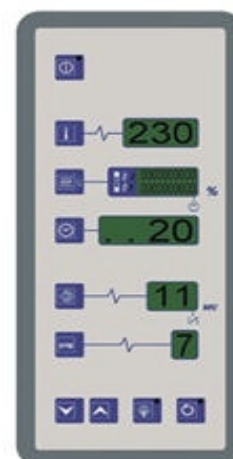
## 4 – Control panel

The oven is provided with a electromechanical control board very **easy user impact**, showing by means of ideograms all functions.

It has one **digital** and one **mechanical** thermoregulator, timers for baking and steam, and on/off switches.



As Optional, a **digital** control panel is available with weekly auto start function and 9 storable program.



## 5 – Guaranties

The guaranties are **1 year** on all the parts (except consumable).

## 6 – CE compliant

The rotating rack oven is complying with the **CEE European** norms:

98/37 EEC	Machine Directive
73/23 EEC	Regulation on Low Voltage
89/336 EEC	Directive concerning the Electromagnetic Compatibility
89/109 EEC	Directive concerning materials and the objects have to be in contact with alimentary products

To effect correct application of the safety and health requirements stated in the EEC Directives, the following Norms and Technical Specifications were consulted:

EN292-1	Fundamental concepts and general principles of projects
EN292-2	Fundamental concepts and general principles of projects
EN1673	Food processing machinery - - Safety and hygiene requirement
EN294	Distances of safety for the superior arts
EN953	Projecting and construction of the Protection Devices
EN349	Minimum gaps to avoid crushing of parts of the human body
EN418	Emergency stop equipment, functional aspects - Principles for design
EN1088	Interlocking devices associated with guards - Principles for design and selection
EN1050	Safety of machinery - Principles for risk assessment
EN45014	General criteria for suppliers' declaration of conformity
EN60204-1	Electrical equipment on the machines
prEN 563	Hot Surfaces which could be dangerous
	89/392/EEC; 91/368/EEC; 93/44/EEC; 93/68/EEC

## 7 – Connection

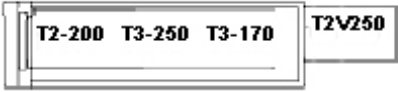

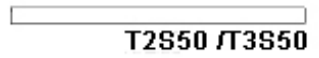


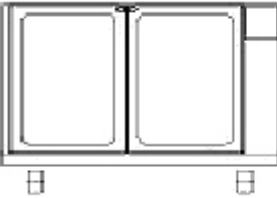
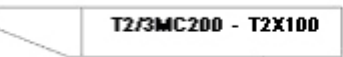

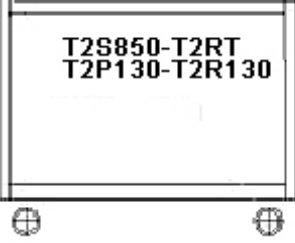

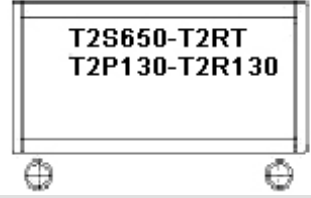

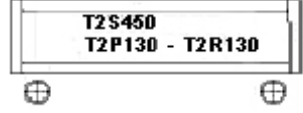

**Electrical connection:** verify that the voltage of the electric line to the electric box corresponds to the voltage required in the electrical diagram and on the label.

Normally and if there isn't any different request, the connection is 3 phases + neutral, 230 or 400 voltage and 50 Hz.

## 8 - Package

The oven is delivered fully disassembled:

- on a pallet, covered by nylon
- in wooden crate (with or without fumigation)
- in wooden case

DRAWING		MODULE	DESCRIPTION
		PLANOS T2-200 (PLANOS T3 170/250)  T2V250 (T3V250)	Baking chambers available in n.3 height: H= 200 / H= 250/ H= 170 Backing capacity trays Planos T2-200: N.2 – 40X60CM / N.2 – 18'x26' / N.1 – 60X80 CM/ N.1 - 60X90CM Backing capacity trays Planos T3-170/250: N.3 – 40X60CM / N.3 – 18'x26' / n.3 - 18'x30' N.2 – 60X80 CM/ N.2 - 60X90CM Standard: electromechanical panel and the baking plate in refractory material. T2V250: steam generator.
		<b>T2S50</b> <b>(T3S50)</b>	Intermediate module with removable trays support
		T2NC850 (T3NC850)  T2NC850/V (T3NC850/V)  T2P130 (T3P130)  T2R130 (T3R130)	Proof ing chamber with temperature control and glass doors. Weight 60 KG  Proof ing chamber with temperature, humidity control and glass doors. Weight 60 KG  Pressure shoe (adjustable height H=105 / 145 cm)  Castors support (the n.2 frontal with brakes) H=130
		<b>T2MC200</b> <b>(T3MC200)</b>  <b>T3X100</b> <b>(T2X100)</b>	Hood, weight 25 KG  Extractor fan
		T2S850 (T3S850)  T2RT (T3RT)  T2P130 (T3P130)  T2R130 <b>(T3R130)</b>	Metal support H=850, with pressure shoe, weight 30KG  Tray holder  Pressure shoe (adjustable height H=105 / 145 cm)  Castors support (the n.2 frontal with brakes) H=130
		<b>T2S650</b> <b>(T3S650)</b>  <b>T2RT</b> <b>(T3RT)</b> <b>T2P130</b> <b>(T3P130)</b>  <b>T2R130</b> <b>(T3R130)</b>	Metal support H=650, with pressure shoe, weight 30KG 30KG  Tray holder  Pressure shoe (adjustable height H=105 / 145 cm)  Castors support (the n.2 frontal with brakes) H=130
		T2S450 (T3S450)  T2P130 (T3P130)  T2R130 (T3R130)	Metal support H=450, with pressure shoe, weight 30KG  Pressure shoe (adjustable height H=105 / 145 cm)  Castors support (the n.2 frontal with brakes) H=130