



Orion 1v800 mm

Deck oven - Electric

Performances

Baking area : de 3 à 9,9 m²
 Number of decks : 3, 4 or 5
 Useful baking chamber height on conventional top deck: 225 mm
 Useful baking chamber height on ROC top deck: 205 mm
 Useful baking chamber height on conventional lower deck: 180 mm
 Door width : 800 mm
 Number of doors : 1 per deck

The advantages

- Versatility
- Baking quality comparable to that of traditional ovens
- Even baking
- Responsiveness
- Deferred start-up of the oven
- Flexibility of the oven to produce fresh bread at any times of the day
- Independent baking temperature at each deck
- Optimization of energetic consumptions
- Compact oven
- Oven may built-in on 1 side (opposite to the technical zone) and at the rear

Use

Orion 1 door of 800 mm is a deck oven designed to bake all types of breads, pastries and Danish products. Orion may be fitted, in option, with an upper deck « ROC » which is particularly suitable for baking very large loaves (> 1kg). Available in 1 door of 800 mm, it can take place in any types of bakeries even if it is cramped.

Operating principle

Conventional deck:

A large number of heating elements ideally spread out all over the deck, a 20 mm thick refractory concrete hearth plate and the dual "top & bottom" regulation guarantee a uniform and gentle baking.

« ROC » deck:

Thanks to its high thermal mass and its capacity to regulate the humidity, the Orion baking chamber ROC ensures a very soft bake, which is extremely beneficial for very large loaves. Each deck, fitted or not with ROC, has an independent electrical steam generator HEXA offering a generous steam, available at any moment of the baking cycle. The electronic control Intuitiv' allows to program recipes or modify the start of the baking cycle while optimizing, in an autonomous mode, the global electric consumption of the oven.

Construction

• Front

- polished stainless steel
- IDL handle 3 positions
- removable glass doors
- hood with mechanical suction

• Baking chamber

- refractory concrete hearth plates of 20mm thick for conventional chamber
- refractory concrete hearth plates of 20mm thick on bottom and top and 13 mm thick on both sides for ROC chamber
- interior light on each deck (right and left)
- stainless steel heating elements high performance, 3 years warranty

• Steam generator

- independent
- 1 par deck

• Insulation

- crossed rock wool panels
- reflecting glass doors

• • • Important :

The Orion deck oven is supplied without integrated lifter, without loader and without hooks for loader.