



Omega2 801/4.184 - 4 decks -
with integrated lifter (option)
and loader-unloader (option)

Oméga2

1 door of 800 mm

Deck oven - Electric

Performances

- Baking area : from 3 to 9,9 m²
- Number of decks : 3, 4, 5 or 6 decks
 - Useful baking chamber height on top deck :
 - * 3, 4 or 5 decks : 225 mm
 - * 6 decks : 180 mm
 - Useful baking chamber height on all lower decks :
 - * 3, 4 or 5 decks : 180 mm
 - * 6 decks : 150 mm
- Door width : 800 mm
- Number of doors : 1 per deck

The advantages

- Baking quality comparable to that of traditional masonry ovens
- Even baking
- Possibility of using the number of decks needed for the day's production
- Deferred start-up of the oven
- Flexibility of the oven to produce fresh bread at all times of the day
- Independent baking temperature at each deck for Top & Bottom Heat
- Possibility of rapid variation of baking temperatures
- Optimisation of energy consumption
- Oven may be built-in on 1 side (opposite the technical zone) and at the rear.

Use

Oméga2 - 1 door of 800 mm is a deck oven designed to bake all types of breads, pastries and Danish products. Available in a 1 door of 800 mm per deck configuration, it is suitable for all bakeries, even the most cramped.

Operating principle

A large number of heating elements ideally spread out throughout the deck, a 20 mm thick refractory concrete hearth plate and dual Top & Bottom heat regulation guarantee gentle and even baking. Each deck has a separate electrically heated steam generator producing high quality steam that is always available and in sufficient quantity. The independent decks allow to optimise the organisation of production. The computerized Intuitiv controls (standard) allows the baker to programme his own recipes, to select, per deck, the baking start-up times, while autonomously optimising the general power consumption of the oven.

Construction

- **Front**
 - polished stainless steel
 - “IDL” door handle, 3 positions
 - removable glass doors
 - hood with steam exhaust fan
- **Baking chamber**
 - refractory concrete hearth plates 20 mm thick
 - interior light on each deck (right and left side)
 - stainless steel highly performing heating elements guaranteed 3 years
- **Steam generator**
 - independent
 - 1 per deck
- **Insulation**
 - crossed rock wool panels
 - reflecting glass doors to reduce heat losses

■ ■ ■ Important notes:

The Oméga2 oven is delivered without an integrated lifter and loader-unloader which need to be ordered separately (see integrated lifter and loader data sheets). Likewise, the Oméga2 oven is delivered without a bench and without “hooks” on the oven front. Important: the electrical connecting power of the Oméga2 range has changed in comparison with the previous Omega range.

According to CE standards