



**STATIC**  
**STATIC-REFRAC**  
**MULTIC**  
**COMBI**

**Radiation ovens**



# Thermal fluid **STATIC** ovens

## STATIC S-5, S-8, S-10, S-12, S-15, S-20, S-20PP 80/60, S-20PP 100/50

The **STATIC** oven is an oven with a patented design that combines the advantages of baking on a rack to those of baking with radiant heat.

Baking with racks makes a baker's work much easier and allows great versatility in production.

The **STATIC** can handle large and small pieces, tin loaves, pastries and cakes. The number of decks depends on whether you want to make normal pieces or large volumes (7, 8, 9 or 10 decks). The **STATIC** oven can also be used for baking roasts, meat products and vegetables.

### MAIN ADVANTAGES

- **Completely regular, uniform** backing for the entire working life of the oven. It never needs any kind of adjustment.
- **Better quality crust and bottom surface**, considerably reducing the tendency of the bread to stale by conserving its moisture and aroma.
- **Reduced weight lost** because of the absence of circulating air during baking.
- **Better development and stability** of dough, with no reduction in volume after baking.
- **Great energy saving**. New high performance horizontal heat generator of double coil.
- **Better productivity** because the oven does not need time to recover between batches due to its exclusive thermal inertia.
- **Optimum relationship between the space requirement** and the baking surface.
- **5-years warranty for the heat generators.**

### TECHNICAL FEATURES

**Heating system:** the thermal fluid is heated inside the heat generator or by electric elements and circulates inside the radiators on each deck through a circuit that returns it to the heat generator. Completely regular baking is guaranteed thanks to the patented circulation system. Its great heat capacity enables that the oven temperature remains stable and does not vary during the operations such as opening the door to introduce new products into the oven.

**Monobloc and compact oven:** less space required and more location versatility.

**Steam generation:** the steam is produced in a container situated in the top part of the oven heated by the same thermal fluid circuit and the quantity of steam is regulated automatically from the control panel. Its design allows the required quantity of saturated steam to be obtained and uniform steam distribution inside the baking chamber. This means the dough pieces are perfectly covered by the condensed steam at the start of the baking cycle.

**Baking chamber** made entirely of stainless steel.

**Radiators:** made of high strength steel. Its exclusive design allows 10 baking levels on the height where others baking systems place a maximum of only 8 levels. That results in a higher baking capacity.

**Thermal fluid:** it does not need to be filtered nor replaced, in normal conditions of use.

**Door with double-glazed and ventilated window** that makes its refrigeration and cleaning tasks easy. Moreover, it allows an excellent visibility of the product to bake.

**Locking door system** with double fixing points, with high resistance and ergonomically designed handle.

**New interior lighting system**, of simple maintenance.

**Control panel:** the user friendly standard electronic and programmable control panel (until 99 programmes), makes baking in two cycles at different temperatures possible within the same bake.

**Maintenance:** minimal, as there are no moving parts inside.

Excellent **insulation** and temperature stability.

**Heating** gas, oil and electricity.

### INSTALLATIONS REQUIRED FOR ALL STATIC RANGE

- Water supply: Ø 1/2" exterior, between 1 and 2 kg/cm<sup>2</sup>.
- Energy supply to oven.
- Natural gas supply pressure: 20 mbar.
- Propane gas supply pressure: 37 mbar.
- Smoke exhaust (chimney): Ø 200 mm (only gas and gas oil versions).
- Steam exhaust (chimney): Ø 200 mm.
- Drain: 1/2" connection.
- Levelled non-inflammable floor.
- The top of the oven must be well ventilated and the temperature must not exceed 50°bcC.

Decks	Total useful distance mm	Max. height of backed pieces mm
7	200	180
8	170	150
9	146	126
10	126	106

### FURTHER OPTIONS

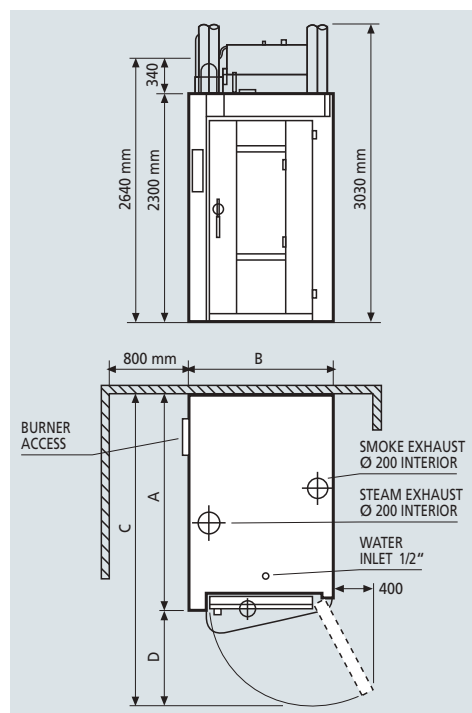
See page 5

STATIC	Dimensions mm				Num. decks standard	Num. racks backing	Tray size mm	Num. of trays	Backing surface <sup>1</sup> m <sup>2</sup>	External rack dimensions mm	Heating power (v. gas y gas-oil)	Electric power (v. eléctrico) kW	Motor power kW	Oven weight kg (without oil)
	A	B	C	D										
STATIC S-5	2.322	1.460	3.282	960	10	1	600 x 800 600 x 400	10 20	4,8	930 x 610 x 1.900	60.000 kcal/h 69,7 kW	32	3,5	2.546
STATIC S-8	2.477	1.620	3.597	1.120	10	1	1.000 x 800 500 x 800	10 20	8	1.070 x 810 x 1.900	80.000 kcal/h 93 kW	40	3,5	3.014
STATIC S-10	2.912	1.460	3.872	960	10	2	600 x 800 600 x 400	20 40	9,6	930 x 610 x 1.900	100.000 kcal/h 116,2 kW	52	3,5	3.193
STATIC S-12	2.990	1.620	4.110	1.120	10	2	1.000 x 650 500 x 650	20 40	13	1.070 x 660 x 1.900	110.000 kcal/h 127,9 kW	63	3,5	3.638
STATIC S-15	3.257	1.620	4.377	1.120	10	2	1.000 x 800 500 x 800	20 40	16	1.070 x 810 x 1.900	120.000 kcal/h 139,5 kW	84	3,5	3.963
STATIC S-20	3.257	1.830	4.587	1.330	10	2	600 x 800 600 x 400	40 80	19,2	1.280 x 810 x 1.900	140.000 kcal/h 162,8 kW	108	3,5	4.476
STATIC S-20 PP 80/60	3.437	1.890	4.827	1.390	10	2	600 x 800 600 x 400	40 80	19,2	1.290 x 875 x 1.900	140.000 kcal/h 162,8 kW	108	3,5	4.878
STATIC S-20 PP 100/50	3.802	1.620	4.922	1.120	10	2	1.000 x 500 500 x 500	40 80	20	1.020 x 1065 x 1.900	140.000 kcal/h 162,8 kW	108	3,5	4.626

<sup>1</sup>Backing surface calculated for a 10 deck oven.



Standard control panel



Tradition and productivity with heat resistance

# Thermal fluid with stone **STATIC-REFRAC** ovens

## STATIC-REFRAC SR-8, SR-10, SR-12, SR-18, SR-20, SR-22, SR-24, SR-26

The **STATIC-REFRAC** oven adds the advantages of **baking with radiant heat on a heat-resistant base** to those of the STATIC oven.

The **STATIC-REFRAC** reproduces exactly the type of baking obtained in a traditional rotary oven and offers the benefits of baking using thermal fluid. The generation system for heat and steam in the **STATIC-REFRAC** oven makes it ideal for all kinds of traditional breads, speciality breads or pastries.

The **STATIC-REFRAC** combines baking with radiant heat and conduction on a heat-resistant base, and, if you wish, allows baking with trays on a rack. The product quality and uniform baking achieved are unbeatable thanks to the great thermal stability and heat transmission conditions which are identical to those of traditional ovens.

With the automatic **TRANSFER** loader, the loading and unloading of all the decks is carried out simultaneously and completely automatically. This feature is designed to use the **STATIC-REFRAC** oven with heat-resistant base to its optimum efficiency and productivity.

### TECHNICAL FEATURES

As well as the technical features of **STATIC** ovens (see previous page), the **STATIC-REFRAC** includes refractory plates which are fitted directly above the radiators on each deck thereby allowing perfect traditional baking.

Together with the automatic **TRANSFER** loader, it offers a complete baking system with the following advantages:

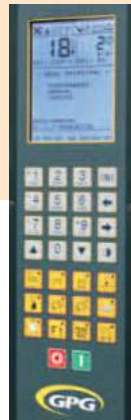
- Large baking surface on a refractory stone in very few m<sup>2</sup> of bakery space. Easy to enlarge by the installation of further ovens.
- Uniform, regular and high quality baking.
- Depending on the product to be baked, there is the possibility of using **6, 7, 8, 9** or **10** decks.
- No need for specialised workforce. Simple use.
- Loading and unloading is carried out very quickly, without effort and as gently as possible, which allows the baking process and thermal efficiency of the oven to be optimised, as it avoids heat loss.  
The efficient operation of the **TRANSFER** loader which is capable of loading or unloading an entire oven in a few seconds, means considerable saving in personnel.

### STATIC AND STATIC REFRAC OVENS OPTIONS

- **Steam hood with extractor.**  
For a perfect removal of steam when the door is opened. Made of stainless steel, it is connected to the flue extracting steam from the oven.
- **Turbulence\***. Strongly recommended option for producing pre-baked bread and tin loaves. A forced air circulation system is located in the baking chamber using a force air ventilating fan. The high air flow allows an additional convection baking, programmable in the final minutes. With this option the external length of the oven increases by 300 mm (and also in case there is a loader).
- **Automatic flap opening.** Motorised system enabling the automatic opening and closing of the flaps, making this operation programmable from the control panel.
- **Forced extraction.** Programmable cycle of steam extraction from inside the baking chamber.
- **LCD electronic control panel.** It enables programming and control of baking temperature, time, steaming, etc. up to 500 possible programmes. It admits 7 different steps or orders in each baking.
- **Heat generator in other positions.** If needed, and with previous study, the heat generator can be placed in another location, getting a lesser exterior length of the oven.
- **Pastry trays -STATIC only-**. System of removable trays that, installed to the oven's radiators, collect the grease given off the baking of certain products.
- **MULTI door** (patented) -**STATIC-REFRAC** oven only- \*. The **MULTI** door includes individual gates for each deck. This option allows you to work with the automatic loader without having to open the oven door. The loader goes into the oven by pushing the gates, which close again when the loader comes out. Maximum 9 decks. In addition, the door can be opened as a unit when baking with a rack.
- **MULTI door with 3 manual opening mechanisms.** As an option you can install manual opening mechanisms for 3 gates, which allows the baker to place the trays on the heat-resistant base with a peel without having to open the oven door.  
With this option, the external length of the oven increases by 100 mm and the external width by 150 mm.

\* Only available for new ovens.

STATIC-REFRAC	Dimensions mm			Boards per deck large 1.000 mm	Backing with rack mm	Backing surface per deck <sup>1</sup> mm	Standard N° of decks	Total backing surface <sup>2</sup> m <sup>2</sup>	Heating power (v. gas y gas-oil)	Electric power (v. eléctrico) kW	Motor power <sup>3</sup> kW	Oven weight kg (without oil)
	A	B	C									
SR - 8	2.572	2.620	5.192	1 de 800 / 2 de 400	1 de 1.000 x 800	1.000 x 800	10	8	80.000 kcal/h 93 kW	40	3,5	3.269
SR - 10	2.772	2.820	5.592	1 de 1.000 / 2 de 500	1 de 1.000 x 800	1.000 x 1.000	10	10	100.000 kcal/h 116,3 kW	52	3,5	3.523
SR - 12	2.972	3.020	5.992	1 de 1.200 / 2 de 600	1 de 1.000 x 800	1.000 x 1.200	10	12	110.000 kcal/h 127,9 kW	63	3,5	3.777
SR - 16	3.367	3.480	6.847	2 de 800 / 3 de 533	1 de 1.000 x 800	1.000 x 1.600	10	16	120.000 kcal/h 139,5 kW	84	3,5	4.279
SR - 18	3.567	3.680	7.247	2 de 900 / 3 de 600	1 de 1.000 x 800	1.000 x 1.800	10	18	130.000 kcal/h 151,2 kW	108	3,5	4.533
SR - 20	3.767	3.880	7.647	2 de 1.000 3 de 666 / 4 de 500	1 de 1.000 x 800	1.000 x 2.000	10	20	140.000 kcal/h 162,8 kW	108	3,5	4.787
SR - 22	3.967	4.080	8.047	2 de 1.100 3 de 733 / 4 de 550	1 de 1.000 x 800	1.000 x 2.200	10	22	150.000 kcal/h 174,4 kW	108	3,5	5.042
SR - 24	4.167	4.280	8.447	2 de 1.200 3 de 800 / 4 de 600	1 de 1.000 x 800	1.000 x 2.400	10	24	160.000 kcal/h 186 kW	-	3,5	5.296
SR - 26	4.347	4.480	8.827	2 de 1.300 3 de 866 / 4 de 650	1 de 1.000 x 800	1.000 x 2.600	10	26	170.000 kcal/h 197,7 kW	-	3,5	5.524

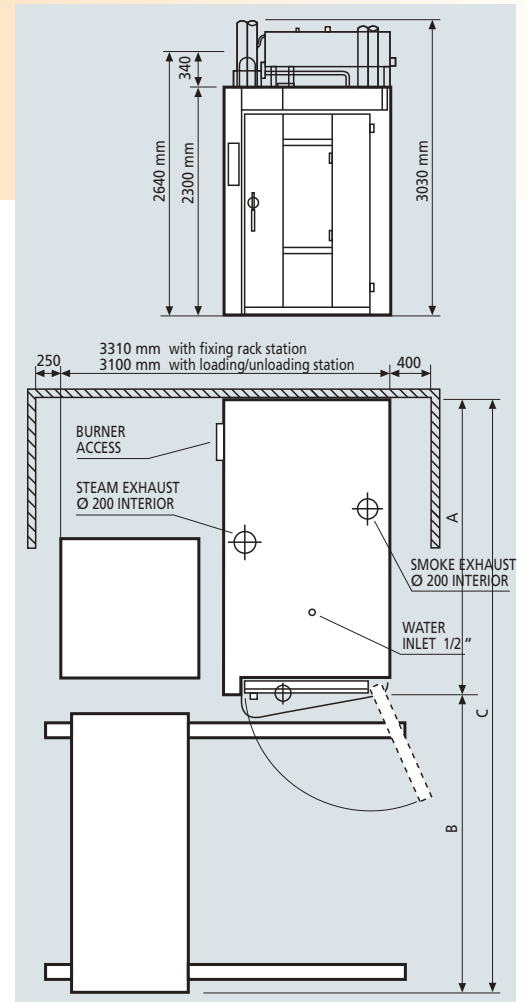


Standard electronic control panel

Decks	Total useful distance mm	Max. height of backed pieces mm		
		with racks mm	with loader mm	MULTI door mm
7	215	180	145	120
8	185	150	115	90
9	160	126	90	67
10	140	106	70	--

With the **turbulence** option, the total length of the Oven and the Loader increases 300 mm.  
 With the **MULTI** door, the exterior width of the Oven increases 150 mm and the exterior length 100 mm.  
 Maximum water entrance pressure to the steamer: 1,5 - 2 Kg/cm<sup>2</sup>.

- 1 Useful width loader canvas: 960 mm.
- 2 Backing surface calculated for a 10 deck oven.
- 3 Electric power loader: 2,5 kW.  
 With the turbulence system, the motor power increases 0,6 kW.



# TRANSFER loaders and unloaders

## TRANSFER LOADER

It collects and deposits the bread dough directly onto the heat resistant stone in STATIC-REFRAC ovens and can serve several ovens.

The loader is formed by a steel structure supporting the load decks made entirely of stainless steel.

The decks are covered with non-stick canvas and adjustable tighteners.

All movements are made using gear motors with speed adjusters that enable the loader to be moved and stopped gently by means of acceleration and deceleration ramps. Automatic system for adjusting to oven deck and to loading cabinets, or to rack fixing station, which does not need regulation. Single control operation.

### • TRANSFER loader CONTROL

Total load loader enabling in-depth programmable loading and unloading.

Motorised and programmed lateral movement, and automatic loading and unloading movement with speed variators.

### • VARIO TRANSFER loader (only for SR-8, SR-10, SR-12 models)

Total load loader enabling independent loading and unloading for each deck.

Manual lateral movement. Automatic loading and unloading movement with speed variators.

## OPTIONS FOR TRANSFER AUTOMATIC LOADERS

### • Touch screen programming

Control panel with automation that enables the programming of all operations via a touch screen with position encoder.

Compulsory option for installations with more than four stopping points.

Only available for TRANSFER CONTROL loaders.

### • System for turning dough pieces (patented).

For bread that requires turning during the baking process, a new unloading mechanism has been designed with the option to turn the pieces automatically.

A solution that provide for new quality and comfortableness features as well as a save of time and skilled personnel.

With this system, the oven can have a maximum of 8 decks.

Only available for TRANSFER CONTROL loaders.

## RACK FIXING STATION

Structure where the loading and unloading racks are held until full oven capacity is complete. These racks hold the boards on which the bread dough is set out.

The smaller size of the loading and unloading racks makes them easier to handle and enables their use throughout the manufacturing process, from placing, through proving and on up to oven loading and unloading.

Once the racks are placed in the fixing station, the loader picks up only the pieces of dough and places them directly onto the heat resistant stone in the oven.

Once the bread has been baked, the loader places it back on the racks, which are then removed from the fixing station to continue the process with product classifying or deep freezing. In the latter case, boards can be replaced by aluminium trays for the loader to place the bread on.

## LOADING / UNLOADING CABINET

Mobile cabinet with a capacity for one full oven baking.

It can be removed to facilitate cleaning and emptying tasks with the pieces of dough laid on the same boards on which they have proved.

Once the loading/unloading cabinet is anchored in position, the loader picks up only the pieces of dough and places them directly onto the heat resistant stone.

After its bake, the loader can place the bread back on the boards in the loading/unloading cabinet and the latter can be removed.

## TRANSFER-OUT UNLOADERS

Unloading module equipped with moveable canvas on each deck, to enable faster and efficient transfer of the baked bread that receives from the loader TRANSFER, towards the operator or towards a conveyor belt.

### • SIMPLE TRANSFER-OUT unloader

Unloads all decks by pressing a button and uses moveable covers to move the pieces closer to the operator for manual removal.

### • DYNAMIC TRANSFER-OUT unloader

Unloads deck by deck by pressing a button and moves pieces closer to the operator for manual removal.

A hopper guide system is available for basket filling.

The operator can control the covers by pressing independent buttons and hence can select the deck to empty.

### • AUTOMATIC TRANSFER-OUT unloader

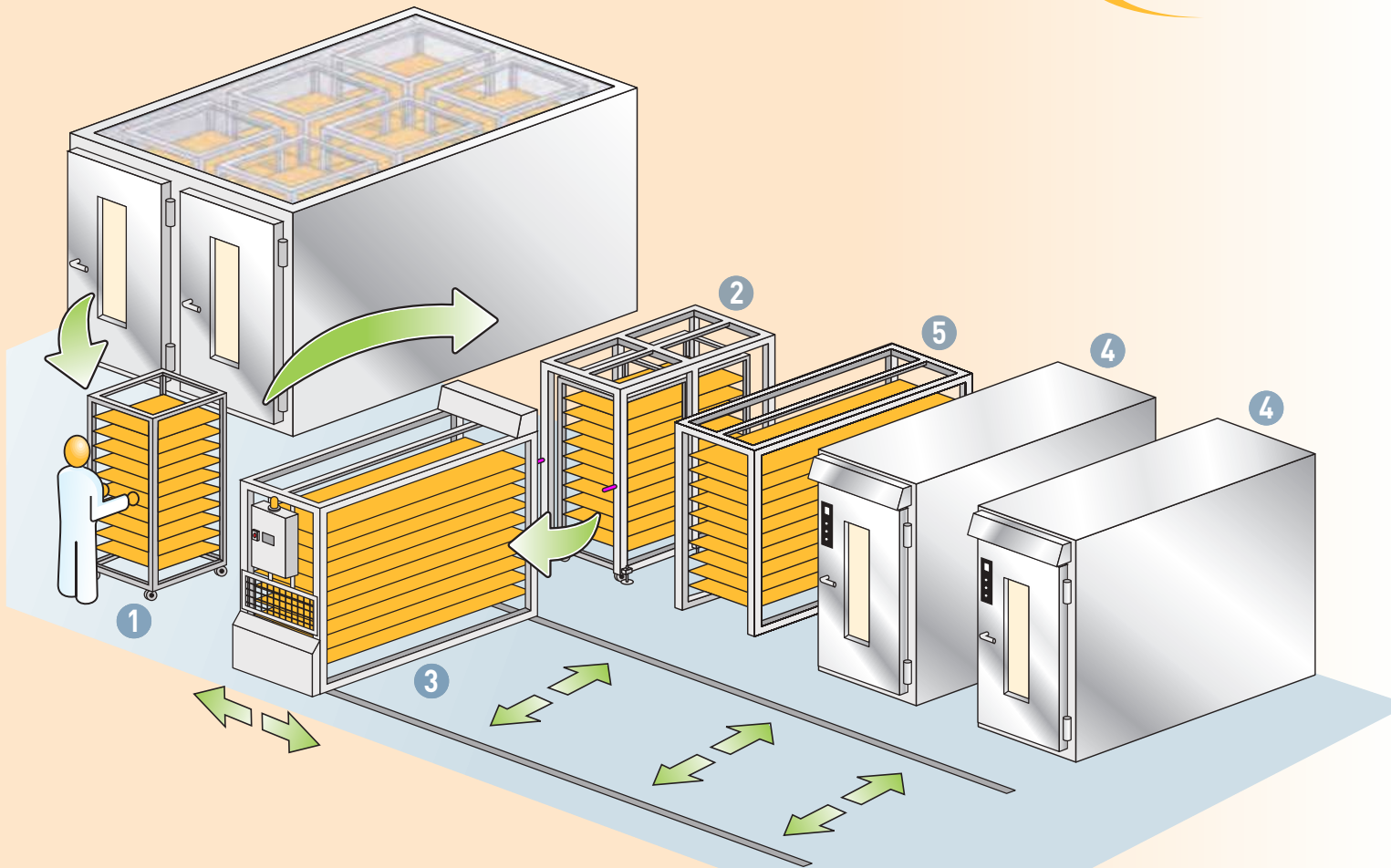
Automatic deck by deck unloading onto a conveyor belt which carries the baked bread received from the loader TRANSFER, and then unloads it onto the customer's conveyor belt or transport system, that takes it to the freezing, packing or dispatch area.



Touch screen



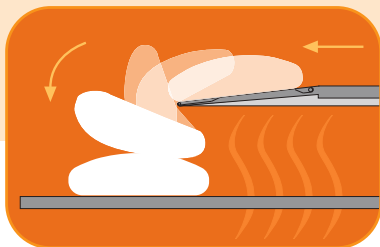
Loading / unloading station



**Prior stage with loading and unloading cabinet.** Filling the cabinet with dough portions, using the same boards on which has proved, and placing it in its work position (2).

**Prior stage with rack fixing station.** Inserting racks (1) with dough pieces from the proving chamber into the loading and unloading station (2).

- A.** The loader (3) is placed front on to the cabinet or station (2), and picks up the dough pieces.
- B.** The loader (3) is moved sideways, sited in front of the selected oven (4) and it puts the dough pieces inside the oven. Baking begins.
- C.** Baking finishes. Movement of loader (3) to front of oven (4) and collection of baked pieces from inside it.
- D.** Movement of loader (3) to front of cabinet or station (2), or to unloader (5), and unloading of baked pieces.



System for turning dough pieces



Fixing rack station



DYNAMIC TRANSFER-OUT unloader

Tradition and versatility with heat resistance

# MULTIC heat resistant deck thermal fluid ovens

## MULTIC SC, SM, SL, DC, DM, DL

New oven concept designed to make the artisan baker's job easier while giving him or her two additional advantages: energy saving and possibilities of extended baking surface using a single heat source.

### MAIN ADVANTAGES

- **Energy saving:** in two-oven installations (main module + auxiliary module), **the auxiliary module can be switched off depending on production needs.**

The ideal solution for changes in demand due to seasonal periods, tourism, weekends, etc.

- **Reduced outlay:** baking surface can be extended by installing an auxiliary baking module using the same heat source as the main module. The two modules **can also operate at different temperatures.**

- **Versatile production:** ideal for all types of dough for bread, cakes, pastries, specialties, etc.

- **Totally regular and even baking throughout** ensured by thermal fluid oven technology (see *STATIC oven range*).

### TECHNICAL FEATURES

Based on STATIC series technology, the MULTIC range features:

- **Heating system:** integrated heat generator and electronic panel in the oven.
- **Steam generator:** by plates heated in a coil holding a flow of thermal fluid. The steam system is independent for each chamber.
- **Control panel:** easily accessible and simple to use electronic controls, with individual baking time and steam controls for each chamber.
- **Insulation and temperature stability** excellent.
- **Heating:** gas, fuel oil and electric.

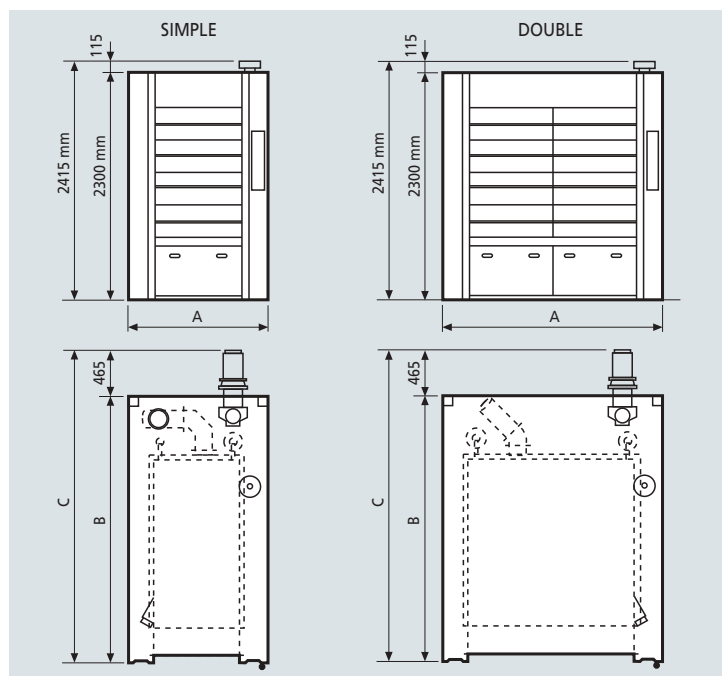
### ACCESSORIES AND OPTIONS FOR MULTIC OVENS

- Column loaders (automatic or semi-automatic).
- Integrated loaders (semi-automatic or manual).
- Multiple loader (4 decks).
- Board support table.
- Loading units.
- Switching on / Switching off System.
- Switching on / Switching off System + Double temperature.

Oven awarded the Innovation Trophy at EUROPAIN 2005



Column loader



MULTIC	Dimensions mm			Total useful distance mm		Useful width per deck mm	N° decks	Total backing surface m <sup>2</sup>	Heating power (v. gas y gas-oil)	Electric power (v. eléctrico) kW	Motor power kW	Oven weight kg
	A	B	C	Decks 1, 2, 3	Superior deck							
SC	1.410	1.950	2.415	175	200	840	4	2,5	-	20	3,5	1.900
SM	1.410	2.700	3.165	175	200	840	4	5	60.000 kcal/h 69,7 kW	40	3,5	2.800
SL	1.410	3.450	3.915	175	200	840	4	7,6	80.000 kcal/h 93 kW	40	3,5	3.500
DC	2.225	1.950	2.415	175	200	1.670	4	5	-	40	3,5	3.000
DM	2.225	2.700	3.165	175	200	1.670	4	10,1	100.000 kcal/h 116,2 kW	52	3,5	4.200
DL	2.225	3.450	3.915	175	200	1.670	4	15,1	120.000 kcal/h 139,5 kW	84	3,5	5.370



SC = Simple Short  
SM = Simple Medium  
SL = Simple Long

DC = Double Short  
DM = Double Medium  
DL = Double Long

### Multiples configurations, from 2,5 to 30 m<sup>2</sup>

**SC**



- Nº doors: 4
- Backing surface m<sup>2</sup>: 2,5
- Heating system: electric 20 kw
- Nº steam unit: 4

**DC**



- Nº doors: 8
- Backing surface m<sup>2</sup>: 5
- Heating system: electric 40 kw
- Unidades de vaporización: 4

**SC  
SC**



- Nº doors: 8 (4+4)
- Backing surface m<sup>2</sup>: 5
- Heating system: electric 40 kw
- Unidades de vaporización: 4

**DC  
DC**



- Nº doors: 16 (8+8)
- Backing surface m<sup>2</sup>: 10,1
- Heating system: electric 52 kw
- Unidades de vaporización: 4

**DC  
SC**



- Nº doors: 12 (8+4)
- Backing surface m<sup>2</sup>: 7,6
- Heating system: electric 40 kw
- Unidades de vaporización: 8

**SM**



- Nº doors: 4
- Backing surface m<sup>2</sup>: 10,1
- Heating system: GC-60 gas, gasoil electric 40 kw
- Unidades de vaporización: 4

**DM**



- Nº doors: 8
- Backing surface m<sup>2</sup>: 10,1
- Heating system: GC-60 gas, gasoil electric 52 kw
- Unidades de vaporización: 4

**SM  
SM**



- Nº doors: 8 (4+4)
- Backing surface m<sup>2</sup>: 10,1
- Heating system: GC-60 gas, gasoil electric 52 kw
- Unidades de vaporización: 4

**DM  
DM**



- Nº doors: 16 (8+8)
- Backing surface m<sup>2</sup>: 20,2
- Heating system: GC-175 gas, gasoil electric 108 kw
- Unidades de vaporización: 4

**DM  
SM**



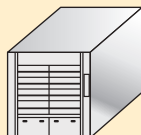
- Nº doors: 12 (8+4)
- Backing surface m<sup>2</sup>: 15,1
- Heating system: GC-100 gas, gasoil electric 84 kw
- Unidades de vaporización: 8

**SL**



- Nº doors: 4
- Backing surface m<sup>2</sup>: 7,6
- Heating system: GC-60 gas, gasoil electric 40 kw
- Unidades de vaporización: 4

**DL**



- Nº doors: 8
- Backing surface m<sup>2</sup>: 15,1
- Heating system: GC-100 gas, gasoil electric 84 kw
- Unidades de vaporización: 4

**SL  
SL**



- Nº doors: 8 (4+4)
- Backing surface m<sup>2</sup>: 15,1
- Heating system: GC-100 gas, gasoil electric 84 kw
- Unidades de vaporización: 4

**DL  
DL**



- Nº doors: 16 (8+8)
- Backing surface m<sup>2</sup>: 30,2
- Heating system: GC-175 gas, gasoil electric 108 kw
- Unidades de vaporización: 4

**DL  
SL**



- Nº doors: 12 (8+4)
- Backing surface m<sup>2</sup>: 22,7
- Heating system: GC-175 gas, gasoil electric 108 kw
- Unidades de vaporización: 8

Tradition, versatility and productivity

# COMBI heat resistant rack and deck thermal fluid ovens

## COMBI C-10 SM, C-15 SM

The ideal combination for bringing together productivity and versatility. **Two ovens in one.**

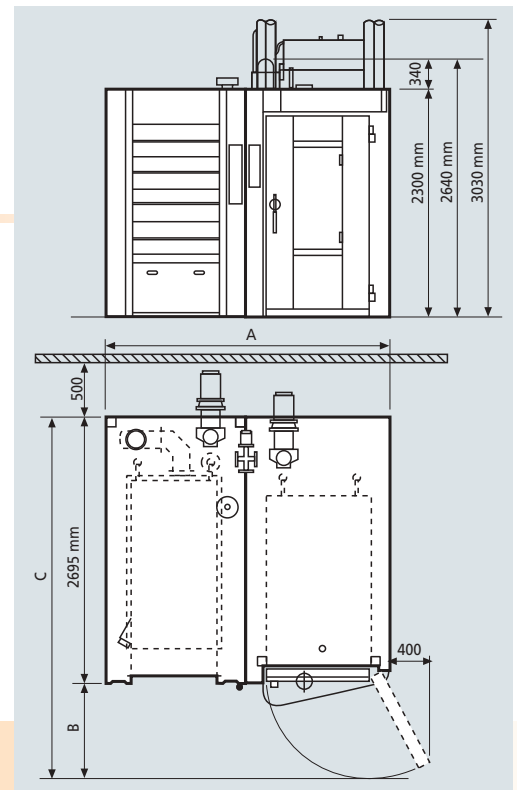
All of the advantages of a STATIC oven for baking with racks and of a MULTIC oven for baking with a heat resistant floor.

A single heat source meaning major energy savings.

A single combustion gas chimney for two ovens.

### TECHNICAL FEATURES AND OPTIONS

See page 2 (STATIC) and page 8 (MULTIC).



COMBI	COMBI (MULTIC + STATIC)							MULTIC		
	Dimensions mm			Total backing surface <sup>1</sup> m <sup>2</sup>	Heating power (v. gas y gas-oil)	Electric power (v. electric) kW	Motor power kW	Oven weight kg (without oil)	Trays number per deck & Tray max. dimensions mm	Decks number
	A	B	C							
10 SM	2.870	960	3.655	14,4	120.000 kcal/h 139,5 kW	84	4,5	5.200	2 de 750 x 800 3 de 500 x 800	4
15 SM	3.030	1.120	3.815	20,8	140.000 kcal/h 162,7 kW	108	4,5	5.800	2 de 750 x 800 3 de 500 x 800	4

<sup>1</sup> Backing surface calculated for a 10 deck oven.

COMBI	STATIC				
	Decks number	Backing rack number	Tray dimension mm	Trays number	Exterior rack dimensions mm
10 SM	10	2	600 x 800 600 x 400	20 40	930 x 610 x 1.900
15 SM	10	2	1.000 x 800 500 x 800	20 40	1.070 x 810 x 1.900

Our manufacturing range is completed by

- Tray racks
- Aluminum trays
- Wood boards
- Water dispenser
- Water coolers

Climate conditioning



**PLUMA** range convection ovens



**TROPIC** range convection ovens  
**LACTIC** range convection ovens



**TERMIC** range convection ovens  
**TERMIC K** range convection ovens



**ISOFRIST** range freezing and deep-freezing tunnels



**ISOGLAS** range cooling chambers

**ISOPAN** range retarder provers

**ISOVAP** range heat and humidity provers





## Quality and warranty arraond the world

Equipments & systems for bakery and pastry:

- Ovens
- Loading & unloading systems
- Proving
- Freezing and deep-freezing



### **GRUPO PRAT GOUET**

***GPG Técnicas de Panificación, S.L.***

*c/ Jonqueres, s/n - Pol. Ind. Molí de la Potassa*

*08208 Sabadell*

*(BARCELONA) España*

*Tel. (+34) 937 192 579*

*Fax (+34) 937 192 586*

*e-mail: [info@gpg.es](mailto:info@gpg.es)*

*[www.gpg.es](http://www.gpg.es)*