

— STATIC REFRACT —

Thermal-oil stone oven
with full automatic loader



Artisanal quality. **Industrial** production.



We are manufacturers of bakery and pastry ovens.

CONTENTS

01 Description

Artisanal quality. Large-scale production.

4

02 Advantages

Why the most demanding bakers choose STATIC REFRAC.

6

03 Construction

Design and build quality at the service of your bakery.

8

04 Thermal-oil system

The technology behind superior baking.

10

05 Options

The STATIC REFRAC adapts to your bakery, down to the smallest detail.

12

06 Automatic loading and unloading

Automate processes. Optimize resources.

16

07 Baking with...

The experience of bakers baking with STATIC REFRAC.

19

08 Technical Specifications

All the dimensions, power ratings and details you need to install the STATIC REFRAC in your bakery.

20

09 GPG products

Beyond STATIC REFRAC, discover the full range of GPG ovens and baking solutions.

23



STATIC REFRAC

Artisanal quality.
Large-scale
production.

STATIC REFRAC bakes with radiant heat on refractory stone, just like traditional ovens. Its heat and steam generation system creates a stable, enveloping baking environment, ideal for artisan bread. The result is consistent, high-quality baking, even at high production rates.

With the patented TRANSFER fully automatic loader, all decks are loaded and unloaded simultaneously and automatically, with no effort required from the operator. A reliable, tireless partner for working with the STATIC REFRAC at maximum efficiency and productivity.

The number of decks – from 6 to 10 – is defined according to the size of the products to be baked, whether small or large format.


STATIC REFRAC is manufactured with baking surfaces ranging from 8 to 120 m², and a single loader can serve up to four ovens, depending on the product and baking time.

It allows production to increase while maintaining the artisanal quality of baking on refractory stone, batch after batch.





Why the most demanding bakers choose STATIC REFRAC



Designed for bakeries with demanding production schedules, STATIC REFRAC delivers high and consistent output with no recovery time between baking cycles – while preserving the artisanal baking quality of radiant heat on refractory stone.

An ideal solution for high-output bakeries looking to combine artisanal baking quality with high productivity.

- 01 Superior baking on refractory stone**
 Radiant baking, combined with thermal-oil technology and refractory stone, delivers exceptional impulse to the dough – difficult to achieve with other systems. The result is bread with greater volume, a crisp crust and a firm base, preserving aroma, moisture and freshness for longer.
- 02 Artisanal quality at high production volumes**
 Baking on refractory stone delivers an artisan result, characteristic of traditional ovens. At the same time, the thermal oil system and the automatic loader enable continuous and efficient production, without compromising quality.
- 03 Uniform and consistent baking**
 The patented oven design ensures even distribution of radiant heat across every product, delivering uniform baking results and consistent quality throughout the oven.
- 04 Automation that simplifies your workflow**
 The TRANSFER automatic loader enables full loading and unloading in just a few seconds, with smooth and controlled movement. It reduces operator effort, optimizes labour and ensures efficient operation without the need for specialized staff.
- 05 Maximum productivity**
 The efficiency and thermal stability of the thermal-oil system enable continuous production without recovery time between baking cycles. Efficient baking cycles reduce downtime and increase overall bakery productivity.
- 06 High energy efficiency**
 The high heat capacity of thermal-oil, combined with the horizontal double-coil boiler, ensures stable and efficient heat transfer with optimized energy consumption.
- 07 Proven reliability and durability**
 Designed for intensive operation, STATIC REFRAC is built on robust technology and supported by an expert technical team. Some ovens have been operating reliably for more than 30 years.
- 08 Optimized use of space**
 Large refractory stone baking surface in a compact footprint.
- 09 Scalable installations**
 STATIC REFRAC allows bakeries to design installations that grow with their production needs. Start with the capacity you need today and expand as your production evolves. A gradual, planned investment aligned with the real growth of your business.
- 10 Solutions tailored to your production**
 STATIC REFRAC is available from 6 to 10 levels and baking areas from 8 to 120 m², adapting to different production formats and volumes. The TRANSFER loader can incorporate different levels of automation, with full programming or partial loading. Tell us about your project and we'll design the best baking solution for your bakery.

Design and build quality at the service of your bakery

Your bakery cannot stop. And neither can your oven. STATIC REFRAC delivers performance, robustness and superior baking quality. New finishes, optimized components and the SMART touch control panel reinforce the technology of the STATIC New Generation range.

Refractory stone plates

Located directly above the radiators, they enable traditional artisanal baking.

Monobloc oven

A compact unit with all components integrated. Takes up less space and offers flexible installation.

Stainless steel baking chamber

Made of stainless steel to ensure durability and resistance to intensive daily use.

Flat radiators made of high-strength steel

Their exclusive design allows up to 10 baking levels within the same height where other systems can fit only 8 – more productive capacity in the same space.

Door with wide viewing window

Double-glazed for safe insulation and easy cleaning. It provides excellent visibility of the product during baking.

MULTI door (option)

Independent swing doors at each level allow automatic loading and unloading without opening the oven door.

Secure and ergonomic locking system

Dual locking points and an ergonomic handle ensure a firm, comfortable and reliable closure.

SMART control panel

Clear and intuitive touchscreen interface that simplifies daily operation. It can work in manual or automatic mode, with programmable and customizable parameters. Bluetooth connectivity allows easy system updates and management.

Steam system

Steam is generated outside the baking chamber in a vessel heated by the same thermal-oil circuit. This system produces saturated, high-quality steam that is evenly distributed throughout the chamber, fully covering the dough pieces from the very start of each bake.

Robust construction with no moving parts inside

Ensures minimal maintenance requirements.

Heating options

Gas, diesel, electric or biomass – adapting to your bakery's energy needs.

Interior lighting designed for easy maintenance

Excellent insulation and temperature stability

High-resistance steel radiators

Their design allows more baking levels within the same height.

Steam system

Heated by the same thermal-oil circuit for richer steam and uniform distribution.

Heated with thermal-oil

No filtration or replacement required.

6 to 10 levels

Depending on the size of the products to be baked.

Monobloc oven

Compact unit with integrated boiler.

Hood

Efficient steam evacuation when opening the door, thanks to the integrated extractor (optional).



Door with double-glazed window

Thermal safety and easy cleaning.

Stainless steel construction

Resistant and durable.

High-strength steel structure

Designed for intensive daily operation.

Stainless steel loading decks

Hygienic, resistant and durable.

Support surface with non-stick belt

Adjustable tensioners ensure stable support of the dough pieces.

Motorized drive with variable speed control

Smooth and controlled movements during loading and unloading.

Automatic alignment with oven and station

No manual adjustment required.

Single control

Simple operation without physical effort.

SMART panel

Clear and intuitive touchscreen interface.



The technology behind superior baking

In bakeries with high production volumes, baking quality is essential. A crispy crust, balanced crumb and a perfect base must remain consistent bake after bake, delivering the same high-quality results every time.

To achieve this, stable and uniform heat transfer is key. This is where the thermal-oil system makes the difference. At GPG, we have spent more than 40 years refining this technology to ensure efficient baking with superior results – even in intensive production environments.

Why thermal-oil baking makes the difference

This baking system operates differently and offers unique advantages that have made it one of the most valued technologies in countries with a strong baking tradition.

Thermal-oil is a heat-transfer fluid used in industrial processes as an alternative to air or steam. Its high heat capacity and excellent thermal stability make it a highly efficient system.

The oil is heated inside the boiler (5) – or by electric resistances – and circulates through the radiators (7) on each baking level in a closed loop that returns it to the boiler.

This patented system ensures perfectly even baking, delivering a constant supply of heat to the product and maintaining a stable temperature – even when the door is opened for loading.

Under normal operating conditions, thermal-oil does not require filtration or replacement.

Boiler configuration

The heart of the system is a high-efficiency horizontal double-coil boiler. STATIC REFRAC is supplied as standard in a monobloc configuration, a compact unit with all components fully integrated (see page 22). When required, the boiler can also be installed in a separate location, allowing the oven layout to adapt to the available space in the bakery.

GPG also offers PLUS configurations, designed to power multiple ovens from a single heat generator – an ideal solution for high-capacity bakeries.

High-resistance steel radiators

Their design allows up to 10 baking levels within the same height where other systems typically allow only 8 – delivering greater production capacity within the same footprint.

High-quality steam

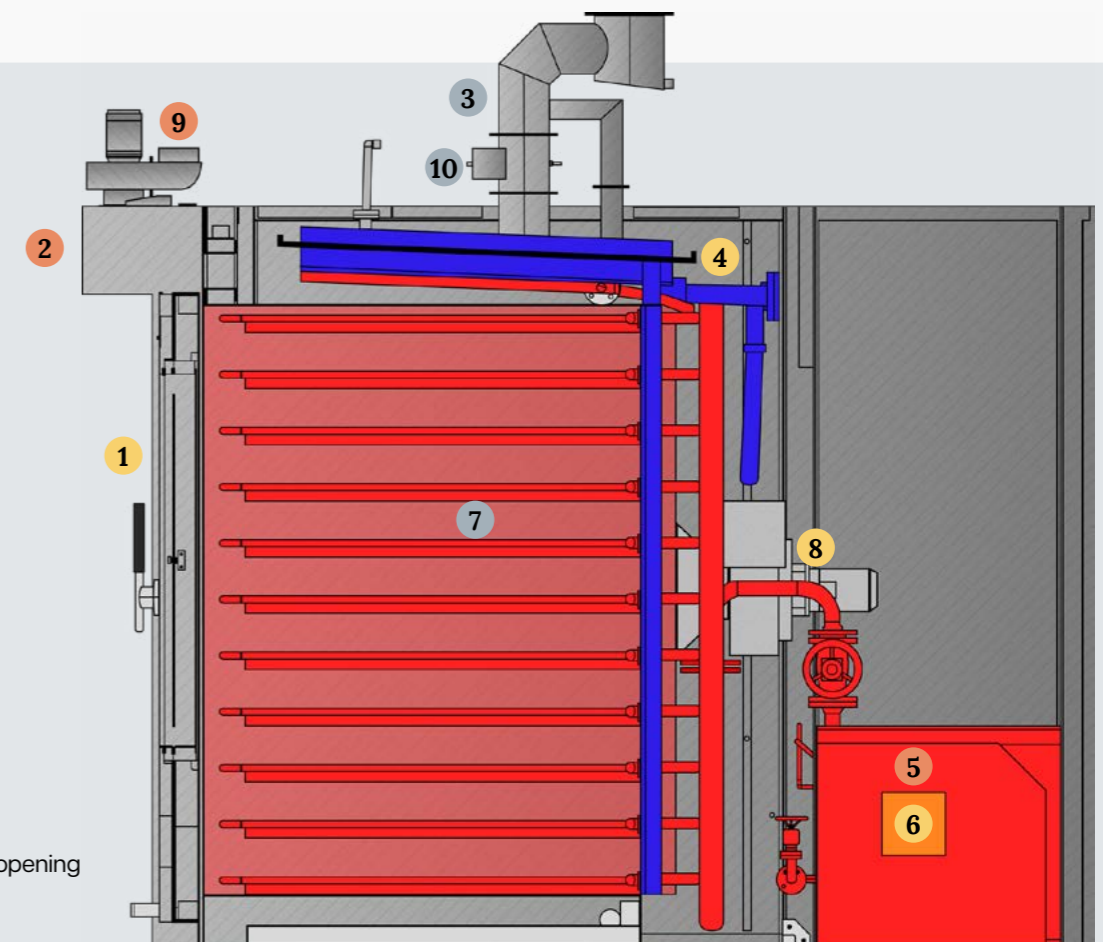
Steam is generated outside the baking chamber, in a vessel heated by the same thermal-oil circuit. This ensures saturated, high-quality steam that is evenly and consistently distributed throughout the chamber, fully covering the dough pieces from the very start of the bake.

Thermal-oil system:

- 1 Door
- 2 Hood
- 3 Steam extraction
- 4 Steam generator
- 5 Boiler
- 6 Burner
- 7 Radiators

Optional elements

- 8 Turbulence system
- 9 Hood extractor
- 10 Automatic damper opening



STATIC REFRAC adapts to your bakery, down to the smallest detail

01

MULTI door

Independent swing doors on each level allow automatic loading and unloading without opening the oven door. Ideal for optimizing workflow and maintaining thermal stability.

02

Boiler in other positions

When needed, the boiler can be relocated to reduce the total depth of the oven and adapt it to the available space in the bakery (see page 22).

03

Automatic damper opening

Motorised system that automatically opens and closes the damper during steaming. The opening time can be programmed just before the end of the baking cycle.

04

Automatic forced damper opening

Enables forced extraction of steam-saturated air from inside the baking chamber, programmable a few minutes before the end of baking.

05

Hood with integrated extractor

Forced extraction system that evacuates steam when the door is opened, preventing it from entering the workspace and improving thermal comfort.

06

Turbulence system

Recommended for par-baked. This forced-air circulation system provides additional convection baking, programmable during the final minutes of the bake. It improves loaf structure and prevents deformation during cooling or deep-freezing.

07

Scalable installations

Boilers, circuits and supporting structures can be dimensioned for future expansion, allowing additional ovens to be integrated as production grows. A practical way to plan the gradual development of your installation, aligned with your real production needs.

All options are designed to optimise your space, streamline your workflow and deliver consistent results.

Share your project with us and we will help you configure the solution that best fits your bakery.



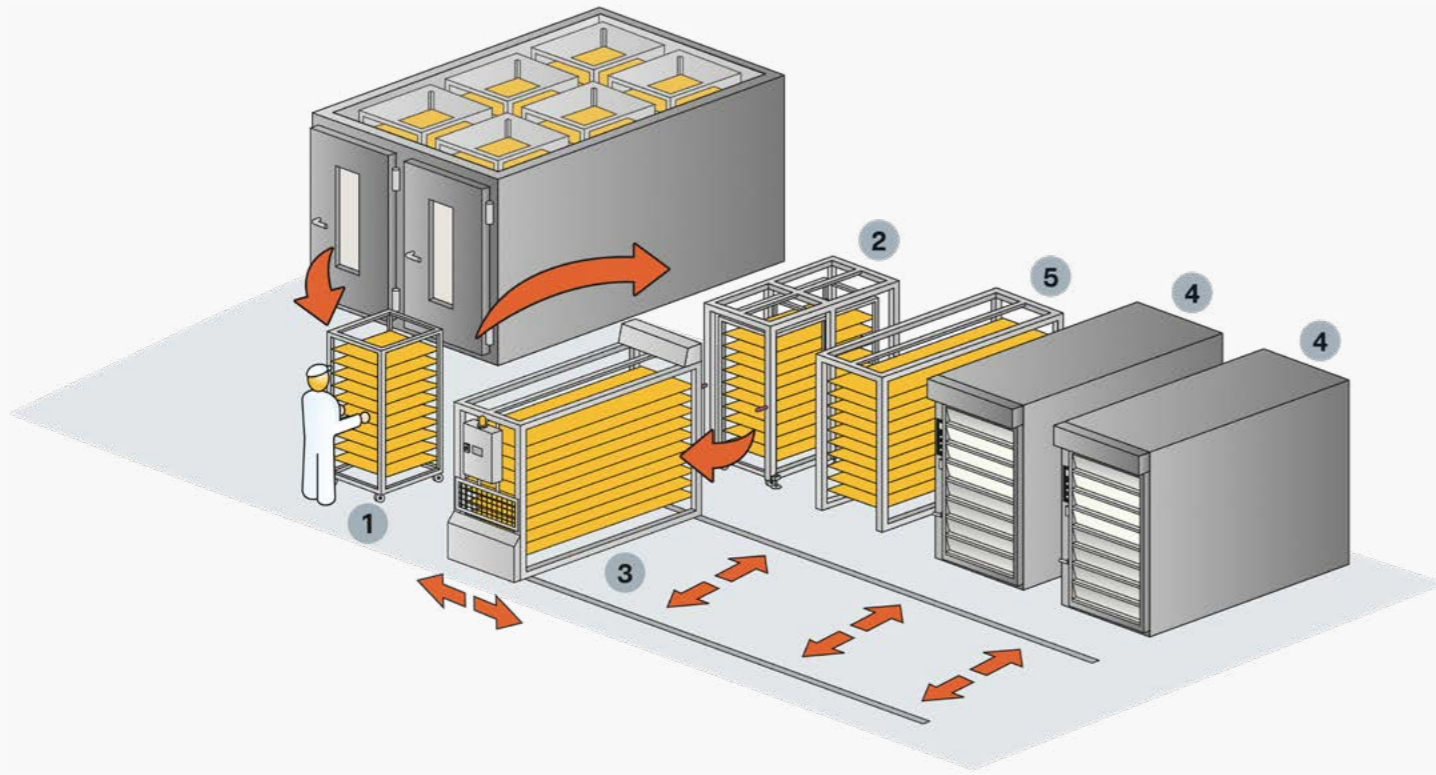


STATIC REFRAC in
bakeries around
the **world**



Automate processes. Optimise resources.

In high-output bakeries, loading and unloading must not disrupt production flow. The TRANSFER automatic loader ensures a continuous, efficient and controlled process, reducing downtime and operator effort.



Example of a production process with automatic loading and unloading

- 01 Preparation**
 Fermented dough pieces are placed in the loading/unloading cabinet or in the rack fixing station (2), using the same boards or racks where the dough has proved.
- 02 Dough pickup**
 The TRANSFER automatic loader (3) positions itself in front of the cabinet or station (2) and automatically collects the dough pieces.
- 03 Oven loading**
 The loader (3) moves laterally, positions itself in front of the selected oven (4) and loads the dough pieces directly onto the refractory baking surface. The baking cycle begins.
- 04 Oven unloading**
 Once baking is completed, the loader (3) positions itself again in front of the oven (4) and unloads the baked products smoothly.
- 05 Product transfer**
 The loader (3) moves back to the cabinet or station (2), or to the TRANSFER OUT automatic unloader (5), where the baked products are deposited, ready to continue to the next stage: cooling, sorting, dispatch or freezing.

TRANSFER automatic loader

The TRANSFER automatic loader is the operational complement to the STATIC REFRAC oven. It collects and deposits the products directly onto the refractory baking surface, enabling simultaneous loading and unloading of all baking levels in a fully automated process.

Designed for smooth and precise operation, it reduces operator effort, streamlines operations and ensures a continuous production flow.

A single loader can feed up to four ovens, depending on the product and baking time. Available models:

1. TRANSFER CONTROL

Motorised lateral movement with full loading and unloading programming. Options:

- **Touchscreen programming**
 - Full movement programming via touchscreen and encoder.
 - Required for installations with more than four stopping positions.
- **Product turning system (patented)**
 - Unloading mechanism with the option to turn the pieces automatically.
 - Save time and skilled personnel.
 - Up to 8 baking levels.

2. TRANSFER VARIO

Manual lateral movement with the possibility of independent loading and unloading by level. Available for the STATIC REFRAC SR-12 model.

Rack fixing station

Structure where racks carrying the boards used during dough fermentation are secured, allowing easy handling throughout the process: boarding, fermentation, loading and unloading.

The TRANSFER loader collects only the dough pieces and places them directly onto the oven's refractory baking surface.

After baking, the loader returns the bread onto the racks, which can then be removed from the station and transferred to sorting, cooling or deep-freezing.

Loading and unloading cabinet

Mobile cabinet with capacity for a full oven batch.

It can be easily removed for loading or unloading the boards where the dough pieces have fermented.

Once positioned and secured, the TRANSFER loader collects only the dough pieces and places them directly into the oven. After baking, the bread is returned to the cabinet boards, ready to continue the production process.

TRANSFER OUT unloader

Unloading module that receives the baked bread from the TRANSFER loader and transfers it quickly and efficiently to the operator or to a conveyor belt.

A solution designed to maintain a continuous production flow in high-capacity bakeries.

Available models:

1. TRANSFER OUT SIMPLE

Simultaneous unloading of all baking levels using moving belts that bring the bread closer to the operator for manual removal.

2. TRANSFER OUT DYNAMIC

Level-by-level unloading through independent push buttons, with optional hopper guide for basket filling.

3. TRANSFER OUT AUTOMATIC

Fully automatic level-by-level unloading onto a tilting conveyor, directing the bread towards packaging, dispatch or freezing areas.





The experience of bakers already baking with STATIC REFRAC

Artisanal, semi-industrial and large-scale bakeries trust GPG's thermal-oil technology for its baking quality, consistency and efficiency.

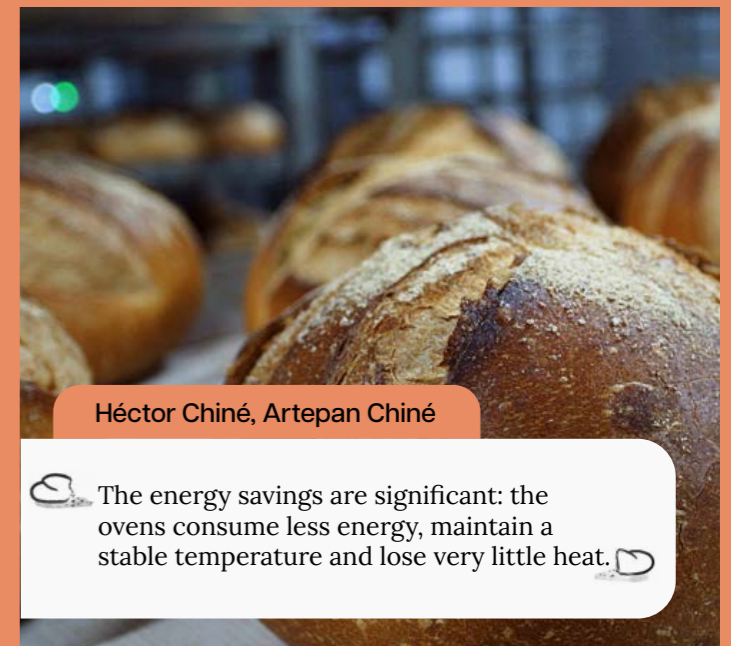
Choosing a STATIC REFRAC oven means relying on a proven technology that combines the tradition and innovation, delivering reliable baking results day after day.

Discover their stories at gpg.es, LinkedIn, YouTube and Instagram.



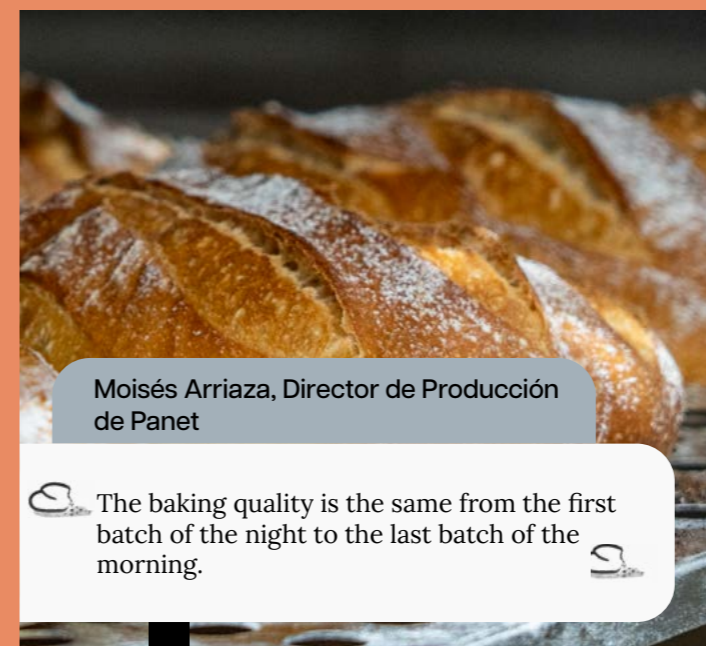
Bego San Pedro – Madreamiga

All our bread is baked in the STATIC REFRAC with stone baking surface to achieve perfect caramelisation, scoring and bottom crust. It also helps the bread stays soft for longer.



Héctor Chiné, Artepan Chiné

The energy savings are significant: the ovens consume less energy, maintain a stable temperature and lose very little heat.



Moisés Arriaza, Director de Producción de Panet

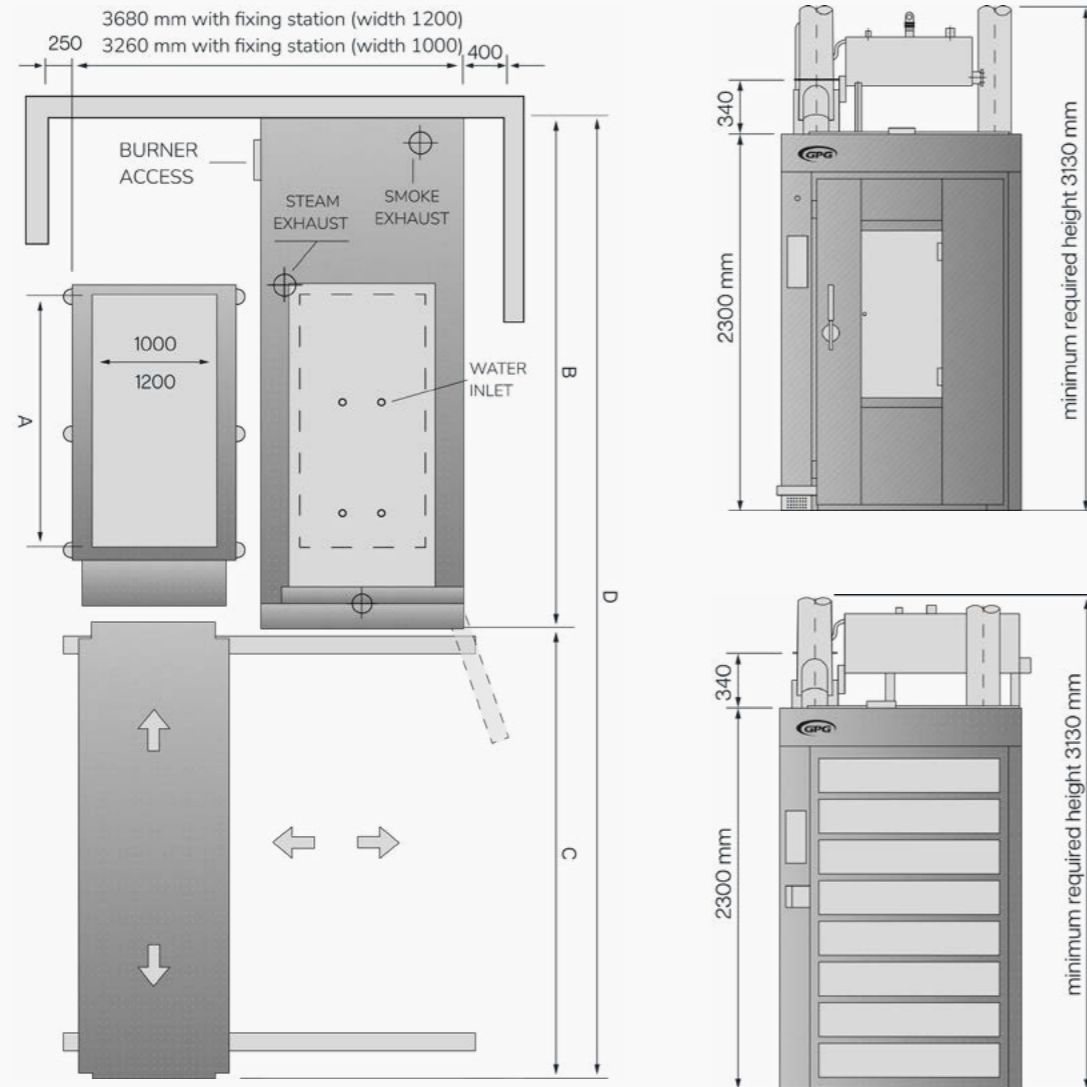
The baking quality is the same from the first batch of the night to the last batch of the morning.



Manuel Jiménez, Forn Noé

Automating the process with the automatic loader has made our work much easier and allows us to get more out of our production.

All the dimensions, power ratings and details you need to install the **STATIC REFRAC** in your bakery



Number of levels and useful height

The number of levels is determined by the size of the products to be baked – whether small formats or large pieces.

Lv.	Total free height mm	Max. height with eackss	baked pieces with loader	mm MULTI door
6	260	220	185	160
7	218	180	145	120
8	188	150	115	90
9	164	126	90	67
10	144	106	70	-

Installation requirements

- Water supply: \varnothing 1/2" exterior and 2 kg/cm².
- Energy supply up to the oven.
- Smoke exhaust (chimney) only for gas and diesel versions: \varnothing 200 mm.
- Steam exhaust (chimney): \varnothing 200 mm.
- Drain: 3/4" connection.
- Levelled, non-combustible floor.

• The upper area of the oven must be properly ventilated and the temperature must not exceed 50 °C in order to prevent damage to electrical and electronic components.

Technical specifications table - Width 1.000 mm

Width 1.000	Model	SR-12	SR-16	SR-18 7/8 P	SR-18 9/10 P	SR-20	SR-22	SR-24	SR-26
Dimensions	A	1.200	1.600	1.800	1.800	2.000	2.200	2.400	2.600
	B	3.230	3.630	3.820	4.020	4.220	4.420	4.620	4.820
	C	3.430	3.830	4.030	4.030	4.230	4.430	4.630	4.820
	D	6.660	7.460	7.860	8.050	8.450	8.550	9.250	9.650
Boards per level 1.000 mm		1 1.000 x 1.200	2 1.000 x 800	2 1.000 x 900	2 1.000 x 900	2 1.000 x 1.000	2 1.000 x 1.100	2 1.000 x 1.200	2 1.000 x 1.300
		2 1.000 x 600	3 1.000 x 530	3 1.000 x 600	3 1.000 x 600	3 1.000 x 660	3 1.000 x 730	3 1.000 x 800	3 1.000 x 860
Baking surface per level ¹ mm		1.000 x 1.200	1.000 x 1.600	1.000 x 1.800	1.000 x 1.800	1.000 x 2.000	1.000 x 2.000	1.000 x 2.400	1.000 x 2.600
Standard number of levels		10	10	8	10	10	10	10	10
Total baking surface ² m ²		12	16	14,40	18	20	22	24	26
Heating power (gas and diesel versions)		100.000 kcal/h	120.000 kcal/h	110.000 kcal/h	140.000 kcal/h	150.000 kcal/h	160.000 kcal/h	160.000 kcal/h	180.000 kcal/h
		116 kW	139,5 kW	128 kW	163 kW	174 kW	186 kW	186 kW	209 kW
Electrical power (electric version) kW		84	108	126	126	126	126	-	-
Motor power ³ kW		3,5	3,5	3,5	3,5	3,5	3,5	3,5	3,5
Oven weight without thermal oil Kg		3.780	4.280	4.535	4.535	4.790	5.045	5.300	5.525
Boiler type		GFH-100	GFH-100	GFH-100	GFH-175	GFH-175	GFH-175	GFH-175	GFH-175

Technical specifications table - Width 1.200 mm

Width 1.200	Model	SR-20	SR-22	SR-24 7/8/9 P	SR-24 10 P	SR-26 7/8 P	SR-26 9/10 P
Dimensions	A	2.000	2.200	2.400		2.600	
	B	4.220	4.220	4.620	Boiler in other positions	4.820	Boiler in other positions
	C	4.300	4.500	4.700		4.900	
	D	8.520	8.920	9.320		9.720	
Boards per level 1.200 mm		2 1.200 x 1.000	2 1.200 x 1.100	2 1.200 x 1.200	2 1.200 x 1.200	2 1.200 x 1.300	2 1.200 x 1.300
		3 1.200 x 660	3 1.200 x 730	3 1.200 x 800	3 1.200 x 800	3 1.200 x 860	3 1.200 x 860
Baking surface per level ¹ mm		1.200 x 2.000	1.200 x 2.200	1.200 x 2.400	1.200 x 2.400	1.200 x 2.600	1.200 x 2.600
Standard number of levels		10	10	9	10	8	10
Total baking surface ² m ²		24	26,4	26	28,80	25	31,20
Heating power (gas and diesel versions)		160.000 kcal/h	180.000 kcal/h	180.000 kcal/h	200.000 kcal/h	160.000 kcal/h	215.000 kcal/h
		186 kW	209 kW	209 kW	233 kW	186 kW	250 kW
Electrical power (electric version) kW		-	-	-	-	-	-
Motor power kW ³		3,5	3,5	3,5	3,5	3,5	3,5
Oven weight without thermal oil Kg		5.270	5.555	5.775	5.830	6.020	6.080
Boiler type		GFH-175	GFH-175	GFH-175	other positions	GFH-175	other positions

¹ Loader belt usable width (mm): 960 (width 1.000); 1.170 (width 1.200).

² Baking surface and power ratings calculated for 10 levels.

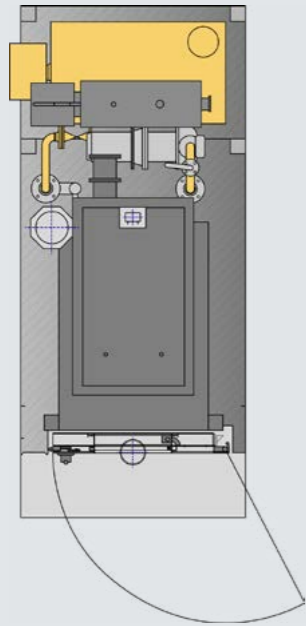
³ Loader motor electrical power: 2.5 kW. With the Turbulence system, it increases by 0.6 kW.

• With the Turbulence system, the oven length increases by 105 mm. Maximum water inlet pressure in the steam generator: 1,5–2 kg/cm²
• Allows baking with one rack of 1.000 x 800 / 1.200 x 800. Must be specified in the purchase order. Not possible on already manufactured ovens.

Boiler configurations

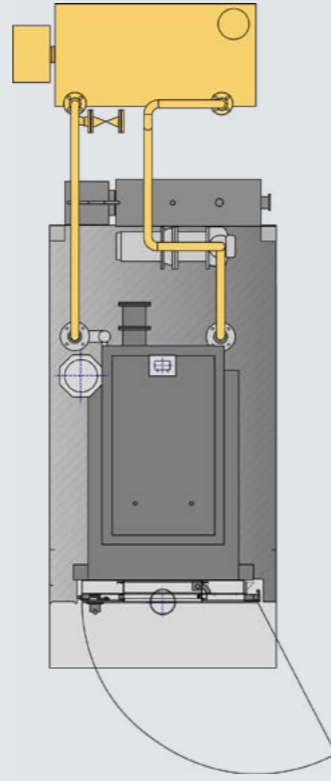
Monobloc

STATIC REFRAC is supplied as standard in monobloc configuration, with all components integrated.



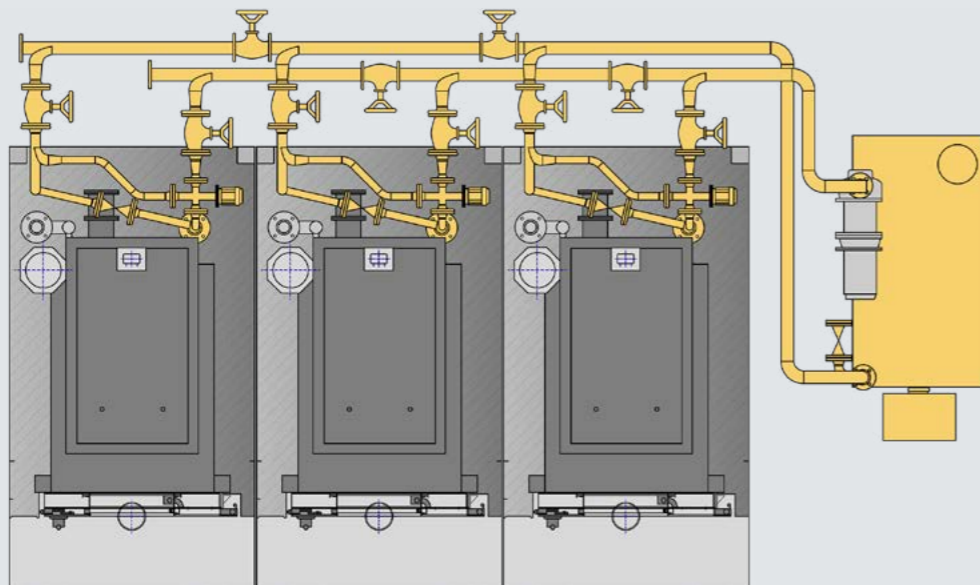
Other positions

Optionally, the boiler can be installed in a separate location to adapt the oven to the available space in the bakery.



PLUS installations

In PLUS installations, a single boiler powers multiple ovens – the ideal setup for high-capacity production.



Beyond STATIC REFRAC – explore all GPG ovens and baking solutions

Choose the one that **best fits** your needs and **production pace**.

Thermal-Oil bakery ovens



STATIC
Rack oven



STATIC PLUS
Oven with shared boiler



MULTI REFRAC
Deck oven



STATIC BIO
Biomass oven

Convection bakery ovens



TERMIC
Rotating rack oven

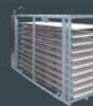


PLUMA
In-store oven

Loaders and unloaders



TRANSFER
Full-load automatic loader



TRANSFER OUT
Automatic unloader

Automated installations



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