



The Bakery Equipment Specialist

All The Best From One Supplier

• SALES • SERVICE • SPARE PARTS •

Classic. Probably the best deck oven in the world



Many sizes – robust chassis

The bottom frame is specially designed to withstand very high loads. Classic is a reliable deck oven with very low operating and maintenance costs. The exterior of the oven consists of high-quality stainless steel plates, and round the oven chamber Classic has a 120 mm layer of rock wool insulation for superior heat economy and a safer working environment.

To make sure the oven remains dimensionally stable even at high temperatures, the oven chamber is manufactured of 1.25 mm steel plates, reinforced with heavy duty profiles. Steel soles 2 mm thick and grids are standard. As an option the oven can be fitted with stone soles, manufactured of special heat resistant cement which accumulates and stores heat very well. This makes the stone soles ideal for heavy bread baking.

User-friendly panels:

Panels with large buttons and clear functions.

D1+ panel (oven) option

- Manually operated and pre-programmed baking
- Programmable
 - Memory for 40 recipes
 - 2 temperature settings (with possibility to have up to 4 settings)
- Ready to bake signal
- Week timer and start timer
- USB connection port
- Energy-saving mode
- AC guard
- Turbo start

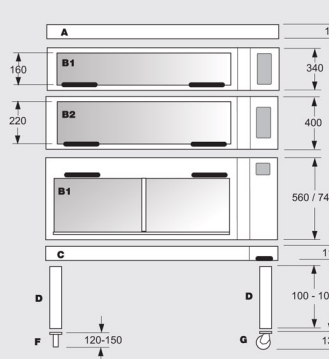


J-panel (prover)

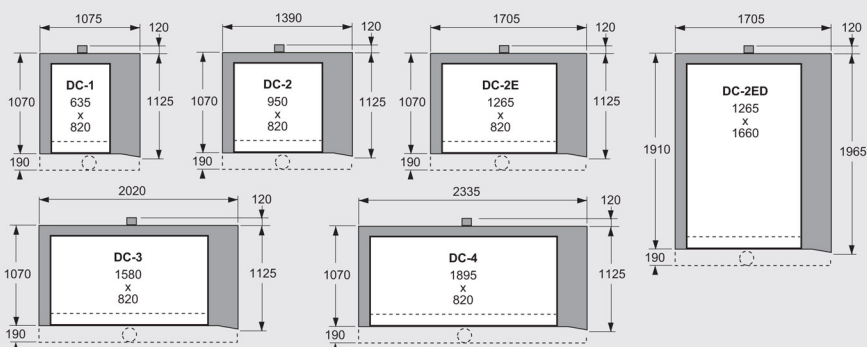
- Digital temperature control
- Digital damp control
- Timer



Build your own Classic deck oven!



Oven widths: 1075 to 2335 mm
Max 5 low (B1) or high (B2) decks
Always with a top part (A) and a bottom part (C).
Standard legs (D): 100, 200, 300 to 1000 mm.
Other lengths available on request
Adjustable feet (F) is standard, castors (G) option
Oven DC-2 with 3 decks: DC-32
Oven DC-2 with 4 decks: DC-42
DC-2E available in a deep execution – DC-2ED



Specifications – oven

Model	Baking surf. m ²	El. load kW	Tray sizes in mm and number of trays per deck:									
			400x600	400x762	450x600	457x660	457x762	470x630	500x700	530x650	600x800	
DC-1	0.52	5.0	2	1	1	1	1	1	1	1	1	
DC-2	0.78	6.9	2	2	2	2	2	2	1	1	1	
DC-2E	1.04	8.8	4	3	2	2	2	2	2	2	2	
DC-2ED	2.09	17.2	8	6	4	4	4	4	4	4	4	
DC-3	1.3	10.7	4	3	3	3	3	3	2	2	2	
DC-4	1.55	12.6	6	4	4	4	4	4	3	3	3	

Standard Voltages 200 208 220 380 400 and 415 V

Specifications – prover

Model	El. load kW	Low version (h=560 mm)		High version (h=740 mm)	
		Tray supports	Baking trays (400x600 mm)	Tray supports	Baking trays (400x600 mm)
DCJ-1	1,8	4	8	6	12
DCJ-2	1,8	8	8	12	12
DCJ-2E	1,8	8	16	12	24
DCJ-3	1,8	12	12	18	18