Tradition and productivity

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 baker's work much easier and allows great versatility in production.

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

MAIN ADVANTAGES

- **Completely regular**, **uniform** baking for the entire working life of the oven. It never needs any kind of adjustment.
- **Better quality crust and bottom surface**, considerably reducing tendency of bread to stale, preserving 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 double coil heat generator.
- **Better productivity,** the oven does not need time to recover between batches due to its exclusive thermal inertia.
- **Optimum balance between the space requirement** and the baking surface.
- **5-years warranty for the heat generators**.

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

TECHNICAL FEATURES

Heating system: 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 due to the patented circulation system. Its great heat capacity enables that the oven temperature remains stable and does not vary during 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: 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 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 use conditions.

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.

Door locking system with double fixing points, with high resistance and ergonomically designed handle.

New interior lighting system, of simple maintenance.

Control panel: user friendly standard electronic and programmable control panel (until 99 programmes), allows baking in two cycles at different temperatures.

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

Excellent **insulation** and temperature stability.

Heating gas, fuel and electricity.

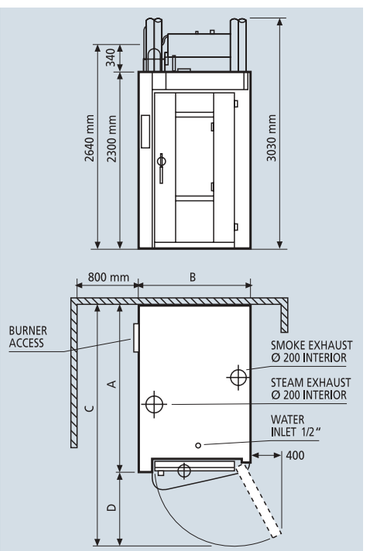
INSTALLATIONS REQUIRED FOR ALL STATIC RANGE

- Water supply: Ø 1/2" exterior, between 1 and 2 kg/cm².
- 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 fuel versions).
- Steam exhaust (chimney): Ø 200 mm.
- Drain: 1/2" connection.
- Levelled non-flammable floor.
- The top of the oven must be well ventilated and temperature must not exceed 50°C.

Standard control panel

FURTHER OPTIONS

See page 5



STATIC	Dimensions mm A	B	C	D	Num. decks standard	Num. racks baking	Tray size mm	Num. of trays	Baking surface [1] m²	External rack dimensions mm	Heating power (gas / fuel)	Electric version kW	Motor power kW	Oven weight kg (without oil)
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

[1] Baking surface calculated for a 10 deck oven.

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

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

STATIC-REFRAC reproduces exactly the type of baking obtained in a traditional 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.

STATIC-REFRAC combines baking with radiant heat and conduction on a refractory 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, 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 refractory 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:

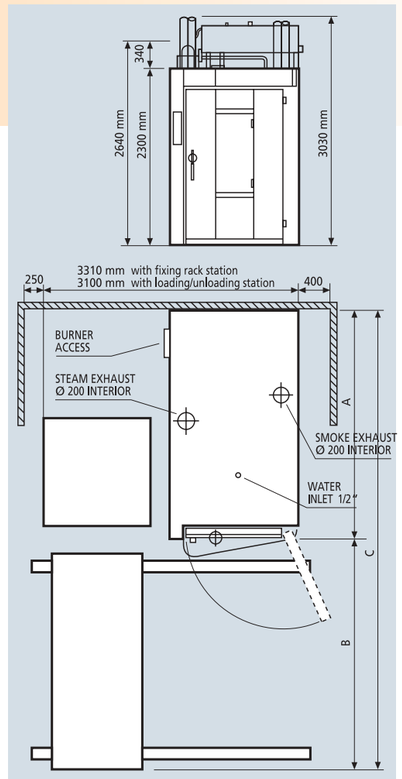
- Large baking surface on a refractory stone in very few m^2 of bakery space. Easy to enlarge by the installation of further ovens.
- Uniform, regular and high quality baking.
- Depending on the product to be baked, there is the possibility of using **6**, **7**, **8**, **9** or **10** decks.
- No need 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 fan**.
  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**. Motorized 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**. Enables programming and control of baking temperature, time, steaming, etc. up to 500 possible programmes. 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 minor 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 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 can be installed manual opening mechanisms for 3 gates, which allows the baker to place trays on the refractory 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.

LCD electronic control panel



STATIC-REFRAC	Dimensions mm A	B	C	Boards per deck width 1.000 mm	Baking with rack mm	Baking surface per deck [1] mm	Standard Nº of decks	Total baking surface [2] m^2	Heating power (gas / fuel)	Electric version kW	Motor power [3] kW	Oven weight kg (without oil)
SR - 8	2.572	2.620	5.192	1 x 800 / 2 x 400	1 x 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 x 1.000 / 2 x 500	1 x 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 x 1.200 / 2 x 600	1 x 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 x 800 / 3 x 533	1 x 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 x 900 / 3 x 600	1 x 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 x 1.000 3 x 666 / 4 x 500	1 x 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 x 1.100 3 x 733 / 4 x 550	1 x 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 x 1.200 3 x 800 / 4 x 600	1 x 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 x 1.300 3 x 866 / 4 x 650	1 x 1.000 x 800	1.000 x 2.600	10	26	170.000 kcal/h 197,7 kW	-	3,5	5.524

Decks	Total useful distance mm	Max. height of baked pieces mm with racks mm	with loader mm	MULTI door mm
7	215	180	160	135
8	185	150	125	105
9	160	126	105	85
10	140	106	85	--

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

1 Useful width loader canvas: 960 mm.

2 Baking surface calculated for a 10 deck oven.

3 Electric power loader: 2,5 kW.
With turbulence system, motor power increases 0,6 kW.