

Soleo / Krystal



Combinaison of modular deck and convection ovens - Electric

Performances

Works only with 400 x 600 mm baking trays or pastry pans

Use

The Soleo/Krystal combined oven can bake in "conduction" mode on hearthplates and in "convection" mode, offering the possibility of baking all types of products in the best of ways.

Operating principle

Modular oven decks are combined with convection ovens to allow the baker to make all types of products throughout the day.

Construction

- Oven front in polished stainless steel and glass
- Screened electrical stainless steel heating elements with 3 years warranty
- Performant insulation by crossed rock wool panels

• • • Important note:

The combination ovens Soleo / Krystal are available in form of kits.

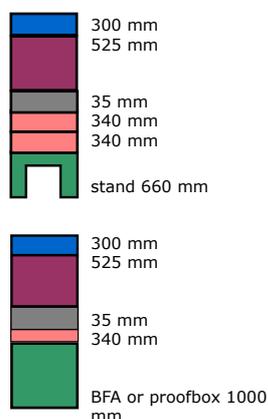
The advantages

- Possibility of combined use, baking on a deck oven and a convection oven
- Compact
- Oven configurable to the baker's needs
- Oven stand on castors for easy moving into place
- Can be mounted on a stand or manual proofbox
- 3 years warranty on heating

Combination ovens Soleo / Krystal

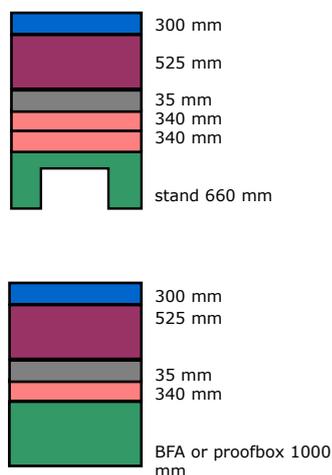
Possible configurations - Standard height: 2 200 mm

Combination oven Soleo / Krystal 2 trays M2 XS



References	With Opticom control
Hood 300 mm	
With steam exhaust fan	€
Without steam exhaust fan	€
convection oven Krystal 46.4	
With steam	€
Without steam	€
Door handle side / Control side	
Door handle on the left / controls on the right	■
Door handle on the right / controls on the left	□
Combination kit M2 35 mm	€
Deck 340 mm	
With steam	€
Without steam	€
Stands	
Stand height 660 mm	€
Stand height 1000 mm	€
BFA height 1000 mm	€
Manual proofbox height 1000 mm	€

Combination oven Soleo / Krystal 4 trays M2 XL



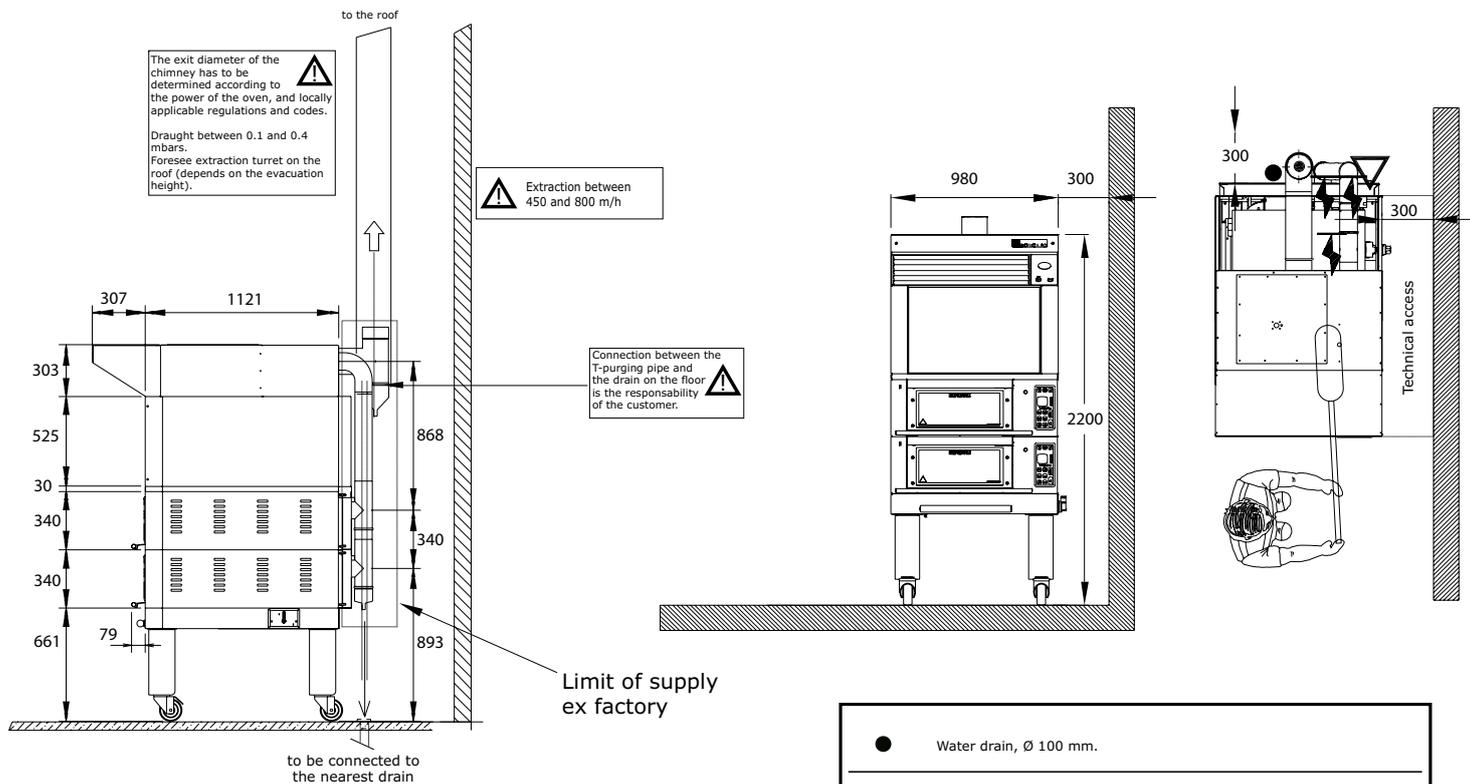
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Stands	
Stand height 660 mm	□ €
Stand height 1000 mm	□ €
BFA height 1000 mm	□ €
Manual proofbox height 1000 mm	□ €

Standard XL :

To make the configurations shown on the side (door handles of convection oven in the centre), specify on order :

- 1 oven door handle on the left / controls on right
- 1 oven door handle on right / controls on left

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• • • Important note :

Required technical access above oven : 600 mm (24 inches)

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|---|---|
| ● | Water drain, Ø 100 mm. |
| ⚡ | Electrical connection from the ceiling, 1 m from the floor. |
| ▽ | Optional steam generator : water connection from the ceiling. To be connected to a cold water inlet Ø 3/4". Pressure : 2.5-4 bars |
| ⊙ | Optional steam generator : steam exhaust 700 mm from the floor. |
| ⊙ | Optional hood : steam exhaust, H= , Ø 200 mm. extraction between 450-800 m ³ /h. |