



# Convection oven - Electric

#### **Performances**

- •46.4, 46.9 for 400 x 600 pans • 48.4 and 48.9 for 400 x 800
- pans
- •Number of decks: 4, 9 or 10 depending on models
- Useful height of baking chamber: 600 or 800 mm

## The advantages

- 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
- Deferred startup of the oven
- 3 years warranty on heating elements
- May be combined with a modular deck oven Soleo

#### Use

Krystal is an electric convection oven designed to bake all types of breads, pastries and Danish products. Available in 4 or 9 trays - 400 x 600 or 400 x 800 - it can be configured with or without steam generator depending on the user's requirements.

#### **Operating principle**

Products to be baked are placed in corrugated baking trays or pastry pans then loaded in the convection oven. Hot air circulates evenly all over the baking chamber thanks to ventilator(s) located at the rear of the baking chamber. High quality steam in sufficient quantity allows baking of all types of product, even the most hydrated like choux pastries, éclairs, etc.

### Construction

Insulation

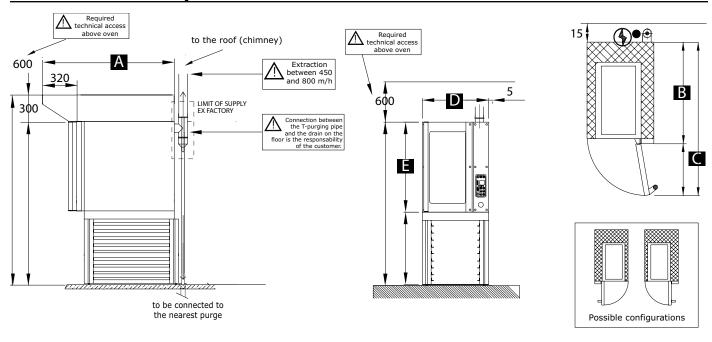
- Front -polished stainless steel and glass
  - -ergonomic handle
  - -double glazing windows in door
- Baking chamber
- -Stainless steel
- -4 or 9 levels-alternated ventilation cycle
- -halogen lighting
- -motorized steam damper
- -screened stainless steel heating elements
- Steam generator
  - -double
  - -crossed rock wool panels

# Convection oven KRYSTAL

Models	46.4	46.9	46.10	48.4	48.9
With steam generator	€	€	*	€	€
Without steam generator	€	*	€	*	*
Control					
Opticom control	•		•	•	•
Hood - Exhaust fan					
Hood without exhaust fan	€	€	€	€	€
Hood with exhaust fan	€	€	€	€	€
Condenser					
Condenser	€	€	€	€	€
Wall-mounted condenser	€	€	€	€	€
Oven stand					
Oven stand without castors H850mm with drawer	€	€	€	€	€
Oven stand with castors H850mm with drawer	€	€	€	€	€
Manual S/S proofbox without castors without drawer H850mm	€	€	€	€	€
Manual S/S proofbox with castors with drawer H970mm	€	€	€	€	€
electric power - Oven					
3N~400V	•	•	•		•
Electric power - Hood and condenser					
~230V	•	•	•	•	•

Specifications of baking trays						
Products	Number	Levels	Spacing	type of trays	Dimensions	Oven type
Baguettes 200 g	20	4	95	5 AL 600	400 x 600	46.4
Paguattas 250 g	20	4	95	5 AL 800	400 x 800	48.4
Baguettes 250 g	45	9	100	5 AL 800	400 x 800	48.9
Loaves 400 g	16	4	95	4 AL 800	400 x 800	48.4
	36	9	100	4 AL 800	400 x 800	48.9
		4	95	Tray	400 x 600	46.4
Pastry and Danish products		10	90	Tray	400 x 600	46.10
		4	95	Tray	400 x 800	48.4
		9	100	Tray	400 x 800	48.9

# Convection oven Krystal



Water drain, Ø 100 mm.

•

Electrical connection outlet at 1.5 m from the floor

Steam exhaust, Ø 100 mm. Oven with steam exhaust hood : steam duct Ø 150 mm. Extraction between 450-800 m³/h or 15892-28252 ft³/h.

Cold water connection from the rear side of the oven. In case of oven with steam generator: copper pipe Ø 1/2"-12/14 mm, Pressure : 2.5-4 bars

ecilille	cal features			Oven wit	h steam		Oven with	hout steam
Dimens	sions (1m²= 10.764 ft²)		46.4V	48.4V	46.9V	48.9V	46.4	46.10
Α	Depth (with hood)	(mm)	1465	1660	1465	1660	1465	1465
В	depth (with headband)	(mm)	1145	1340	1145	1340	1145	1145
С	Depth (door opened)	(mm)	1705	1900	1705	1900	1705	1705
D	Width, on the floor	(mm)	780	780	780	780	780	780
E	Oven height	(mm)	530	530	1055	1055	530	1055
	Hood height	(mm)	-	-	311	311	-	311
	Floor area	(m²)	0,9	1,1	0,9	1,1	0,9	0,9
	Net weight	(kg)	140	160	220	290	140	220
ccess	ories							
	Oven stand with castors	(mm)	850					
	Oven stand without castors	(mm)	850					
	Net weight (oven stand)	(kg)	18					
	Net weight (oven stand with tray slides)	(kg)				26		
	Proofbox with castors	(mm)				970		
	Proofbox without castors	(mm)				850		
	Net weight (proofbox under the oven)	(kg)				94		
ower	(1kg= 2.2046 Lbs)							
	Connecting power	(kW)	10,3	10,3	18,6	18,6	8,3	18,6
	Proofbox connecting power	(kW)	1	1	1	1	1	1
	Hood connecting power	(kW)	0,2	0,2	0,2	0,2	0,2	0,2
	Electric protection	(A)	32	32	40	40	32	40

# Hood

Hood with exhaust fan and lighting

Model		46 / 48
Width	(mm)	780
Height	(mm)	30
Depth	(mm)	1520
Electric power	(W)	155



# Ornamental hood with lighting

Model		46 / 48
Width	(mm)	780
Height	(mm)	300
Depth	(mm)	1455
Electric power	(W)	35

# **Stands**

Height: 850 mm without castors / with drawer



Model		46 / 48
Width	(mm)	780
Height	(mm)	850
Depth	(mm)	1110
Number of levels		9
Spacing between tray slides	(mm)	75



 $\label{eq:Height:850} \textit{Height:850} \; \textit{mm} \; \textit{with castors} \; \textit{/}$ with drawer

	46 / 48
(mm)	780
(mm)	850
(mm)	1110
	8
(mm)	74
	(mm)

S/S **Proofbox** 



Height: 850 mm without castors / without drawer

Model		46 / 48
Width	(mm)	780
height	(mm)	850
Depth	(mm)	1160
Proofer capacity (	spacing	= 75 mm)
Number of levels		9
Number of door		1
Electric power	(W)	1000
Max. temperature		+40°C
Electric power		~230V



Height: 970 mm with castors / with drawer

Model		46 / 48
Width	(mm)	780
Height	(mm)	970
Depth	(mm)	1190
Proofer capacity	(spacin	g = 75 mm)
Number of levels		9
Number of door		1
Electric power	(W)	1000
Max. temperature		+40°C
Electric power		~230V

# Possible configurations - Variable total heights - Standard width : 780 mm

### **Convection ovens 46.4**

Height: 2 200 mm



300 mm 527 mm

527 mm

Stand or proofbox 850 mm without castors

Height: 2 325 mm



300 mm 527 mm

527 mm

Stand or proofbox 970 mm with castors

# **Convection ovens 46.9**

Height: 2 200 mm



300 mm

1055 mm

Stand or proofbox 850 mm without castors

Height: 2 325 mm



300 mm

1055 mm

Stand or proofbox 970 mm with castors

Elements	
■ Hood 300 mm	
With steam exhaust fan	€
Ornamental hood (only)	€
Convection oven 46.4	
With steam generator	€
Without steam generator	€
Door handle side/ control side	
Door handle and controls on the left	•
Door handle and controls on the right	
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€

Elements	
■ Hood 300 mm	
With steam exhaust fan	€
Ornamental hood (only)	€
Convection oven 46.4	
With steam generator	€
Without steam generator	€
Door handle side / control side	
Door handle and controls on the left	
Door handle and controls on the right	
Stands with castors	
Stand height 850 mm	€
Proofbox height 970 mm	€

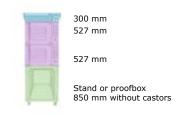
Elements	
■ Hood 300 mm	
With exhaust	€
Ornamental hood	€
Convection oven 46.4	
With steam generator	€
Without steam generator	€
Door handle site/ control side	
Door handle and controls on the left	•
Door handle and controls on the right	
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€

Elements	
■ Hood 300 mm	
With exhaust	€
Ornamental hood	€
Convection oven 46.9	
With steam generator	€
Without steam generator	€
Door handle side / control side	
Door handle and controls on the left	•
Door handle and controls on the right	
Stands with castors	,
Stand height 850 mm	€
Proof box height 970 mm	€

# Possible configurations - Variable total heights - Standard width : 780 mm

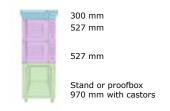
#### Convection oven 46.4

Height: 2 200 mm



Elements	
■ Hood 300 mm	
With steam exhaust fan	€
Ornamental hood	€
Convection oven 48.4	
With steam generator	€
Door handle side / Control side	
Door handle and controls on the left	
Door handle and controls on the right	
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€

Height: 2 325 mm



Elements	
■ Hood 300 mm	
With steam exhaust fan	€
Ornamental hood	€
Convection oven 48.4	
With steam generator	€
Door handle side / Control side	
Door handle and controls on the left	
Door handle and controls on the right	
Stands without castors	
Stand height 850 mm	€
Proofbox height 850 mm	€