



BAKERY AND CONFECTIONERY OVENS
mODULO

O V E N
mODULO
YOU NEED

MODULAR DECK OVENS

WIDE APPLICATION RANGE

- **bakeries**
- **confectioneries**
- **baker's shops**
- **gastronomic facilities**
- **restaurants**
- **hotels**

Each Modulo may be delivered in a version with a proofing chamber or rack under the baking chambers. Each baking chamber is controlled independently, which means the oven efficiency may be adopted for current production needs. Temperature can be adjusted individually of each baking chamber, independently for the top and bottom heaters to provide perfect adaptation for a given product. On each baking chamber, the steam generator can be easily turned on or off directly from the control panel, depending on technological requirements of a specific product.

WHAT DO YOU EXPECT FROM **NEW** OVEN?



**Standard color version*



Subscribe our channel 

7 MODELS TO CHOOSE FROM

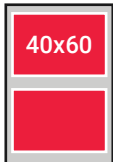
HOW BIG **MODULO** DO YOU NEED?



MODULO 1
63 x 55 cm



MODULO 2
63 x 90 cm



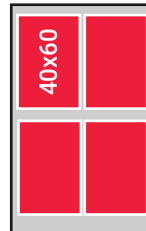
MODULO 2D
83 x 70 cm



MODULO 4
123 x 90 cm



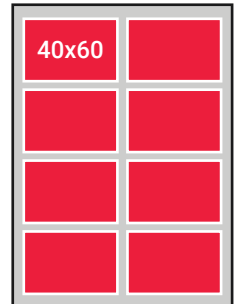
MODULO 4 D
83 x 130 cm



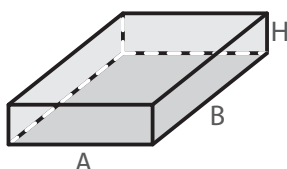
MODULO 6
123 x 130 cm



MODULO 8
123 x 170 cm



The module design allows an oven with max 6 baking chambers to be configured, which ensures a full size range selection, virtually from 1 to 48 trays of 40 x 60 cm. The advantage of the module design is that the oven may be delivered in parts and assembled on the customer's premises.



Deck size

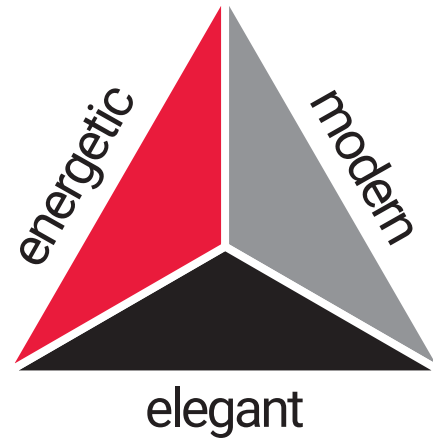
Model	No. of trays per shelf 40 x 60 cm	Inner dimensions of the chamber [mm] A x B x H	Outer dimensions of the chamber [mm]	Installed power for 1 shelf kW (*)
MODULO 1	1	63 x 55 x 18	100 x 100	*2,8
MODULO 2	2	63 x 90 x 18	100 x 138	*4,5
MODULO 2D	2	83 x 70 x 18	120 x 120	*4,5
MODULO 4	4	123 x 90 x 18	160 x 138	6,0/*8,4
MODULO 4D	4	83 x 130 x 18	126 x 178	6,0/*8,4
MODULO 6	6	123 x 130 x 18	160 x 178	8,0/*10,4
MODULO 8	8	123 x 170 x 18	160 x 218	12,3/*15,0

(*) installed power with the evaporation system

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Discover colorful possibilities

Choose our latest color versions of Modulo oven. Deep, elegant black color will give your bakery a modern character. Add a bit of energy to your atmosphere with red color. The steel color will add an industrial accent, giving the interior a raw and modern look.



**Standard color version*

CARE FOR DETAILS

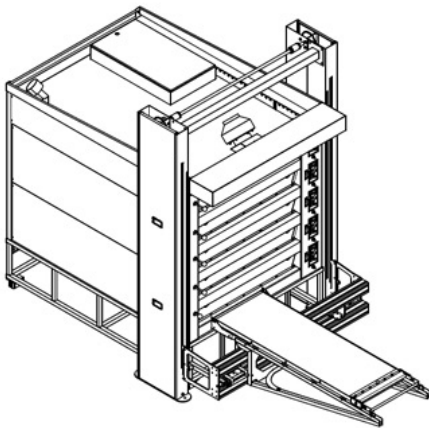
The front and external housings are made of high quality ground stainless steel AISI 304, ensuring an aesthetic appearance and easy cleaning.

For easier maintenance of the oven, cladding forms and connections are maintained in a single plane, which significantly facilitates cleaning and the quick (without using tools) glass (double tempered) fixing system ensures quick assembly of the same.

Baking may be carried out on baking trays or directly on smooth ceramic plates. To protect the plates in the front, stainless covers have been used to prevent ceramic plate damage.

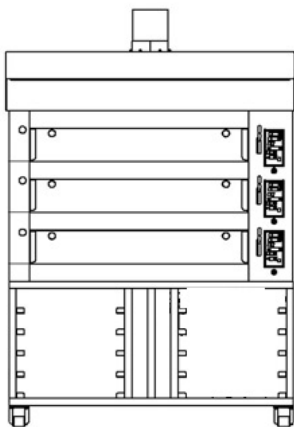


MODELS TO CHOOSE FROM

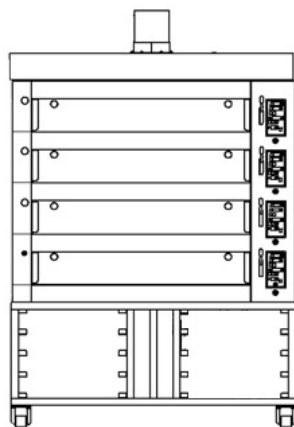


HOW MANY
DECKS DO
YOU NEED?

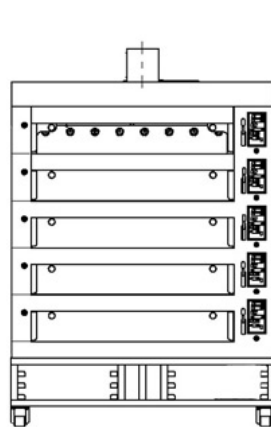
FROM 1
UP TO 6



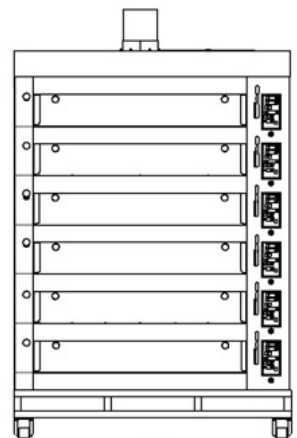
3 decks



4 decks



5 decks



6 decks

Sample deck configuration

CHARACTERISTICS

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Each chamber has a separate control system – Easy Black for individual management of each chamber

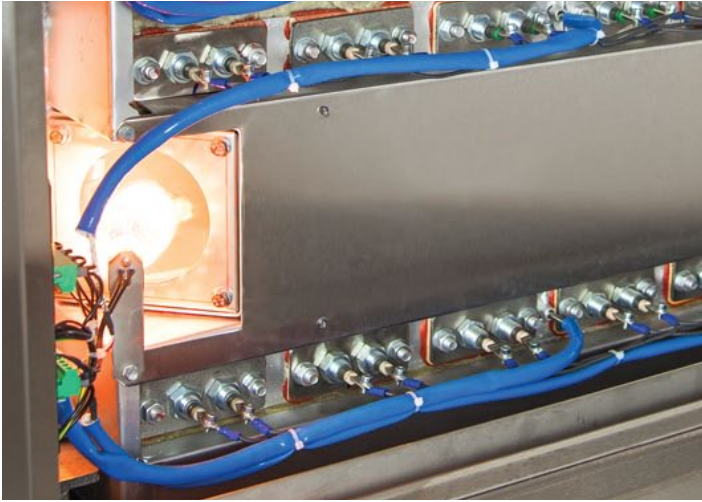
- Independent settings of bottom and top heater temperature
- Turning the evaporation function on and off
- Baking time configuration
- Setting baking programmes
- Switching chamber lighting on/off
- Autostart function (day, hour)
- Hood fan activation/deactivation
- Automatic steam release (option)

Baking may be carried out on baking trays or directly on smooth ceramic plates.

To protect the plates in the front, stainless covers have been used to prevent ceramic plate damage.



CHARACTERISTICS



Each heater is fixed separately, which prevents it from sliding out during operation (heating/cooling).

There are silicone cables at the heaters resistant to temperature much higher than the actual one in these places. Halogen lighting is provided for each baking chamber.



The housing of each baking chamber is specially shaped, which contributes to improving the rigidity of the structure and provides a special, trapezoid 'seat' for placing the heaters. The proper arrangement of the heaters of different power characteristics over the entire length of the chamber results from our know-how. Each heater is specifically shaped on the left and right side for increasing the heating zone on the sides, thus making baking results uniform.



In the evaporation system each oven has a water pressure regulator providing always appropriate dosing, temperature control with the evaporators and flooding protection.



No control components such as contactors, fuses or relays are installed on the oven walls. To protect them against adverse effects of high temperature, they were moved to one stainless electric box. This additionally facilitates supervision and maintenance of the oven.



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Contact Details
MECH-MASZ SZCZECIŃSKI SP. J.

-  Jaroszewo 80, 88-400 Żnin, POLAND
-  +48 52 30 31 238, +48 52 30 31 239
-  export@mech-masz.com.pl