

Australian Bakery & Pizza

Importers and Distributors



Europa Edison 43 Modular Deck Oven



The new line of electric modular deck ovens EDISON has been conceived to satisfy the needs of small and medium bakeries, confectioneries, pizzerias and restaurants which are looking for a high quality product with large possibilities of customization and a wide range of options.

- Baking capacity: 4 trays 60x40 / 3 trays 46x66 lateral / 3 trays 46x76 lateral
- 3 trays 40x80 lateral / 2 trays 60x80 lateral.
- 2 KIND OF BAKING CHAMBERS: chambers for PASTRY PRODUCTS (PS) and chambers for BREAD (PA) equipped with STEAM GENERATOR (standard) placed inside the chamber (without any jut). All chambers can be used for PIZZA baking.
- GLASS DOORS opening upwards (standard) sliding up into the chambers or, alternatively, stainless steel doors (with window) opening downwards (option).
- ADVANCED DIGITAL CONTROL PANEL WITH MULTI-FUNCTION ROTARY SELECTOR (standard) or, alternatively, electromechanical control panel (option)
- The ADVANCED DIGITAL CONTROL features: easy rotary selector, LCD display, independent control of top/bottom/front heat, power economizer, 30 programmable product bake settings, daily/weekly warm-up timer, POWER BOOST for rapid temperature recovery.
- STAINLESS STEEL BAKING CHAMBERS AND STAINLESS STEEL EXTERIOR.
- Possibility to lay up to 5 decks.
- Baking soles of 20 mm made with NATURAL STONE (standard).
- Stainless steel RUNNER FITTINGS for setters.
- High efficiency thermal insulation thanks to COMPRESSED ROCK WOOL PANELS.
- Bread baking modules (PA) with BUILT-IN STEAM GENERATORS (standard).
- Stainless steel DAMPER VALVES and flue.
- Stainless steel under-oven PROVER (1 kW) fan assisted or, alternatively, STEAM PROVER WITH HUMIDITY CONTROL (1+1 kW) fitted with automatic humidity control and respective thermostat (all supplied with castors).
- Stainless steel HOODS with halogen lamp, available also with EXHAUSTER and CONDENSING UNIT.
- Stainless steel STANDS with castors, available in various heights, with or without trays-support.
- TWO INSULATION MODULES (UPPER+LOWER) made of stainless steel with compressed rock wool panels inside.
- "RM" VERSION: all chambers are available also with +30% POWERED ELECTRIC HEATING ELEMENTS (option)

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Module	Weight	Outside Dimensions (mm)			Inner Chambers Dimensions (mm)			Electric Power (kW)		
		Width	Depth	Height	Width	Depth	Height	A	B	
E4318PA	240	1780	1100 + 80	330	1420	850	180	10,7	4,6 (5,4)	
E4324PA	270	1780	1100 + 80	390	1420	850	240	10,7	4,6 (5,4)	
E4318PS	215	1780	1100 + 80	330	1420	850	180	9,1	4,6	
E4324PS	245	1780	1100 + 80	390	1420	850	240	9,1	4,6	
E43C	25	1780	1035 + 350	150						
E43CE	160	1780	1035	695				1	0,5	
E43CEV	165	1780	1035	695				2	1	
E43CED	180	1780	1035	845				1	0,5	
E43CEDV	185	1780	1035	845				2	1	
E43M2	30	1780	1035	50						
E43S94-R	70 - 90	1780	1035	940						
E43S74-R	60 - 80	1780	1035	740						
E43S54	50	1780	1035	540						
E43S33	40	1780	1035	330						

A = Installed Power
 B = Average consumption without ECONOMIZER (the data in brackets are referred to the average consumption when the steam generators are activated)



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