



Tradition and versatility with heat resistance

MULTIC heat resistant deck thermal fluid ovens



MULTIC SC, SM, SL, DC, DM, DL

New oven concept designed to make the artisan baker's job easier while giving him two additional advantages: energy saving and possibilities of extended baking surface using a single heat source.

MAIN ADVANTAGES

- **Energy saving:** in two-oven installations (main module + auxiliary module), **the auxiliary module can be switched off depending on production needs.**
The ideal solution for changes in demand due to seasonal periods, tourism, weekends, etc.
- **Reduced outlay:** baking surface can be extended by installing an auxiliary baking module using the same heat source as the main module. The two modules **can also operate at different temperatures.**
- **Versatile production:** ideal for all types of dough for bread, cakes, pastries, specialities, etc.
- **Totally regular and even baking throughout** ensured by thermal fluid oven technology (see *STATIC oven range*).

TECHNICAL FEATURES

Based on STATIC series technology, the MULTIC range features:

- **Heating system:** integrated heat generator and electronic panel in the oven.
- **Steam generator:** by plates heated in a coil holding a flow of thermal fluid. The steam system is independent for each chamber.
- **Control panel:** easily accessible and simple to use electronic controls, with individual baking time and steam controls for each chamber.
- **Insulation and temperature stability** excellent.
- **Heating:** gas, fuel and electric.

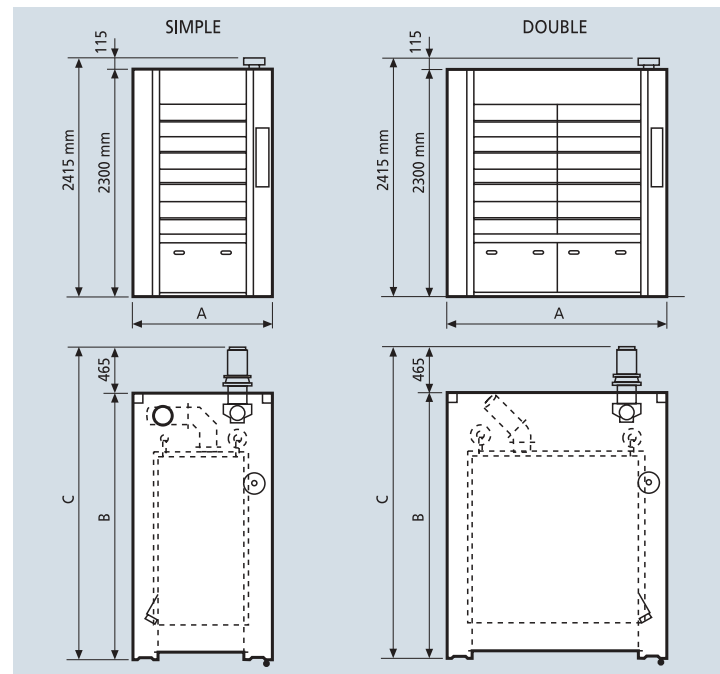
ACCESSORIES AND OPTIONS FOR MULTIC OVENS

- Column loaders (automatic or semi-automatic).
- Integrated loaders (semi-automatic or manual).
- Multiple loader (4 decks).
- Board support table.
- Loading units.
- Switching on / Switching off System.
- Switching on / Switching off System + Double temperature.

Oven awarded the Innovation Trophy at EUROPA 2005



Column loader



MULTIC	Dimensions mm			Total useful distance mm		Useful width per deck mm	N° decks	Total Baking surface m ²	Heating power (gas / fuel)	Electric version kW	Motor power kW	Oven weight kg
	A	B	C	Decks 1, 2, 3	Superior deck							
SC	1.410	1.950	2.415	175	200	840	4	2,5	-	20	3,5	1.900
SM	1.410	2.700	3.165	175	200	840	4	5	60.000 kcal/h 69,7 kW	40	3,5	2.800
SL	1.410	3.450	3.915	175	200	840	4	7,6	80.000 kcal/h 93 kW	40	3,5	3.500
DC	2.225	1.950	2.415	175	200	1.670	4	5	-	40	3,5	3.000
DM	2.225	2.700	3.165	175	200	1.670	4	10,1	100.000 kcal/h 116,2 kW	52	3,5	4.200
DL	2.225	3.450	3.915	175	200	1.670	4	15,1	120.000 kcal/h 139,5 kW	84	3,5	5.370



SC = Simple Short
SM = Simple Medium
SL = Simple Long
DC = Double Short
DM = Double Medium
DL = Double Long

Multiples configurations, from 2,5 to 30 m²

<p>SC</p> <ul style="list-style-type: none"> • N° doors: 4 • Baking surface m²: 2,5 • Heating system: electric 20 kw • Steaming units: 4 	<p>DC</p> <ul style="list-style-type: none"> • N° doors: 8 • Baking surface m²: 5 • Heating system: electric 40 kw • Steaming units: 4 	<p>SC SC</p> <ul style="list-style-type: none"> • N° doors: 8 (4+4) • Baking surface m²: 5 • Heating system: electric 40 kw • Steaming units: 4 	<p>DC DC</p> <ul style="list-style-type: none"> • N° doors: 16 (8+8) • Baking surface m²: 10,1 • Heating system: electric 52 kw • Steaming units: 4 	<p>DC SC</p> <ul style="list-style-type: none"> • N° doors: 12 (8+4) • Baking surface m²: 7,6 • Heating system: electric 40 kw • Steaming units: 8
<p>SM</p> <ul style="list-style-type: none"> • N° doors: 4 • Baking surface m²: 5 • Heating system: GC-60 gas, gasoil electric 40 kw • Steaming units: 4 	<p>DM</p> <ul style="list-style-type: none"> • N° doors: 8 • Baking surface m²: 10,1 • Heating system: GC-60 gas, gasoil electric 52 kw • Steaming units: 4 	<p>SM SM</p> <ul style="list-style-type: none"> • N° doors: 8 (4+4) • Baking surface m²: 10,1 • Heating system: GC-60 gas, gasoil electric 52 kw • Steaming units: 4 	<p>DM DM</p> <ul style="list-style-type: none"> • N° doors: 16 (8+8) • Baking surface m²: 20,2 • Heating system: GC-175 gas, gasoil electric 108 kw • Steaming units: 4 	<p>DM SM</p> <ul style="list-style-type: none"> • N° doors: 12 (8+4) • Baking surface m²: 15,1 • Heating system: GC-100 gas, gasoil electric 84 kw • Steaming units: 8
<p>SL</p> <ul style="list-style-type: none"> • N° doors: 4 • Baking surface m²: 7,6 • Heating system: GC-60 gas, gasoil electric 40 kw • Steaming units: 4 	<p>DL</p> <ul style="list-style-type: none"> • N° doors: 8 • Baking surface m²: 15,1 • Heating system: GC-100 gas, gasoil electric 84 kw • Steaming units: 4 	<p>SL SL</p> <ul style="list-style-type: none"> • N° doors: 8 (4+4) • Baking surface m²: 15,1 • Heating system: GC-100 gas, gasoil electric 84 kw • Steaming units: 4 	<p>DL DL</p> <ul style="list-style-type: none"> • N° doors: 16 (8+8) • Baking surface m²: 30,2 • Heating system: GC-175 gas, gasoil electric 108 kw • Steaming units: 4 	<p>DL SL</p> <ul style="list-style-type: none"> • N° doors: 12 (8+4) • Baking surface m²: 22,7 • Heating system: GC-175 gas, gasoil electric 108 kw • Steaming units: 8