

# STEAM TUBE DECK OVEN

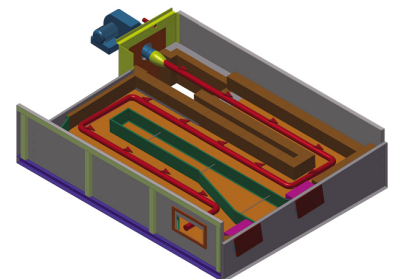
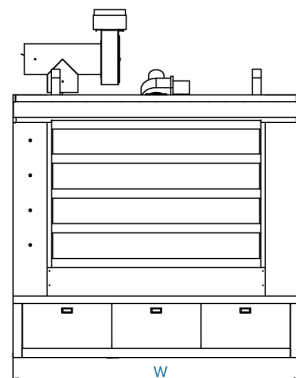
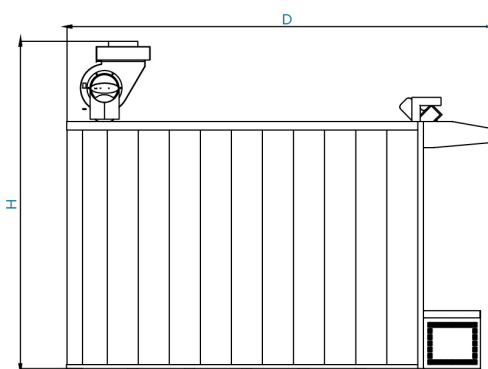


The hallmark feature of this exceptional oven lies in its advanced heating system. Temperature distribution is achieved through the circulation inside tubes, ingeniously spreading heat evenly across the gaps of each deck. This ensures uniform baking at every point on the surface, guaranteeing consistently high-quality results. Complementing this precision, performant steam generators produce the necessary steam for each individual deck.

The oven offers a versatile control interface, allowing users to operate it seamlessly through a touch PLC screen, or manual control panel. The heating chamber and channels boast construction with fireproof

special bricks, ensuring durability and optimal heat management. Furthermore, the oven's capacity to retain heat over an extended period is enhanced by the application of heat-resistant fiber rockwool insulation, contri-

buting to sustained and efficient baking processes with a high energy saving. Experience the epitome of temperature control, uniformity, and energy saving with this innovative baking solution.



MODEL	BAKING SURFACE	DECK NUMBER	HEATING CAPACITY	DECK DIMENSIONS W x D x H	MAX. HEAT	OVEN DIMENSIONS W x D x H	PALLET DIMENSIONS	POWER	WEIGHT
BH-STO-100	108 sq. ft.	4	356,900 BTU	79" x 49" x 8"	572 °F	139" x 83" x 102"	94" x 23"	220V - 3Ph 60Hz - 25AMPS	13,228 lbs
BH-STO-150	162 sq. ft.	4		79" x 73" x 8"	572 °F	139" x 106" x 102"		220V - 3Ph 60Hz - 25AMPS	19,842 lbs
BH-STO-180	194 sq. ft.	4		94 1/2" x 73" x 8"	572 °F	153" x 106" x 102"		220V - 3Ph 60Hz - 25AMPS	24,251 lbs