

# HAMMONIA

## Hammonia Deck Oven



Electric Deck Oven, compact and completely modular. Ideal for public viewing. Suitable for hotels, small bakeries and patisseries. Oven is built according to the client's specific needs.



Chambers are completely independent with the possibility of overlapping up to 5 levels. Independent control of the top, bottom and front.

- Chambers have the possibility of four usable heights: 16|21|26|31 cm
- Innovative thermal insulation. System developed to minimize heat loss, while
- Keeping the exterior of the oven at room temperature.
- Chamber built with reinforcement to support constant temperatures of 350° C or higher (pending request).

### Vaporizers

Steam system is independent for each chamber. Water and steam connection in copper and stainless steel.

Doors are robust, 30mm thick, and made with double tempered glass.

### Heating

State of the art resistance tube system which allows for the temperature to rise quickly. System maintenance is easy.

Stones are built with refractory material, 25mm thick, and developed according to a specific formula which allows greater lifetime.



### Options

Steaming cabinet automatically controls heat and humidity and has tempered glass doors. Stand with castors. Cover with or without exhaust. Stones built with refractory material or steel plate. Vaporizers incorporated in each chamber or without steam system.

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Model	Usable Interior Dimensions		Trays Capacity			Exterior Dimensions			Weight (kg)	Electrical Power Consumption			Steam generator
	Width (cm)	Depth (cm)	40x 60 (cm)	45x 75 (cm)	60x 80 (cm)	Width (m)	Depth without steam	Depth with steam		Nominal Power kW	Power with Eco	Consumption (kw/h)	
Standard version with tubular heating elements													
MD1E	47	75	X	X		0,91	1,05	1,13	130	3,36	2,12	1,27	M 1
MD2E	47	120	X X	X		0,91	1,50	1,58	170	4,8	2,88	1,75	M 1
MD2	62	80	Y Y	X	X	1,06	1,10	1,18	150	4,34	2,64	1,58	M 1
MD3	142	75	XXX	XXX	Y	1,86	1,05	1,13	230	6,72	3,87	2,32	M 2
MD3E	94	120	XX XX			1,38	1,50	1,58	240	7,20	4,11	2,46	M1
MD4	125	80	YY YY	XX	XX	1,69	1,10	1,18	170	6,16	3,78	2,26	M2
MD6	125	140	YYY YYY	XX	XX	1,69	1,70	1,78	200	10,56	5,95	3,57	M2
MD6E	142	120	XXX XXX	XXX	Y Y	1,86	1,50	1,58	290	9,6	5,34	3,2	M2
MD8	125	165	YY YY YY YY	XX XX	XX XX	1,69	1,95	2,03	210	12,32	6,94	4,16	M2
Extra strong version with Ceramic heating elements													
MD1S	47	75	X	X		91	105	113	130	6,68	4,22	2,53	M1
MD2S	62	80	Y Y	X	X	106	110	118	150	8,58	5,22	3,13	M1
MD3 - MD4 S	142	75	XXX	XXX	Y	186	105	113	220	15,26	8,79	5,27	M2
	125	80	YY YY	XX	XX	169	110	118	160	13,35	8,19	4,91	M2

X =  Y = 

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Hammonia Modular Deck Oven		USABLE HEIGHTS FOR CHAMBERS	
CHAMBERS EXTERNAL HEIGHTS		FRONT OPENING (m)	INTERIOR HEIGHT (m)
	0,13 HOOD WITH EXHAUSTION		
	0,07 HOOD WITHOUT EXHAUSTION		
	0,35 CHAMBER NORMAL	0,16	0,23
	0,40 HIGH CHAMBER	0,21	0,28
	0,45 SUPER HIGHT CHAMBER	0,26	0,33
	0,60 SUPER-SUPER HIGH CHAMBER	0,31	0,38



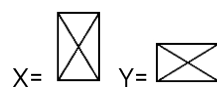
NUMBER OF CHAMBERS	A (m)
1	0,90
2	0,66
3	0,58
4	0,28



SHELVES	B (m)
3	0,63
6	0,86

ELECTRICAL POWER / CONSUMPTION FOR EACH VAPORIZER - triphasic		
TYPE	POWER TO INSTALL	THEORETICAL CONSUMPTION
M1	1,2	0,7
M2	1,8	1,1

ELECTRICAL POWER / CONSUMPTION OF STEAM CABINET - monophasic	
POWER TO INSTALL	THEORETICAL CONSUMPTION
3,6	2,2



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### Control Panels

Functions for controlling top and bottom temperature, unique in its segment with a portion of the power allocated to the door, adaptable according to oven use. Chamber lighting comes with the option of a timer in order to economise power. Possibility of turning off vaporizers individually when they are not necessary, with a simple press of a button, in order to economise power. Diagnosis of breakdowns. Warnings of preventative maintenance.



### LCD Control Panel

Electronic command panels with graphic LCD. Saving baking programs under the title of each recipe. Delayed start up system can be individually programmed in each chamber for each day of the week.

### Digital Control Panel

Direct selection on the three digital displays. The digital displays indicate the top and bottom temperature and the baking time. Delayed start up system with the time countdown in each chamber.



For further information, please contact us.