



# Cervap GME

Annular steam tubes Oven Fuel/Oil-Gas with electric heated independant top deck

## Performances

- Baking area : from 8 to 24 m<sup>2</sup>
- Useful height on each deck : 170 mm and 225 mm for the electrical top deck
- Number of decks : 4
- Doors of 600 or 750 mm
- Number of doors : 2 to 3 per deck

## The advantages

- The most compact oven in the range
- Exceptional energy yield
- Independent electrical deck
- Easy to install
- Delivered in sections for ease of assembling
- Annular tubes guaranteed 10 years
- Refractory stainless steel fire chamber guaranteed 5 years
- Deferred start-up on the oven

## Use

The **Cervap GME** is a deck oven designed to bake all types of breads, pastries and Danish products. Available in 2 or 3 doors, it is easily used in the bakery or in the shop. Its separate & independant electrical deck makes this oven ideal for back-up baking.

## Operating principle

A watertight tube set containing water forms the exchanger and baking chambers of this oven. **The energy produced by the burner is used two times:** firstly to heat the fire chamber with the flame and secondly by heating the tubes with the combustion gases. **The tubes diffuse even heat in all points of the baking chamber** and give your oven exceptional flexibility and reactivity.

## Construction

- **Front**
  - polished stainless steel
  - “F” door handle 3 positions
  - removable glass doors
  - steam exhaust hood with exhaust fan
- **Baking chamber**
  - refractory concrete hearth plates 20 mm thick
  - halogen lighting
- **Heat exchanger**
  - 24 single loop annular tubes per linear meter
  - refractory stainless steel fire chamber
  - barometric damper
- **Steam generator**
  - independent, located inside of deck
  - 1 per deck
- **Independent electric deck**
  - independent controls for bottom and top heat
  - electrically heated steam generator
- **Insulation**
  - crossed rock wool panels
  - reflecting glass doors to reduce heat losses

According to CE standards