

BAKERY AND CONFECTIONERY OVENS
mODULO

**A MODULO
OVEN
YOU NEED**



Modular deck ovens

modULO

With over 30 years of experience in designing bakery and confectionery ovens, Modulo features a number of solutions distinguishing it from similar structures, ensuring a longer lifetime, power saving, and – first of all – a stable atmosphere and uniform baking results.

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WIDE APPLICATION RANGE

What do you expect from a new oven?

bakeries
confectioneries
baker's shops
gastronomic facilities
restaurants
hotels

Each Modulo may be delivered in a version with a proofing chamber or rack under the baking chambers. Each baking chamber is controlled independently, which means the oven efficiency may be adopted for current production needs. Temperature can be adjusted individually of each baking chamber, independently for the top and bottom heaters to provide perfect adaptation for a given product. On each baking chamber, the steam generator can be easily turned on or off directly from the control panel, depending on technological requirements of a specific product.



7 MODELS TO CHOOSE FROM

1 to 8 trays 40 x 60 cm

MODULO



The module design allows an oven with max 6 baking chambers to be configured, which ensures a full size range selection, virtually from 1 to 48 trays of 40 x 60 cm. The advantage of the module design is that the oven may be delivered in parts and assembled on the customer's premises.

Model	No. of trays per shelf 40 x 60 cm	Inner dimensions of the chamber [mm]	Outer dimensions of the chamber [mm]	Installed power for 1 shelf kW (*)
MODULO 1	1	600 x 550	1000 x 1000	2,84
MODULO 2	2	600 x 900	990 x 1380	4,5
MODULO 2D	2	800 x 700	1200 x 1200	4,5
MODULO 4	4	1200 x 900	1600 x 1380	6
MODULO 4D	4	800 x 1300	1100 x 1780	6
MODULO 6	6	1200 x 1300	1600 x 1780	8,3
MODULO 8	8	1200 x 1700	1700 x 2180	12,3

(*) installed power without the evaporation system

MODULO



Easy glass removal for cleaning purpose

Simple moulds



CARE FOR DETAILS

The front and external housings are made of high quality ground stainless steel AISI 304, ensuring an aesthetic appearance and easy cleaning.

Uniform distribution of steam in the chamber



Possible baking directly on a ceramic plate



Proper temp. distribution in the chamber



mODULO characteristics

EACH CHAMBER HAS A SEPARATE CONTROL SYSTEM – EASY BLOCK FOR INDIVIDUAL MANAGEMENT OF EACH CHAMBER

- Independent settings of bottom and top heater temperature
- Turning the evaporation function on and off
- Baking time configuration
- Setting baking programmes
- Switching chamber lighting on/off
- Autostart function (*day, hour*)
- Hood fan activation/deactivation
- Automatic steam release (*option*)



For easier maintenance of the oven, cladding forms and connections are maintained in a single plane, which significantly facilitates cleaning and the quick (*without using tools*) glass (*double tempered*) fixing system ensures quick assembly of the same.



Baking may be carried out on baking trays or directly on smooth ceramic plates.

To protect the plates in the front, stainless covers have been used to prevent ceramic plate damage.



There are ventilation strips between the side walls and the ceramic plate of each chamber which contribute to achieving uniform temperature inside and uniform baking results. Even distribution of steam within the chamber is provided by a rear covering sheet with properly arranged steam openings.



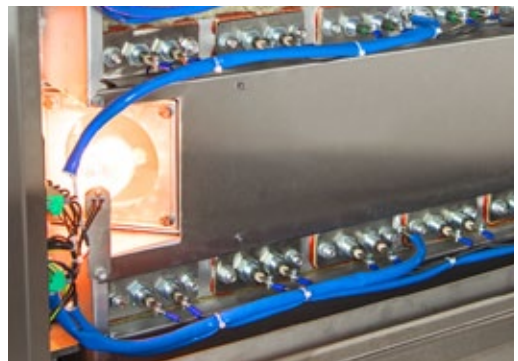
mMODULO characteristics

The housing of each baking chamber is specially shaped, which contributes to improving the rigidity of the structure and provides a special, trapezoid 'seat' for placing the heaters. The proper arrangement of the heaters of different power characteristics over the entire length of the chamber results from our know-how. Each heater is specifically shaped on the left and right side for increasing the heating zone on the sides, thus making baking results uniform.



Each heater is fixed separately, which prevents it from sliding out during operation (*heating/cooling*).

There are silicone cables at the heaters resistant to temperature much higher than the actual one in these places. Halogen lighting is provided for each baking chamber.



No control components such as contactors, fuses or relays are installed on the oven walls. To protect them against adverse effects of high temperature, they were moved to one stainless electric box. This additionally facilitates supervision and maintenance of the oven.



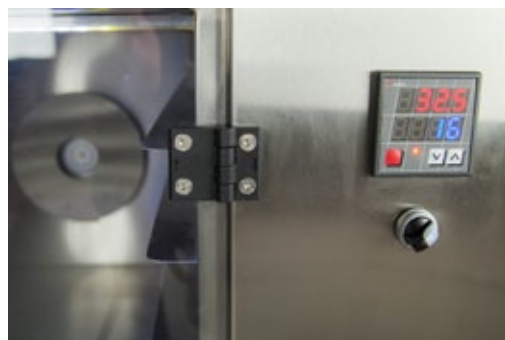
In the evaporation system each oven has a water pressure regulator providing always appropriate dosing, temperature control with the evaporators and flooding protection.



WHICH MODULO OVEN DO YOU NEED?

Options

A proofing chamber with simple temperature and humidity adjustment, featuring an intuitive temperature and humidity control system, equipped with LED lighting.



A rack for putting trays or loaders. Depending on the model, the oven is delivered on durable metal wheels or – in lighter models – on swivel castors.



Loaders guarantee quick oven loading and unloading operations.



A hood with an efficient fan.



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Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.



The company is ISO 9001:2015 certified.



You're investing in future

MECH-MASZ Szczeciński
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