



Oven with brick cladding finish (Option)

# Cervap Compact

## Annular steam tubes oven - Fuel-oil / Gas

### Performances

- Baking area :  
3.9 m<sup>2</sup> for 800/4.123 model  
4.5 m<sup>2</sup> for 800/4.143 model
- Doors of 800 mm
- Number of decks : 4
- Useful deck height :  
3 decks of 160 mm  
1 deck of 220 mm (upper deck)

### The advantages

- The most compact oven in the range
- Easy to install
- Delivered in 3 sections on legs
- Available with different claddings: stainless steel, brick or tiles
- Annular tubes guaranteed 10 years
- Refractory stainless steel fire chamber guaranteed 5 years
- Deferred start-up of the oven

### Use

The **Cervap Compact** is a deck oven designed to bake all types of breads, pastries and danish products. Available in one 800 mm wide door per deck, with all-stainless steel frontage or provided with white tiles or brick cladding, it is easily found in the bakery or in the shop.

### Operating principle

A watertight tube set containing water forms the exchanger and baking chambers of this oven. **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
  - IDL handle 3 positions
  - removable glass doors
  - steam exhaust hood with exhaust fan
- **Baking chamber**
  - refractory plates 20 mm thick
  - halogen lighting
- **Heat exchanger**
  - 19 annular steam tubes per linear meter
  - refractory stainless steel fire chamber
  - barometric damper
- **Steam generator**
  - independent
  - 1 per deck
- **Insulation**
  - crossed rock wool panels
  - reflecting glass doors to reduce heat losses

According to CE standards