



# Cervap Serie 5

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

### Performances

- Baking area : from 4.8 to 6 m<sup>2</sup>
- Useful height on each deck : 200 mm
- Number of decks : 5
- Doors of 600 mm
- Number of doors : 1 per deck

### The advantages

- Very good energy yield
- Easy to install
- Delivered in sections for easy assembly
- Annular tubes 10 years warranty
- Refractory stainless steel fire chamber guaranteed 5 years
- Deferred startup of the oven

### Use

The **Cervap Serie 5** is a deck oven designed to bake all types of breads, pastries and Danish products. Small in size, it is suitable for all bakeries, even the most cramped.

### 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 three times:** firstly to heat the fire chamber with the flame, secondly by heating the tubes with the combustion gases and thirdly by combustion gases passing through the steam generator. **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
  - « pull and push » door handle, 2 positions
  - removable glass doors
  - steam exhaust hood with exhaust fan
- **Baking chamber**
  - refractory concrete hearth plates 20 mm thick
  - halogen lighting
- **Heat exchanger**
  - 24 simple loop annular tubes per linear meter
  - refractory stainless steel fire chamber
  - barometric damper
- **Steam generator**
  - placed under the oven
  - heated with recovery of combustion gases
  - composed of 5 independently functioning compartments
- **Insulation**
  - crossed rock wool panels
  - reflecting glass doors to reduce heat losses

According to CE standards