



Soleo M4 with stand and headband



Soleo M2 with stand and exhaust hood

Soleo

Modular deck oven - Electric

Performances

- Baking area : from 0,5 to 6,8 m²
- Useful baking chamber height on each deck : 180 or 240 mm
- Number of decks : from 1 to 4 (5 decks possible only with 180 mm decks)

The advantages

- Configurable oven depending on user's needs
- Baking quality comparable to that of traditional masonry ovens
- Oven stand on castors for easy moving into place
- Upgradable
- Can be mounted on a stand, BFA reach-in retarder-proofer or manual S/S proofbox, depending on the model
- Very efficient independent steam generator
- Deferred startup of the oven
- 3 years warranty on heating elements in baking chamber
- May be combined with a Krystal convection oven

Use

Soleo is an electric Modular type deck oven designed to bake all types of breads, pastries and Danish products. Available in 2, 4 or 6 trays 400x600 mm or 3 trays 460x660 / 460x760 mm trays, it can be configured according to the user's needs: number of decks, deck height, with or without steam, on stand or on a proofer. It's modular conception allows the oven to be upgraded at a later time.

Operating principle

Good distribution of heating elements, dual Top & Bottom heat regulation, refractory concrete hearth plates 20 mm thick make it an oven of it's own or usable as a back-up oven capable of competing with any large deck oven / setter oven in terms of baking quality.

Construction

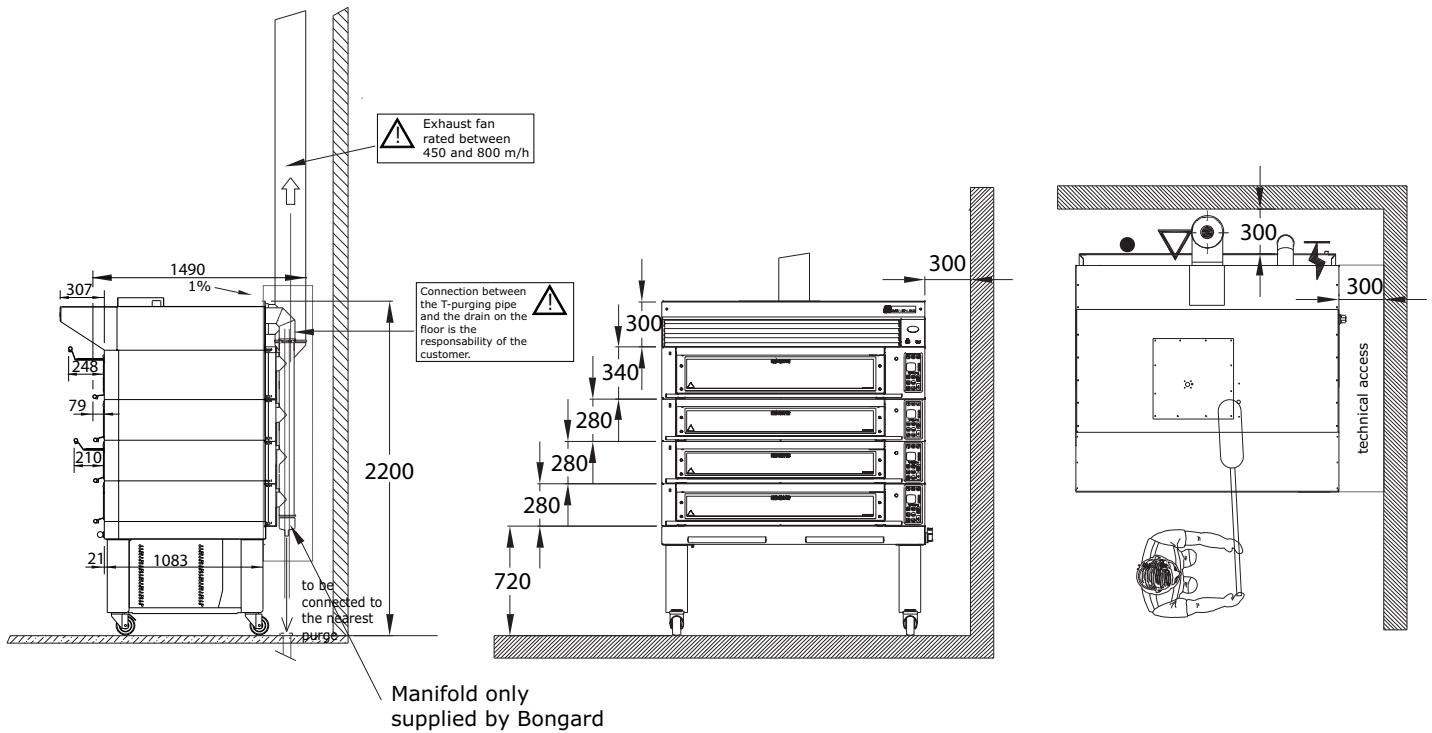
- **Front** -polished stainless steel
-removable glass doors
- **Baking chamber standard**
-refractory concrete hearth plates 20 mm thick
-halogen lighting
-stainless steel highly performing heating elements guaranteed 3 years
- **Steam generator**
-independent
-1 per deck
- **Insulation**
-crossed rock wool panels
-tempered glass to reduce heat losses

■ ■ ■ Important notes:

The BFA retarder-proofer is directly derived from the standard reach-in retarder-proofer line, with same OPTICOM controls & functions.

According to CE standards

Modular deck oven Soleo



Reference	Oven
74300001	M2 Soleo
74400001	M4 Soleo
74600001	M6 Soleo
74700001	M3 Soleo

Options
Electromechanical controls type ERGOCOM
Steam generator

Accessories
Ornamental hood without lighting
Hood with exhaust fan and lighting
Stand on castors
Stainless steel proofbox on castors
Reach-in retarder-proofer

■ ■ ■ Important remark:
Required technical access above oven: 600 mm

- Water drain, Ø 100 mm.
- ⚡ Electrical connection from the ceiling direct to the the electrical power supply panel at base of oven, 1 m from the floor
- ▽ Cold water connection with a flexible hose of 1.5m. To be connected to a water drain Ø 3/4" In case of oven with steam generator(s): pressure between 2.5-4 bars
- ⊙ Drain of steam generator in copper pipe and high temperature flexible hose at H=700 mm from floor (in case of oven with steam generator).
- ⊙ Oven with steam exhaust hood: steam exhaust duct, Ø 150 mm. Extraction between 450-800 m³/h or 15892-28252 ft³/h.

Technical Features	M2	M3	M4	M6
Width				
Oven width	980 mm	1815 mm	1730 mm	1610 mm
Useful baking width	620 mm	1455 mm	1370 mm	1250 mm
Overall depth, with or without steam generator (incl. of steam duct at rear of oven)				
Depth with hood	1718 mm	1718 mm	1838 mm	2223 mm
Depth with headband	1405 mm	1405 mm	1526 mm	1910 mm
Useful depth of baking chamber	845 mm	845 mm	965 mm	1350 mm
Total power of all heating elements				
Baking deck 180/240 mm	6,02 kW	13,92 kW	15,02 kW	17,08 kW
Steam generator	1,00 kW	2,00 kW	2,00 kW	2,00 kW
Electric connecting power per deck (without steam), in cyclematic power mode for top and bottom heat				
Without steam	3,18 kW	7,00 kW	7,55 kW	8,58 kW
With steam	4,18 kW	9,00 kW	9,55 kW	10,58 kW
Voltage (all models)	230/400V 3 PH + N+Gr			
Tray capacity per deck				
400 x 600	2	4	4	6
460 x 660	1	3	4	4
460 x 760	1	3	2	3
580 x 780	1	2	2	2
GN 2/1 : 530 x 650	1	2	2	4
Baking area / deck (1m ² =10.764 ft ²)	0,52 m ²	1,23 m ²	1,32 m ²	1,69 m ²

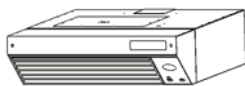
Accessories Modular oven Soleo

Conversion formula

100mm=3.937 inches / 1kg=2.2046 Lbs
1kW=860.4 kcal/h / 1kW=3415 BTU

Hoods

Ornamental hood
without lighting



Model	M2	M3	M4	M6
Reference	74303281	74703281	74403281	74603281
Width	980 mm	1816 mm	1730 mm	1610 mm
Height	300 mm	300 mm	300 mm	300 mm
Depth	1430 mm	1430 mm	1550 mm	1930 mm
Electric power	155 W	155 W	155 W	155 W
Weight	63 kg	93 kg	96 kg	106 kg

Hood with exhaust fan
and lighting



Model	M2	M3	M4	M6
Reference	74303291	74703291	74403291	74603291
Width	980 mm	1816 mm	1730 mm	1610 mm
Height	300 mm	300 mm	300 mm	300 mm
Depth	1430 mm	1430 mm	1550 mm	1930 mm
Electric power	35 W	35 W	35 W	35 W
Weight	33 kg	53 kg	54 kg	60 kg

Ornamental headband



Model	M2	M3	M4	M6
Reference	74303701	74703701	74403701	74603701
Width	980 mm	1816 mm	1730 mm	1610 mm
Height	100 mm	100 mm	100 mm	120 mm
Depth	1200 mm	1200 mm	1320 mm	1705 mm
Weight	22 kg	37 kg	39 kg	45 kg

Baking chamber

Model	M2	M3	M4	M6
Baking deck 180				
Height (deck - overall)	280 mm	280 mm	280 mm	280 mm
Height (chamber - inside)	180 mm	180 mm	180 mm	180 mm
Useful height (door clearance)	168 mm	168 mm	168 mm	168 mm
Weight without steam generator	75 kg	200 kg	210 kg	240 kg
Weight with steam generator	95 kg	230 kg	240 kg	270 kg
Baking deck 240				
Height (deck - overall)	340 mm	340 mm	340 mm	340 mm
Height (chamber - inside)	240 mm	240 mm	240 mm	240 mm
Useful height (door clearance)	228 mm	228 mm	228 mm	228 mm
Weight without steam generator	85 kg	210 kg	220 kg	250 kg
Weight with steam generator	105 kg	240 kg	250 kg	280 kg
Height from base of baking module to top of hearthplate	41 mm	41 mm	41 mm	41 mm

Base

Model	M2	M3	M4	M6
Assembling steel plate	114 kg	213 kg	223 kg	265 kg
Pallet	38 kg	66 kg	60 kg	76 kg

Hearthplates

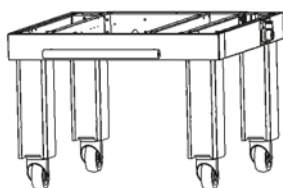
Model	M2	M3	M4	M6
Dimensions mm (depth x width)	845 x 620	845 x 1455	956 x 1370	1350 x 1250
Thickness	20 mm	20 mm	20 mm	20 mm
Weight	24 kg	56 kg	61 kg	78 kg

Accessories Modular oven Soleo

Conversion formula

100mm=3.937 inches / 1kg=2.2046 Lbs
1kW=860.4 kcal/h / 1kW=3415 BTU

Stands



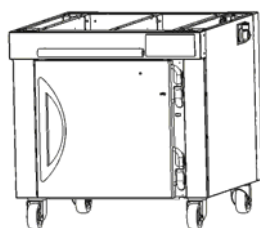
Stands without tray storage

Model		M2	M3	M4	M6
Height	540 mm	74300612	74700612	74400612	74600612
Weight		67 kg	102 kg	104 kg	115 kg
Height	660 mm	74300622	74700622	74400622	74600622
Weight		72 kg	108 kg	110 kg	121 kg
Height	720 mm	74300632	74700632	74400632	74600632
Weight		75 kg	118 kg	121 kg	134 kg

Stands without tray storage

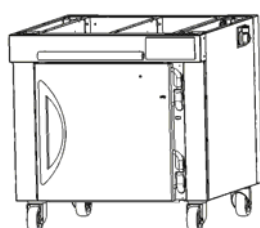
Height	780 mm	74300642	74700642	74400642	74600642
Weight		100 kg	172 kg	159 kg	168 kg
Height	880 mm	74300662	74700662	74400662	74600662
Weight		105 kg	176 kg	164 kg	173 kg
Height	940 mm	74300672	74700672	74400672	74600672
Weight		108 kg	179 kg	167 kg	176 kg
Height	1000 mm	74300682	74700682	74400682	74600682
Weight		111 kg	182 kg	170 kg	179 kg
Height	1060 mm	74300692	74700692	74400692	74600692
Weight		113 kg	185 kg	173 kg	182 kg
Width		980 mm	1816 mm	1730 mm	1610 mm
Depth		1150 mm	1150 mm	1250 mm	1650 mm

BFA



Model	M2	M3	M4	M6
Reference	74300561	74700561	74400561	74600561
Width	980 mm	1816 mm	1730 mm	1610 mm
Height	1000 mm	1000 mm	1000 mm	1000 mm
Depth	1420 mm	1505 mm	1630 mm	1630 mm
Proof box capacity (spacing = 65 mm)				
400 x 600	14	-	28	28
460 x 660	7	19	14	14
Number of door	1	2	2	2
Electric power	750 W	1200 W	1200 W	1200 W
Temperature	-6 / +40 °C	-6 / +40 °C	-6 / +40 °C	-6 / +40 °C
Weight	250 kg	375 kg	325 kg	400 kg

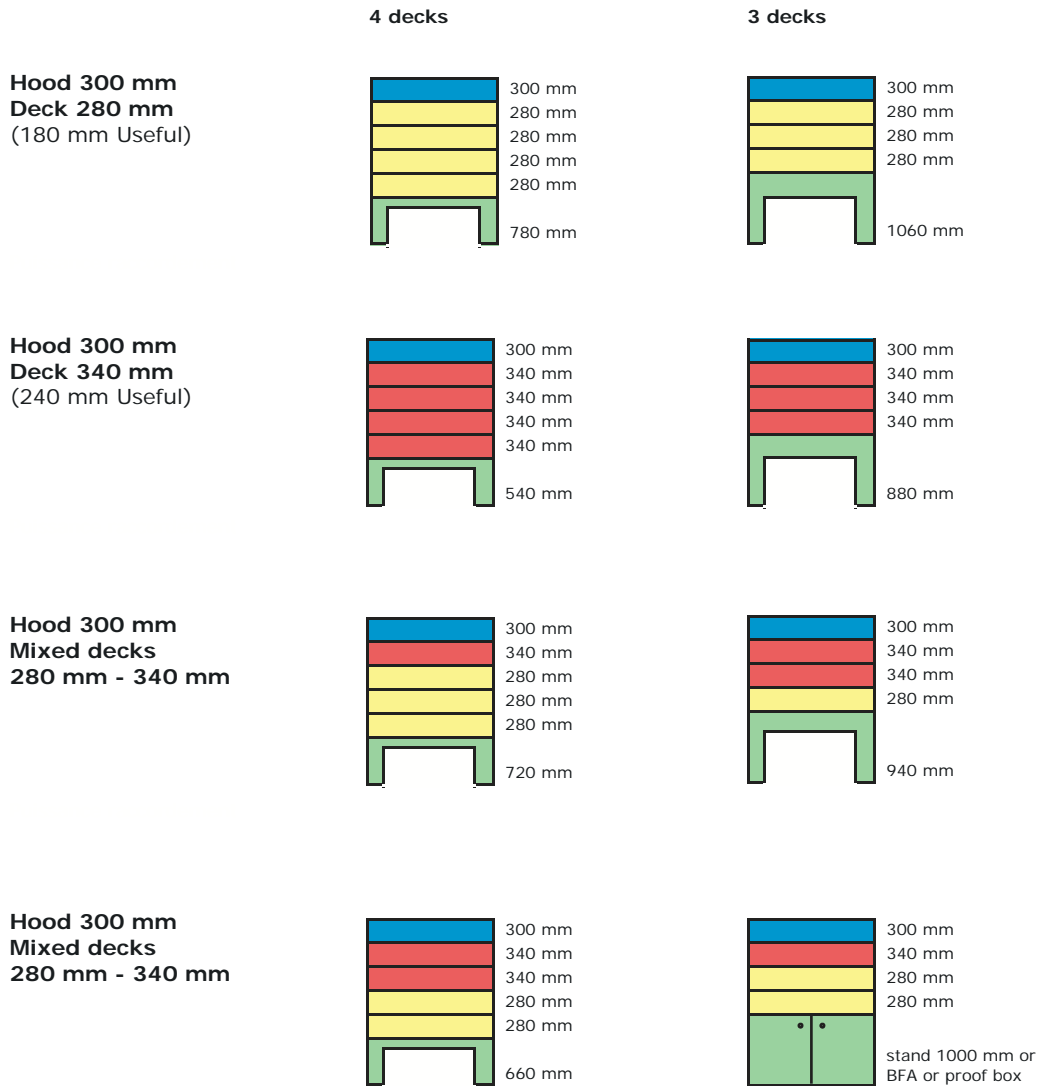
Manual stainless steel proofbox







Model	M2	M3	M4	M6
Reference	74300712	74700712	74400712	74600712
Width	980 mm	1816 mm	1730 mm	1610 mm
Height	1000 mm	1000 mm	1000 mm	1000 mm
Depth	1120 mm	1120 mm	1240 mm	1630 mm
Proofbox capacity (spacing = 65 mm)				
400 x 600	14	-	28	28
460 x 660	7	28	14	14
Number of door	1	2	2	2
Electric power	775 W	1250 W	1250 W	1250 W
Temperature	20 / +40 °C	20 / +40 °C	20 / +40 °C	20 / +40 °C
Weight	225 kg	350 kg	300 kg	375 kg
Humidity system	Manual	Manual	Manual	Manual

Modular oven Soleo M2

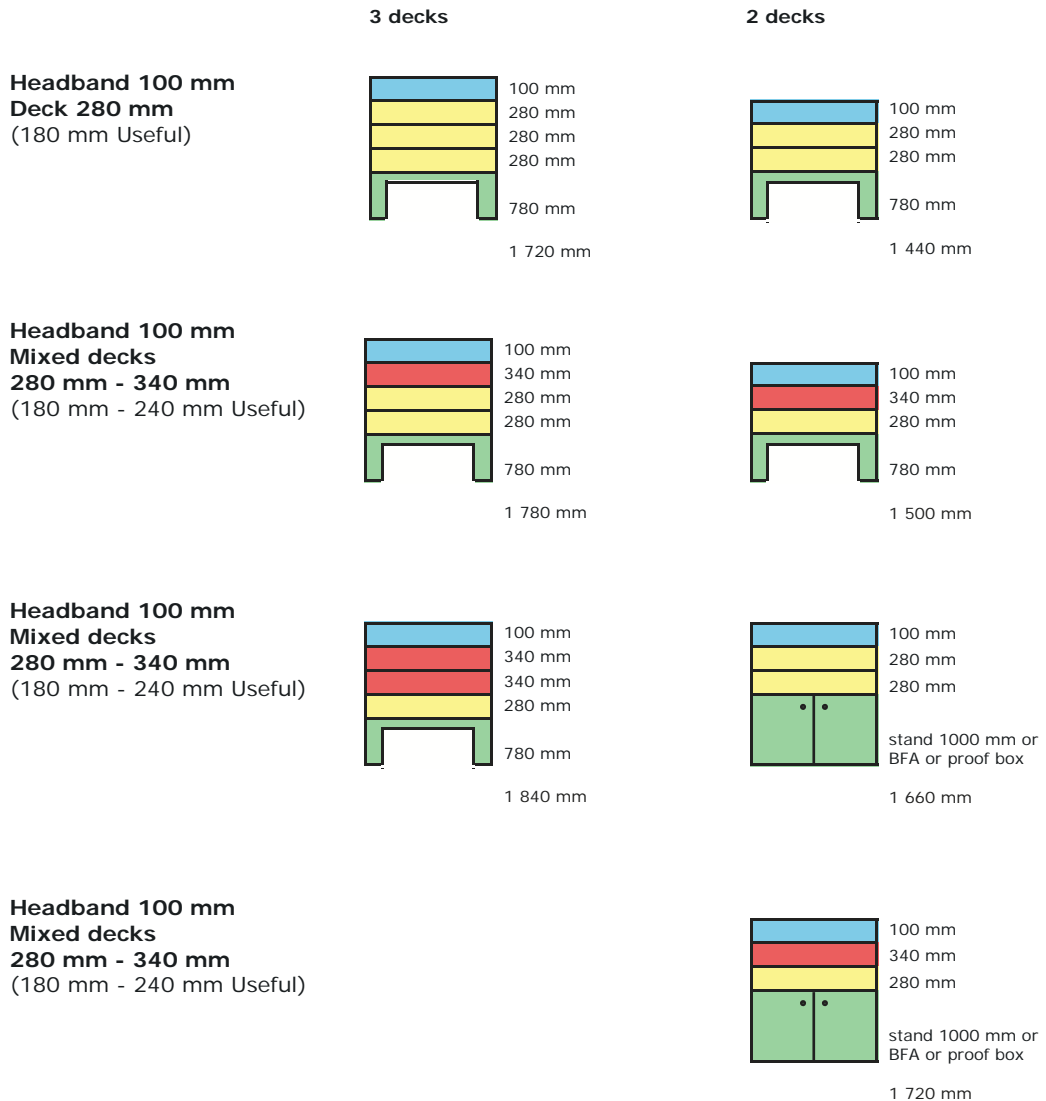
Possible configurations - Standard height : 2 200 mm
Standard width : 980 mm



References modules	Opticom controls	Electromechanical controls
 Hood 300 mm		
Without exhaust fan	74303291	74303291
With exhaust fan	74303281	74303281
 Deck 340 mm		
Without exhaust fan	74302102	74302602
With exhaust fan	74302002	74302502
 Deck 280 mm		
Without exhaust fan	74301102	74301602
With exhaust fan	74301002	74301502
 Stands : height		
1060 mm	74300692	74300692
1000 mm	74300682	74300682
940 mm	74300672	74300672
880 mm	74300662	74300662
780 mm	74300642	74300642
720 mm	74300632	74300632
660 mm	74300622	74300622
540 mm	74300612	74300612
BFA (H 1000 mm)	74300561	74300561
Manual proofbox (H 1000 mm)	74300712	74300712

Modular oven Soleo M2

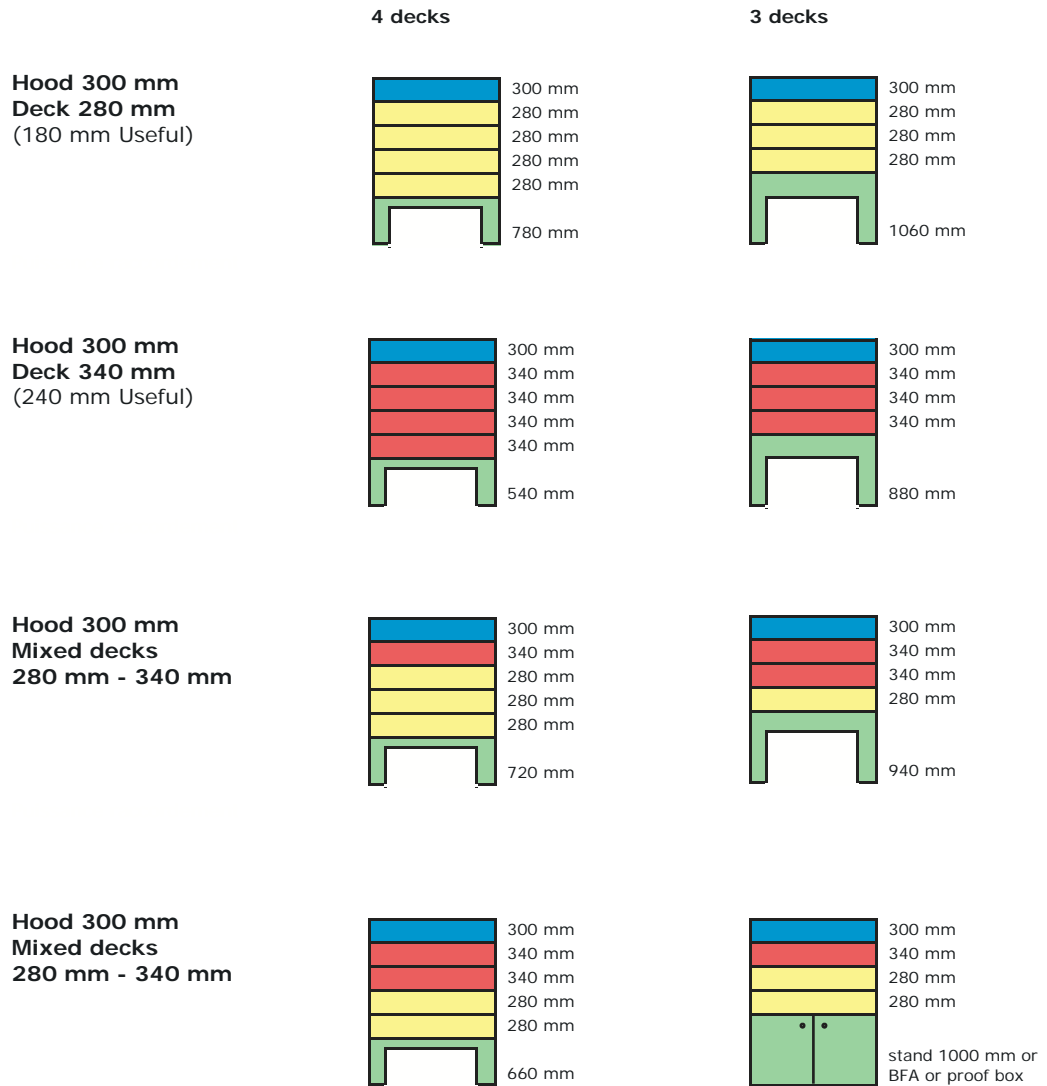
Possible configurations - variable total heights
Standard width : 980 mm







References modules	Opticom controls	Electromechanical controls
Headband 100 mm Without exhaust fan	74303701	74303701
Deck 340 mm With steam Without steam	74302102 74302002	74302602 74302502
Deck 280 mm With steam Without steam	74301102 74301002	74301602 74301502
Stands : height		
1060 mm	74300692	74300692
1000 mm	74300682	74300682
940 mm	74300672	74300672
880 mm	74300662	74300662
780 mm	74300642	74300642
720 mm	74300632	74300632
660 mm	74300622	74300622
540 mm	74300612	74300612
BFA (H 1000 mm)	74300561	74300561
Manual proofbox (H 1000 mm)	74300712	74300712

Modular oven Soleo M4

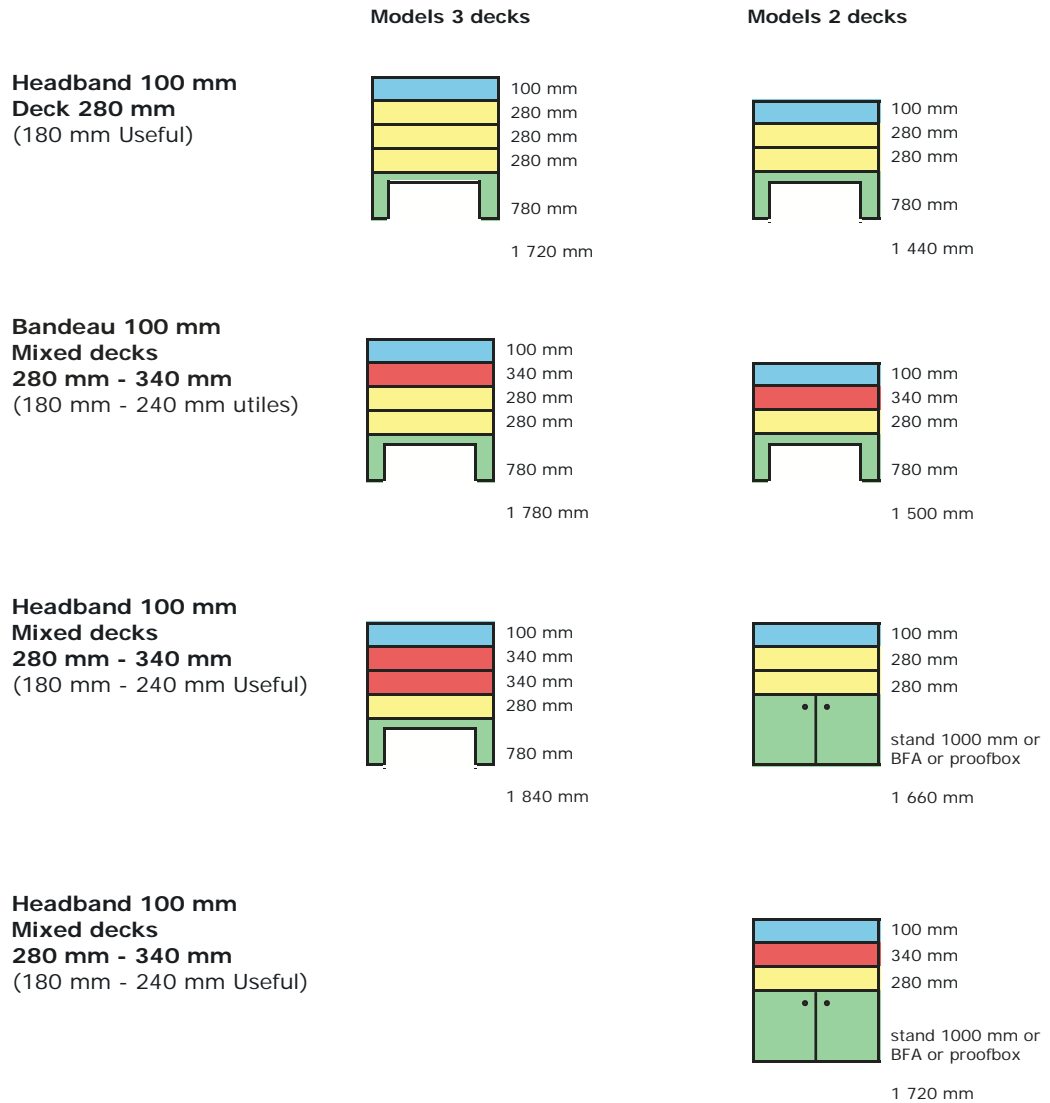
Configurations possibles - Total height : 2 200 mm
Oven width : 1 730 mm



References modules	Opticom controls	Electromechanical controls
 Hood 300 mm		
With steam exhaust fan	74403291	74403291
Without steam exhaust fan	74403281	74403281
 Deck 340 mm		
With steam	74402102	74402602
Without steam	74402002	74402502
 Deck 280 mm		
With steam	74401102	74401602
Without steam	74401002	74401502
 Stands : height		
1060 mm	74400692	74400692
1000 mm	74400682	74400682
940 mm	74400672	74400672
880 mm	74400662	74400662
780 mm	74400642	74400642
720 mm	74400632	74400632
660 mm	74400622	74400622
540 mm	74400612	74400612
BFA (H 1000 mm)	74400561	74400561
Manual proofbox (H 1000 mm)	74400712	74400712

Modular oven Soleo M4

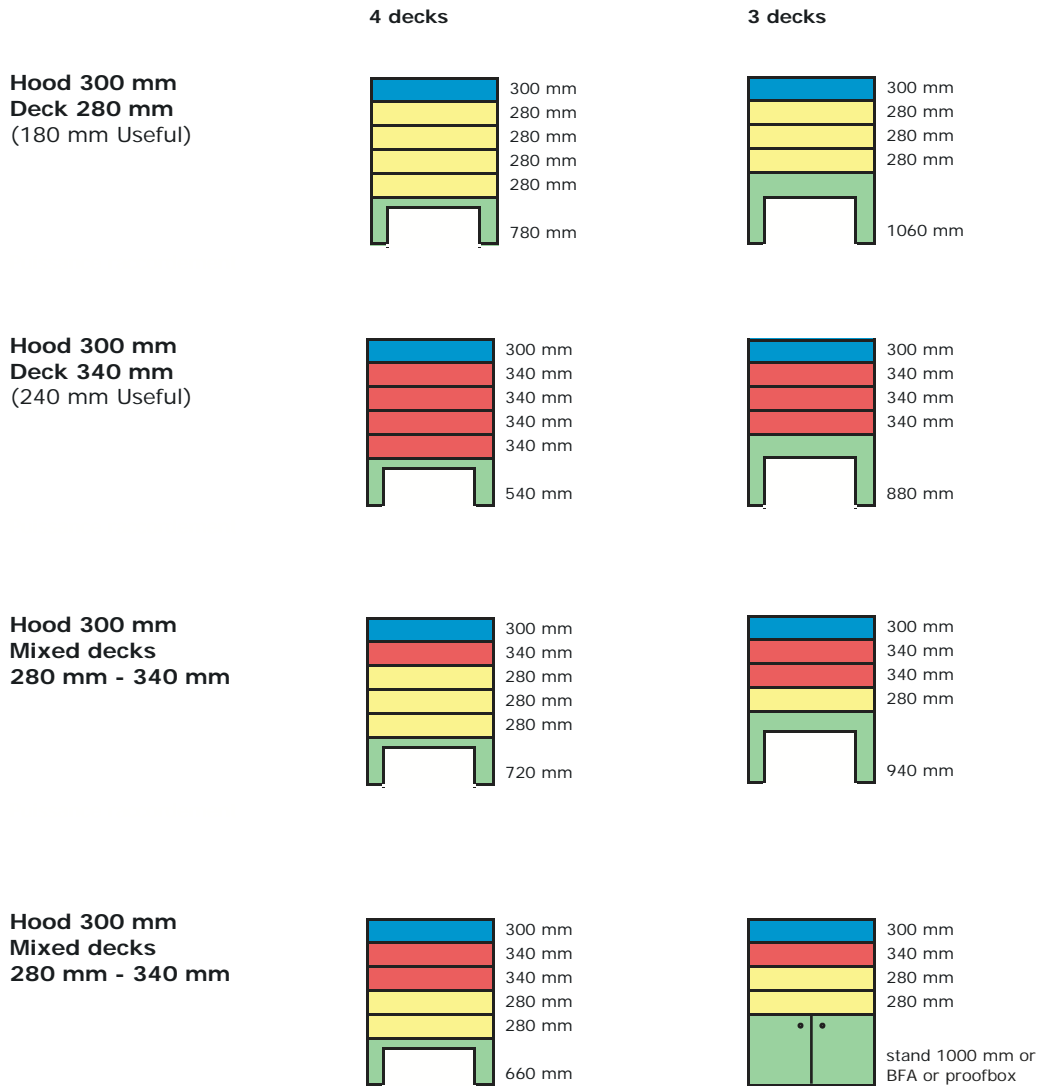
Possible configurations - variable total heights
Oven width : 1 730 mm







References modules	Opticom controls	Electromechanical controls
Headband 100 mm Without steam exhaust fan	74403701	74403701
Deck 340 mm With steam Without steam	74402102 74402002	74402602 74402502
Deck 280 mm With steam Without steam	74401102 74401002	74401602 74401502
Stands : height 1060 mm 1000 mm 940 mm 880 mm 780 mm 720 mm 660 mm 540 mm BFA (H 1000 mm) Manual proofbox (H 1000 mm)	74400692 74400682 74400672 74400662 74400642 74400632 74400622 74400612 74400561 74400712	74400692 74400682 74400672 74400662 74400642 74400632 74400622 74400612 74400561 74400712

Modular oven Soleo M6

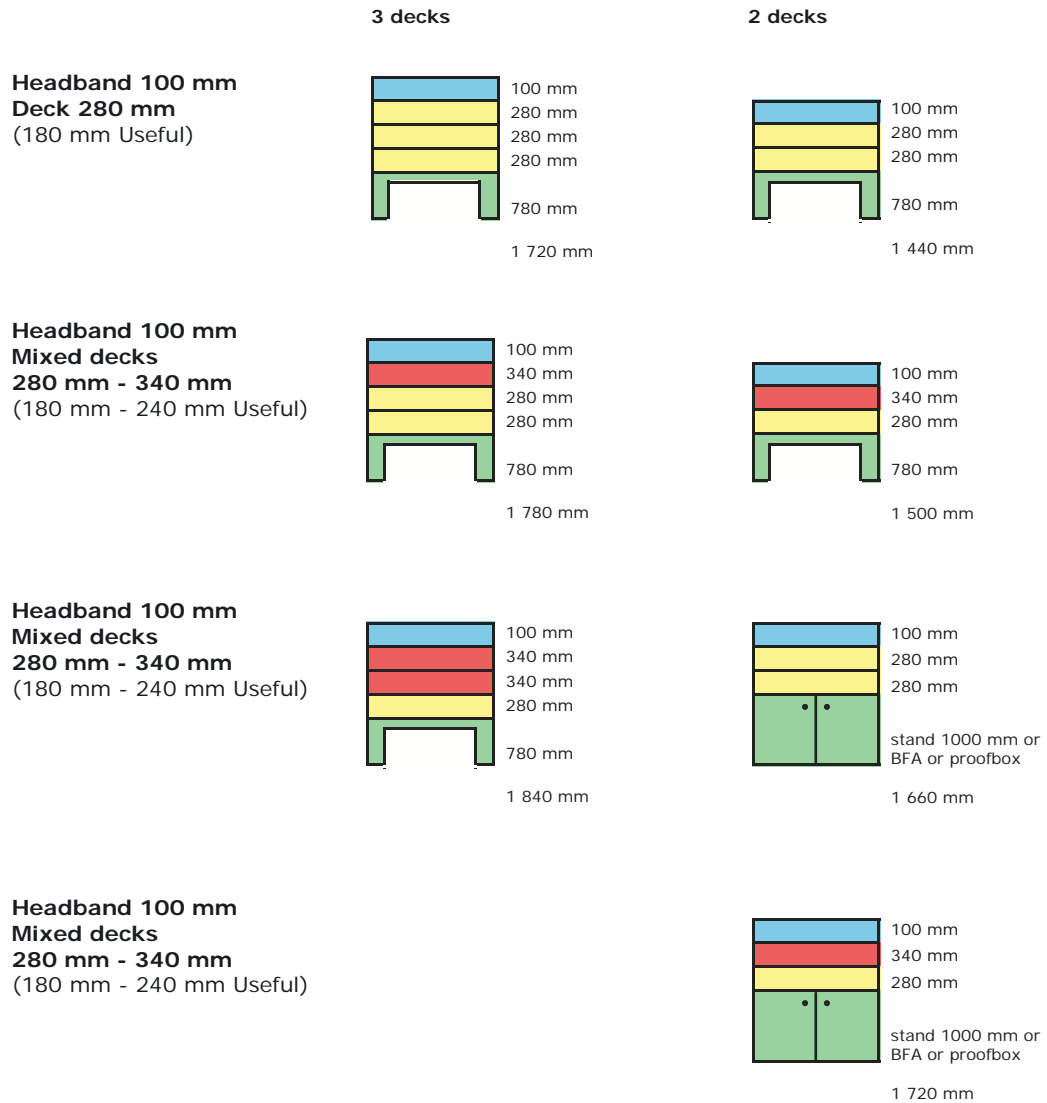
Possible configurations - Standard height : 2 200 mm
Standard width : 1610 mm



References modules	Opticom controls	Electromechanical controls
 Hood 300 mm		
With steam exhaust fan	74603291	74603291
Without steam exhaust fan	74603281	74603281
 Deck 340 mm		
With steam	74602102	74602602
Without steam	74602002	74602502
 Deck 280 mm		
With steam	74601102	74601602
Without steam	74601002	74601502
 Stands : height		
1060 mm	74600692	74600692
1000 mm	74600682	74600682
940 mm	74600672	74600672
880 mm	74600662	74600662
780 mm	74600642	74600642
720 mm	74600632	74600632
660 mm	74600622	74600622
540 mm	74600612	74600612
BFA (H 1000 mm)	74600561	74600561
Manual proofbox (H 1000 mm)	74600712	74600712

Modular oven Soleo M6

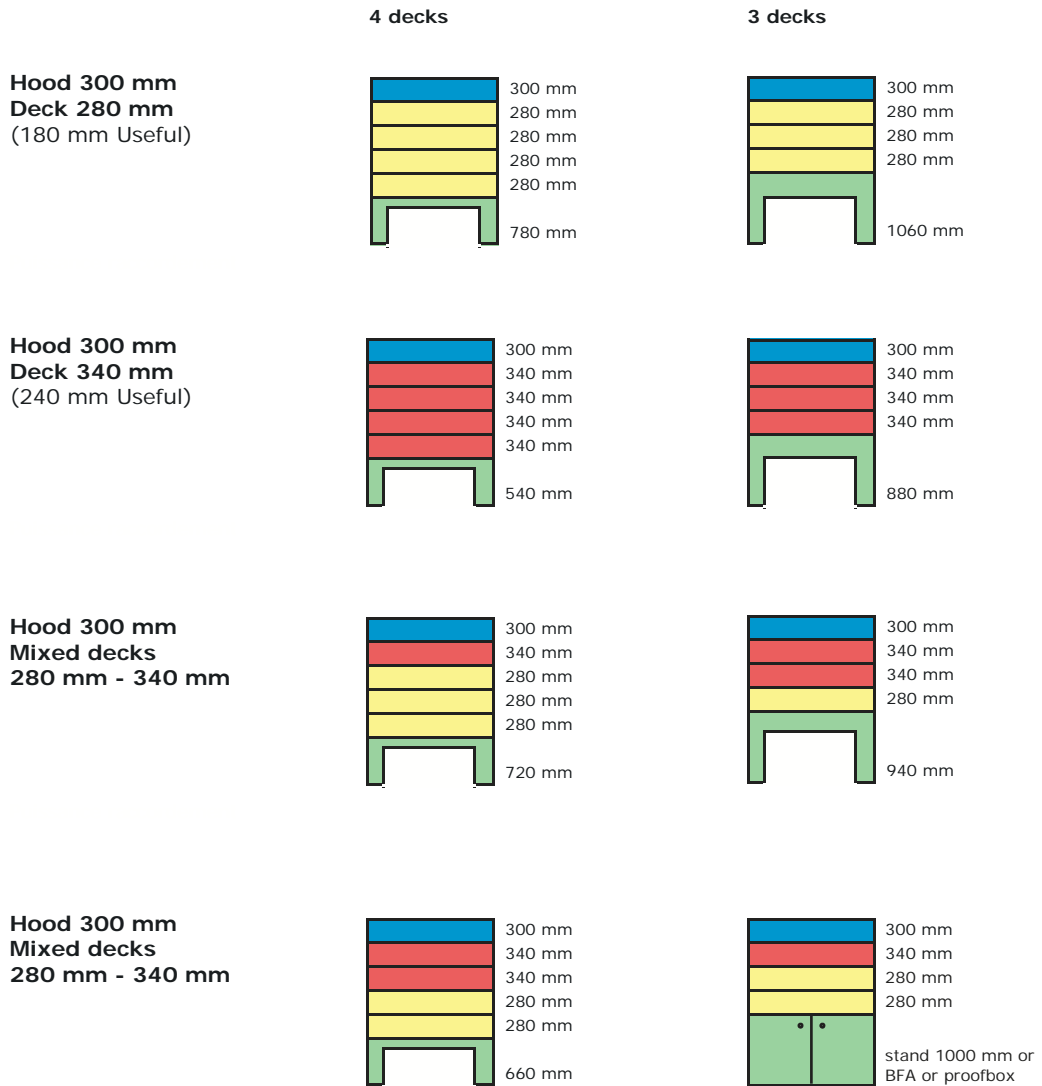
Possible configurations - variable total heights
Standard width : 1610 mm







References modules	Opticom controls	Electromechanical controls
Headband 100 mm Without steam exhaust fan	74603701	74603701
Deck 340 mm With steam Without steam	74602102 74602002	74602602 74602502
Deck 280 mm With steam Without steam	74601102 74601002	74601602 74601502
Stands : height		
1060 mm	74600692	74600692
1000 mm	74600682	74600682
940 mm	74600672	74600672
880 mm	74600662	74600662
780 mm	74600642	74600642
720 mm	74600632	74600632
660 mm	74600622	74600622
540 mm	74600612	74600612
BFA (H 1000 mm)	74600561	74600561
Manual proofbox (H 1000 mm)	74600712	74600712

Modular oven Soleo M3

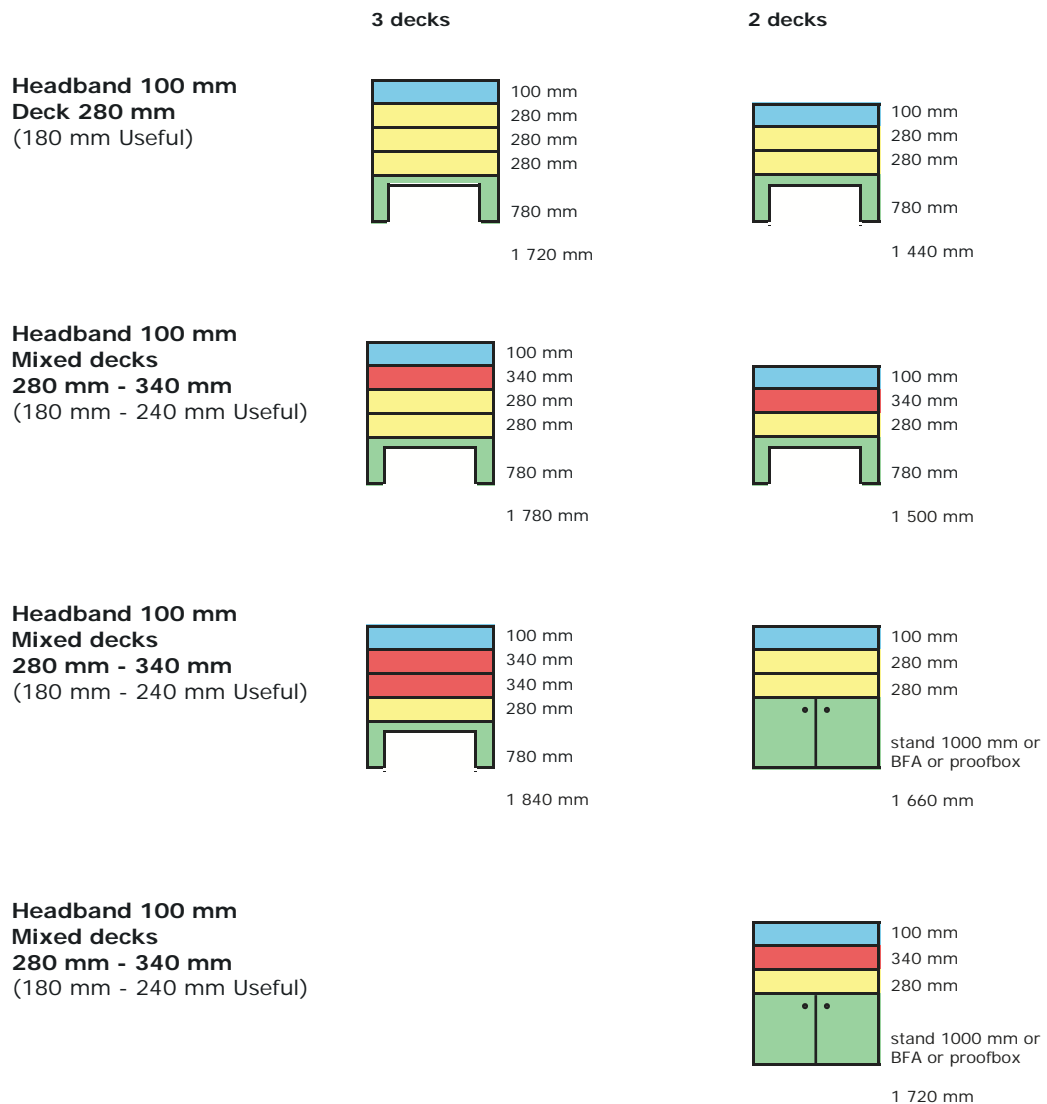
Possible configurations - Standard height : 2 200 mm
Standard width : 1815 mm



References modules	Opticom controls	Electromechanical controls
 Hood 300 mm		
With steam exhaust fan	74703291	74703291
Without steam exhaust fan	74703281	74703281
 Deck 340 mm		
With steam	74702102	74702602
Without steam	74702002	74702502
 Deck 280 mm		
With steam	74701102	74701602
Without steam	74701002	74701502
 Stands : height		
1060 mm	74700692	74700692
1000 mm	74700682	74700682
940 mm	74700672	74700672
880 mm	74700662	74700662
780 mm	74700642	74700642
720 mm	74700632	74700632
660 mm	74700622	74700622
540 mm	74700612	74700612
BFA (H 1000 mm)	74700561	74700561
Manual proofbox (H1000 mm)	74700712	74700712

Modular oven Soleo M3

Possible configurations - variable total heights
Standard width : 1815 mm



References modules	Opticom controls	Electromechanical controls
■ Headband 100 mm		
Without steam exhaust fan	74703701	74703701
■ Deck 340 mm		
With steam	74702102	74702602
Without steam	74702002	74702502
■ Deck 280 mm		
With steam	74701102	74701602
Without steam	74701002	74701502
■ Stands : height		
1060 mm	74700692	74700692
1000 mm	74700682	74700682
940 mm	74700672	74700672
880 mm	74700662	74700662
780 mm	74700642	74700642
720 mm	74700632	74700632
660 mm	74700622	74700622
540 mm	74700612	74700612
BFA (H 1000 mm)	74700561	74700561
Manual proofbox (H 1000 mm)	74700712	74700712