



Convection ovens
CONVE BAKERY & PASTRY

Forni a convezione
CONVE BAKERY & PASTRY



See the technical chart
Consulta la tabella tecnica



caratteristiche generali • general characteristics



THE TECHNOLOGY OF OUR OVENS:

- Each oven has different power, depending on it's peculiarity and on customer's demand.
- Fast pre-heating phase is fundamental in all cooking process.
- Quickly removes moisture from the cooking chamber, ensuring that your preparations have excellent textures, fragrance and browning.
- Cooking uniformity is granted by an advanced air flow distribution in the cooking chamber.
- Chimney opening can be controlled directly from the Touch screens or can be completely open or closed in all the other versions.
- All ovens have an innovative water dropping pipe which drops directly into the heating element.
- Core probe with 3 reading points (Touch 7") and with 1 reading point on all other models.
- Wifi available in all Touch (Touch 7") controlled models and on the new 2.4" LCD control.
- Automatic washing system integrated in all 7", 5" touch controlled ovens and available upon request on the Digital versions.
- Touch screen 7" can have 10 speed options to respect delicate receipes.
- Stackability through our staking kits

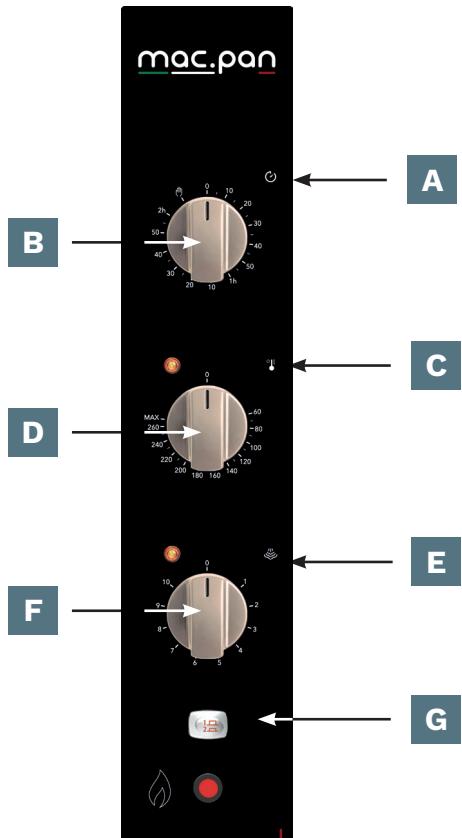
LA TECNOLOGIA DEI NOSTRI FORNI:

- Ogni forno ha potenze diverse, a seconda delle sue peculiarità e della richiesta del cliente.
- La fase di preriscaldamento veloce è fondamentale in ogni processo di cottura.
- Rimuove rapidamente l'umidità dalla camera di cottura, garantendo alle vostre preparazioni ottima consistenza, fragranza e doratura.
- L'uniformità di cottura è garantita da un'avanzata distribuzione del flusso d'aria nella camera di cottura.
- L'apertura del camino può essere comandata direttamente dai Touch Screen oppure può essere completamente aperta o chiusa in tutte le altre versioni.
- Tutti i forni sono dotati di un innovativo tubo di caduta dell'acqua che scende direttamente nell'elemento riscaldante.
- Sonda al cuore con 3 punti di lettura (Touch 7") e con 1 punto di lettura su tutti gli altri modelli.
- Wifi disponibile su tutti i modelli con controllo Touch (Touch 7") e sul nuovo controllo LCD da 2,4".
- Sistema di lavaggio automatico integrato in tutti i forni touch control da 7", 5" e disponibile su richiesta sulle versioni Digital.
- Il touch screen da 7" può avere 10 opzioni di velocità per rispettare le ricette delicate.
- Impilabilità grazie ai nostri kit di impilamento

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.

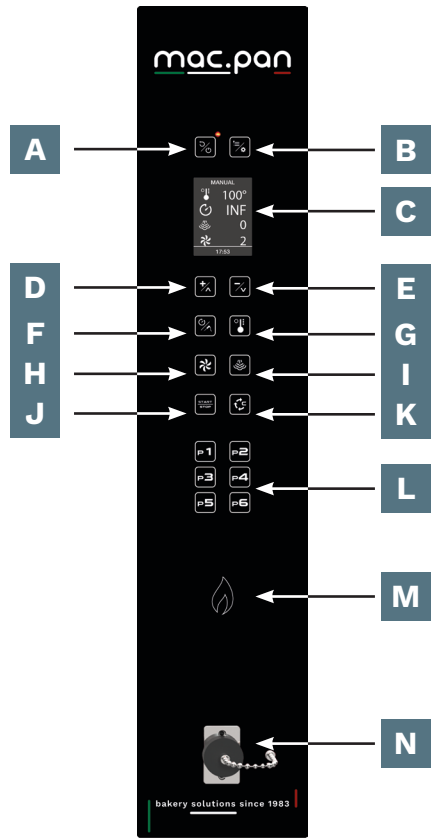


MANUAL CONTROL



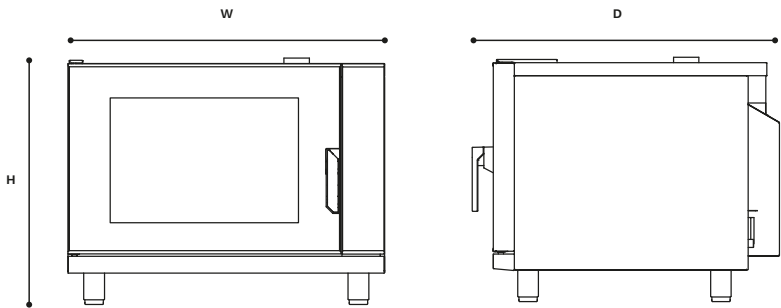
- A Time selector
- B Temperature Led
- C Temperature selector
- D Steam Led
- E Steam selector
- F 2 Speed regulation (optional)
- G Gas restart button (only for gas ovens)

DIGITAL CONTROL 2.4" LCD



- A Back / On | Off
- B Menu / Settings
- C 2.4" LCD Screen
- D Increase Button/Up
- E Decrease Button/Down
- F Time selector/Core probe
- G Temperature selector
- H 5 Speed regulation
- I Steam selector
- J Start/Stop
- K Cooking cycle
- L 6-speed program
- M Gas restart button
- N Core probe inlet

CAPACITIVE TOUCH CONTROL 5"



descrizione • description

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.



⚡ **MANUAL**
*2 Speed regulation

MODEL	CONVE16EL_MAN	CONVE10EL_MAN	CONVE06EL_MAN	CONVE04EL_MAN
Tray capacity	16 600x400	10 600x400 - GN1/1	6 600x400 - GN1/1	4 600x400-GN1/1
Distance between tray	80 mm	80 mm	80 mm	80 mm
Frequency (Hz)	50/60Hz	50	50	50
Voltage	380-415V 3N~	380-415V 3N~	380-415V 3N~/220-240V 3~	380-415V 3N~/220-240V 3~
Power (kW)	28 / 28,6**	15,7 / 18,6**	10,5 / 12,4**	10,5 / 12,4**
Oven size (WxDxH mm)	1051 x 1002 x 1900	937 x 890 x 1211	937 x 885 x 875	937 x 885 x 715
Max cooking temperature	260°C	260°C	260°C	260°C
Oven weight (kg)	250	135	98	86



⚡ **TOUCH 5”**
*Automatic clean system integrated

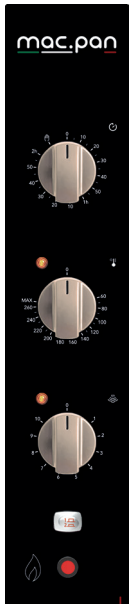
MODEL	CONVE16EL_TOUCH	CONVE10EL_TOUCH	CONVE06EL_TOUCH	CONVE04EL_TOUCH
Tray capacity	16 600x400	10 600x400 - GN1/1	6 600x400 - GN1/1	4 600x400-GN1/1
Distance between tray	80 mm	80 mm	80 mm	80 mm
Frequency (Hz)	50/60Hz	50	50	50
Voltage	380-415V 3N~	380-415V 3N~/220-240V 3~	380-415V 3N~/220-240V 3~	380-415V 3N~/220-240V 3~
Power (kW)	28,1 / 28,7**	15,7 / 18,6**	10,5 / 12,4**	10,5 / 12,4**
Oven size (WxDxH mm)	1051 x 1002 x 1900	937 x 890 x 1211	937 x 885 x 875	937 x 885 x 715
Max cooking temperature	260°C	260°C	260°C	260°C
Oven weight (kg)	250	135	98	89

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MODEL	CONVE10GAS_MAN	CONVE06GAS_MAN	CONVE04GAS_MAN
Tray capacity	10 600x400 mm - GN 1/1	6 600x400 mm - GN 1/1	4 600x400 mm - GN 1/1
Distance between tray	80 mm	80 mm	80 mm
Frequency (Hz)	50	50	50
Voltage	220-240V ~	220-240V ~	220-240V ~
Power (kW)	0,58	0,4	0,22
Maximum rated gas power P	20 G30-G3 Power (kW) G20 Power (kW)	15 G30-G3 Power (kW) G20 Power (kW)	12 G30-G3 Power (kW) G20 Power (kW)
Oven size (WxDxH mm)	939 x 933 x 1321 (w/handle)	939 x 933 x 986 (w/handle)	939 x 933 x 821 (w/handle)
Max cooking temperature	260°C	260°C	260°C
Oven weight (kg)	164	129	117



GAS BAKERY
MANUAL



MODEL	CONVE10GAS_LCD	CONVE06GAS_LCD	CONVE04GAS_LCD
Tray capacity	10 600x400 mm - GN 1/1	6 600x400 mm - GN 1/1	4 600x400 mm - GN 1/1
Distance between tray	80 mm	80 mm	80 mm
Frequency (Hz)	50	50	50
Voltage	220-240V ~	220-240V ~	220-240V ~
Power (kW)	0,58	0,4	0,22
Maximum rated gas power P	20 G30-G3 Power (kW) G20 Power (kW)	15 G30-G3 Power (kW) G20 Power (kW)	12 G30-G3 Power (kW) G20 Power (kW)
Oven size (WxDxH mm)	939 x 933 x 1321 (w/handle)	939 x 933 x 986 (w/handle)	939 x 933 x 821 (w/handle)
Max cooking temperature	260°C	260°C	260°C
Oven weight (kg)	164	129	117



GAS BAKERY DIGITAL
with 2.4” LCD Display

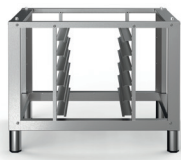
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proofers • lievitori ⚡

					
DIG	MAN	LIEV12_DIG	LIEV12_MAN	LIEV08_DIG	LIEV08_MAN
MODEL SUITABLE FOR OVEN					
		CONVE 10	CONVE 10	CONVE 4 CONVE 6	CONVE 4 CONVE 6
Tray capacity		12 600x400 - GN 1/1	12 600x400 - GN 1/1	8 600x400 - GN 1/1	8 600x400 - GN 1/1
Distance between tray		75 mm	75 mm	75 mm	75 mm
Frequency (Hz)		50/60	50/60	50/60	50/60
Voltage		220-240V ~	220-240V ~	220-240V ~	220-240V ~
Power (kW)		2,4	2,4	2,4	2,4
Prover size (WxDxH mm)		935x893x706	935x893x706	935x803x867	935x803x867
Max cooking temperature		60°C	60°C	60°C	60°C
Oven weight (kg)		50	50	45	48



stands • supporti

			
	STAND_80	STAND_70	STAND_49
MODEL SUITABLE FOR OVEN	CONVE 4 CONVE 6	CONVE 10	CONVE 4 CONVE 6 CONVE 10
Load capacity	7 GN 1/1 600x400	6 GN 1/1 600x400	3 GN 1/1 600x400
Outside dim. (WxDxH mm)	930x740x800mm	930x740x700 mm	930x740x490 mm
Oven weight (kg)	25,2 kg	23,4 kg	17,3 kg

Hoods • supporti ⚡

		
	HOOD_WATER	HOOD_AIR
MODEL	HOOD_WATER	HOOD_AIR
Condensing system	WATER	AIR
Outside dim. (WxDxH mm)	937 x 892 x 323 mm	937 x 892 x 323 mm
Power (kW)	0,3 kW	0,3 kW
Voltage / Frequency	220-240V ~ 50 / 60 Hz	220-240V ~ 50 / 60 Hz
Weight (kg)	31,5	31,5



ON REQUEST:
SU RICHIESTA

extra trolley / carrello extra



shower kit / doccia



core probe / sonda al cuore



wheels / ruote

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