

# Europa Cooper Mini Rotary Rack Ovens

## Description

The new minirotor ovens COOPER represent our ALL-IN-ONE baking solution: a ROTARY RACK OVEN (matched with a STATIC CHAMBER upon request) and a PROVER in a unique installation.

### Main Characteristics of the Cooper Oven:

- Minirotary ovens for trays 40x60, 40x80, 45x60, 45x65, 44x61, 46x66, 45x75, 46x76, 50x70, 53x65, 60x65
- Baking capacity: 6, 8 or 11 trays
- 2 speed fan
- Double glazed door with 180° opening system
- Oven structure completely made of stainless steel
- Steam injector
- Steam injection supplied by solenoid valve
- UNDER REQUEST: electromechanical control panel; FULL-AUTOMATIC digital control panel with multi-function rotary switch, 5-or-10-phase-baking cycles, 30 programs, steam impulses system and automatic opening of the steam extraction valve; additional steam generator; steam condenser; low power version 16 kW (for cooper 89 E only); metal support with tray holder, on wheels; prover – heated, ventilated, with humidity control, on wheels; static chamber with steam and support on wheels; rack support (for the unloading of the baking rack)
- Safety thermostats
- Inner safety handle
- Upper covering
- Thermal insulation with high density pre-compressed rockwool panels
- Digital control panel with advanced MULTI-FUNCTION ROTARY SWITCH, LCD screen, 30 storable programs, daily (double) and weekly auto-start; upper hook turning system
- Version FREESTYLE 2 \*\*\*OPTIONAL\*\*\*: COOPER "FREESTYLE 2" (patent 2009) electric version allows to reduce the consumptions of 50% when the baking of a complete rack is not needed: you can decide whether to bake all or just half of the trays, using only the half or the entire available power of the oven. No more "money waste" to pay the useless consumptions of your old oven
- Steam discharge valves
- Double internal light
- Hood with extractor



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Model Cooper	Item	Trays		Pitch	Dimensions			Steam	Power			
		cm	Nr.		L	D	H		A		B	
				mm	mm	mm	mm		Kw	Kcal/h	Kw	Kcal/h
G89C Gas/Oil	Oven	40x60 40x80 45x60-45x65 46x61-46x66 (18"x26")	6 8	125 100 75	1120	1390	1370	Yes		2000		1000
G89E Electric		45x75-46x76 (18"x30") 50x70-53x65 60x65	11					Yes	20(16**)		10(8**)	
CCE	Prover	40x60	24	70	1120	1390	690	N/A				
CCEV		40x80 45x60-45x65 46x61-46x66 (18"x26") 45x75-46x76 (18"x30") 50x70-53x65 60x65	12	70	Yes	2		Yes	2		1	
CS69R	Stand	40x60 / 40x80	15	70	1120	1390	690	N/A				
		45x60 - 45x65 46x61-46x66 (18"x26") 45x75-46x76 (18"x30") 50x70-53x65 60x65	10	70								
CSE218PA	Deck Oven with Stand	40x60 46x66	2		1120	1280	590	YES	5.7		2.9	