

# FEP 3-4 DECKS 1-2 DOORS

**Tipology**  
Electric  
ovens

**Bassanina**  
Baking art

Electric decks oven at 1 doors of 800 mm or 2 doors of 600 mm. 3 Or 4 decks. Top deck of 230 mm high and the others of 180 mm. It is designed to satisfy the most demanding production needs and the best ratio between baking surface, power and costs. Its features are the constant temperature level, the ready response in baking regulation and the uniformity distribution of the heat. Temperature regulation is separate for each chamber with control of power percentage shared between top and bottom. Electronic controller economiser reduces

the installed power by 50% approximately. Baking floors in refractory materials conforming to food use. Front and steam aspiration system in stainless steel. Armoured high yield resistances. Powerful and independent steam generators. Loader inlets, in stainless steel and tempered crystal, prepared for use of specific loaders. Mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Special voltage on demand.



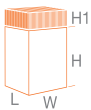
MODEL FEP	DECKS NR	DOORS NR	BAKING MQ	MM	DIMENSIONS MM - W x L x H	POWER KW	WEIGHT KG
31.8.12	3	1	2.90	820 x 1200	147 x 221 x 215 + 33	26	1280
31.8.16	3	1	3.80	820 x 1600	147 x 258 x 215 + 33	35	1500
31.8.20	3	1	4.80	820 x 2000	147 x 298 x 215 + 33	41	1610
32.12	3	2	4.40	1200 x 1200	185 x 221 x 215 + 33	35	1730
32.16	3	2	5.80	1200 x 1600	185 x 258 x 215 + 33	45	1850
32.20	3	2	7.20	1200 x 2000	185 x 298 x 215 + 33	54	1970
32.25	3	2	9.00	1200 x 2500	185 x 348 x 215 + 33	63	2150
41.8.12	4	1	3.80	820 x 1200	147 x 221 x 215 + 33	34	1350
41.8.16	4	1	5.20	820 x 1600	147 x 258 x 215 + 33	46	1570
41.8.20	4	1	6.40	820 x 2000	147 x 298 x 215 + 33	54	1830
42.12	4	2	5.80	1200 x 1200	185 x 221 x 215 + 33	46	1950
42.16	4	2	7.70	1200 x 1600	185 x 258 x 215 + 33	60	2100
42.20	4	2	10.00	1200 x 2000	185 x 298 x 215 + 33	72	2250
42.25	4	2	12.00	1200 x 2500	185 x 348 x 215 + 33	84	2370

# FEP 3-4 DECKS 3 DOORS



Electric decks oven with independent temperature regulation for each chamber and control of shared percentage between top and floor. Electronic controller with economizer to reduce installed power by 50% proximally. Baking floors in refractory materials conforming to food use. Front and steam aspiration system in stainless steel. Armoured high yield resistances. Chambers served by powerful independent steam generators. The oven-feed openings, in stainless steel and tempered glass, are

designed for use of the appropriate loaders. Useful chamber height is mm. 180, 230 Or 280. The oven is designed and created to satisfy large scale production requirements, while provides a constant and excellent evenness of the temperature and its extraordinary stability after loading. It can be supplied with mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Special voltage on demand.



MODEL FEP	DECKS NR	DOORS NR	BAKING MQ	MM	DIMENSIONS MM - W x L x H	POWER KW	WEIGHT KG
33.16	3	3	8.60	1800 x 1600	2460 x 2580 x 2150 + 370	63	2170
33.20	3	3	10.80	1800 x 2000	2460 x 2980 x 2150 + 370	76	2370
33.25	3	3	13.50	1800 x 2500	2460 x 3480 x 2150 + 370	89	2500
43.16	4	3	11.50	1800 x 1600	2460 x 2580 x 2150 + 370	84	2460
43.20	4	3	14.40	1800 x 2000	2460 x 2980 x 2150 + 370	101	2660
43.25	4	3	18.00	1800 x 2500	2460 x 3480 x 2150 + 370	119	3300