Euromat 64 S/L

The reliable in-store baking oven

*Easy to operate, easy to clean, Optimal lighting thanks to LED

THE IN-STORE BAKING OVEN

- **BAKING CHAMBER:** Rounded corners and removable interior and exterior parts make it easy to clean. The side-ways slide-in ensures easy handling
- **LIGHTING:** A new LED light puts your bakery goods in the spotlight to make them even more attractive for your customers
- **FLOW CONDITIONS:** Controlled intelligently with 8 fan speeds and a right/left rotation fan for a consistent baking result in the convection oven
- **STEAMING:** Fast steam generation with the correct steam quantity for every bake
- **CLEANING:** Optional automatic cleaning system ProClean or ProClean365 for a clean oven. The outside of the door can be opened easily without tools for a transparent view
- **THERMODYN GLAZING:** Reduced radiant heat, a cool outer door and less energy consumption ensure lower costs and higher safety
- **USB PORT:** Direct transfer of baking programs and logos
- **WNET:** Networking of your ovens across every store
- **IBC:** By means of sensor technology, the baking parameters are adapted to the loading system fully-automatically. Constant quality and optimal energy efficiency. (Optional)

OPTIONS

Cleaning	ProClean / LiquidClean / Combination of ProClean + LiquidClean / ProClean365
Modular construction	Capacity expansion possible at any time
Door	Opens to right / left, safety locking
Steaming unit	Pipe steaming, passive cascade
Design	Nostalgic or Stainless Steel
Networking Solution	Wnet

COMBINATION OPTIONS

- With all Euromat 64 in-store baking ovens
- Ebo 64 deck oven
- Steam reducer with fully-automatically controlled steam condenser
- Support with castors or pedestal
- Hygiene prover with castors or pedestal
- Storage rack
- Loading system

CONTROL UNIT

IS 600 E

- Rotary knob
- Colored pictograms (display of pictograms + text)
- 32 languages and symbols
- Ring tone playable as .wav file
- Time settings to the nearest second
- Slide-in based program handling
- Easy manual programming or via USB port
- 200 baking programs each with 20 steps
- Pre-programmable auto start
- 8 fan speed

CLEANING

ProClean

Self-cleaning system with cleaning and rinse cartridge

ProClean365

Fully automatic cleaning system with cleaner box, which provides the cleaning fluid and is refilled annually during maintenance

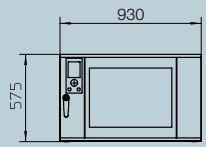
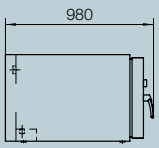
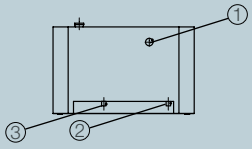
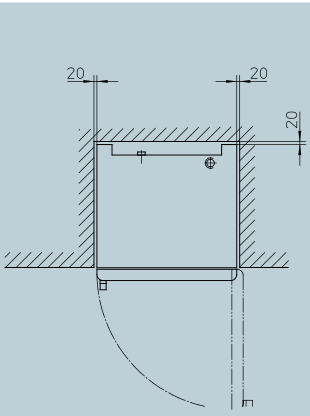
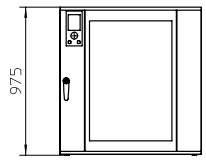
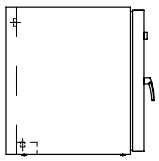
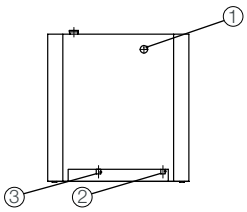
TECHNICAL DETAILS

	EUROMAT 64 S Item No. 2500	**EUROMAT 64 L** Item No. 2600
Number of layers of trays x tray dimensions (mm)	4/5 x 600 x 400	8/10 x 600 x 400
Tray distance (mm)	100/80	100/80
External dimensions (W x D x H in mm)*	930 x 1020 x 575	930 x 1020 x 975
with ProClean	930 x 1020 x 695	930 x 1020 x 1095
Power requirements		
Mains	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz
Power consumption	13.6 A	27.0 A
Connected load	9.4 kW	18.7 kW
Weight (kg)		
with cascade steaming	120	180
with pipe steaming	110	160
Steaming type		
Cascade (passive)	Option	Option
Pipe steaming	Series	Series
Water Pressure (kPA)	150 – 600	150 – 600

Capacity of baking product per tray (e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

*with piping

TECHNICAL DRAWINGS

	Front	Side	Rear	Top
EUROMAT 64 S Item No. 2500				
EUROMAT 64 L Item No. 2600				

1 Outlet Air 80 mm 2 Power Connection 3 Water Connection 3/4"

Pipe steaming

Cascade steaming

Baking chamber

ProClean automatic cleaning system

Hinged glass front plate

Fully automatic cleaning system ProClean365

Subject to technical changes.

CONTACT

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