

FIXED RACK ROLL IN OVEN



CF80

compact : 780mm
30.71"

577, rue Célestin Hennion - CS 70029 - 59144 GOMMEGNIES
tél. +33.(0)3.27.28.18.18 - fax. +33.(0)3.27.49.80.41
www.eurofours.com - infos@eurofours.com

FABRICANT
EUROFOURS[®]

a compact and side-wall air oven



based on two simple ideas: to retain all the industrial know-how built up over the years, and to develop innovative features to meet our customers'

« Here at Eurofours, ovens are part of our history. They are our roots, our present and our future. Pierre Lancelot, who founded the company, was the first to manufacture ventilated ovens of the finest quality. And he showed the way for Eurofours to become THE benchmark manufacturer. Which is why we've been leaders for the past 30 years. Our philosophy is based on two simple ideas: to retain all the industrial know-how built up over the years, and to develop innovative features to meet our customers' needs."



◀ Gommegnies (59, NORD). This is where the Eurofours story began.

Stéphane et Nicolas LANCELOT

Today, production of the various Eurofours ranges is spread over 3 sites on a total of 12000 m².



Ergonomics

We developed our fixed rack ovens for maximum ease of use. The general ergonomic design of the oven depends on two essential features :

Handle

With its generous dimensions, it can be grasped anywhere along the top of the door. It adapts to all user heights.

Electromagnetic door

Door closure and locking by 2 electro magnets. One press on the «open» button on the front and the door is effortlessly unlocked. The electromagnetic system applies equal pressure all around the joint. This guarantees a perfect seal : no heat or steam escapes.

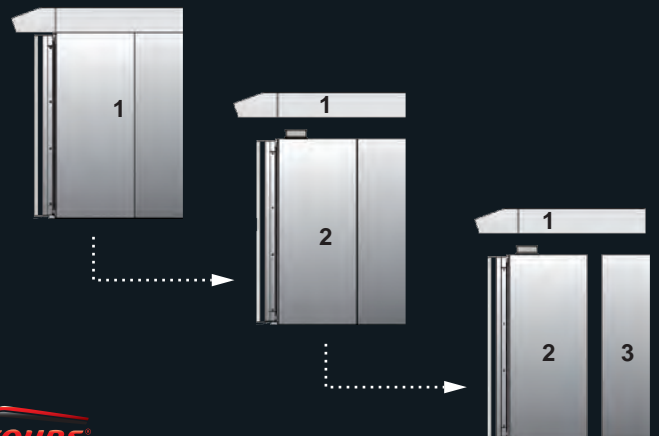


Transport & installation

The CF80 can be separated into 3 parts for easy transport and installation :

- Assembled oven
- Oven in two parts (with the upper part removed)
- Oven in three parts (upper and rear parts removed)

Dismantling into 3 parts makes for easy delivery and installation in laboratories with difficult access. And there is no need to adapt the site to install the oven. The CF80 adapts to your environment, and not the reverse !



the all-successful oven

Oven ID


Name : CF80

Type : fixed rack ventilated oven

Capacity : 16 trays / 80 baguettes

Formats : 400x600, 400x800, 460x660, 460x800
16x24", 16x32", 18x26", 18x32"

Energy : electrical, gas or fuel



Guarantee and quality

We have paid great attention to the choice of components, selecting our suppliers based upon rigorous standards. We have comprehensively tested our components and had bakes validated by numerous independent professionals. Our quality control department inspects no less than 38 points on each oven before shipment. Eurofours has been an ISO 9001 certified company for over 17 years. The entire range of equipment presented in this documentation meets CE, NSF, METus, METcdn, Gost, standards, (or is being certified).

ISO 9001
certification n° 019-QMS
BQA_QMS019_C_1996125



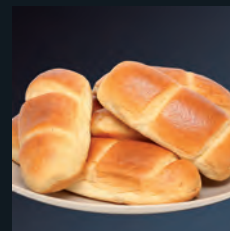
Efficiency



Maxi space-saving !



Only 780 mm wide = 30,70"
Technical access via the interior*
2 hours to install.



Maximum performance !



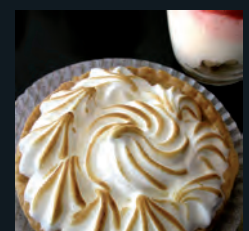
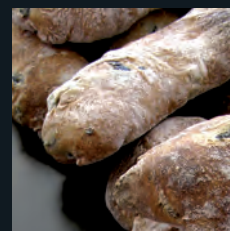
Irreproachable baking quality.
Ready to cook all types of product.
Intuitive and ergonomic control.



Satisfaction guaranteed !



A thoroughly different design.
Over 2500 satisfied customers.
Versatility in every country in the world.



tactile ergonomic and intuitive control

Controlling the oven



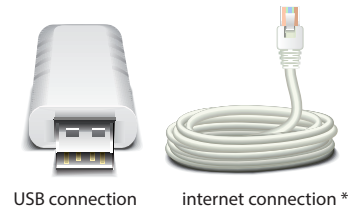
an easy-to-read ▶
format of 60x100mm
i.e. 4,5"

The e-drive control is a touch screen built in to the front face of the oven. You can use it to program the oven functions or use them manually. Ultra-intuitive, right in place for at-a-glance functions at your fingertips for daily use, right in-line for programming and injecting recipes via an internet connection* or USB stick, right in hand for using without programming.

A control we recommend for its simplicity and multiple possibilities. Benefit from control as user-friendly as a smart-phone!

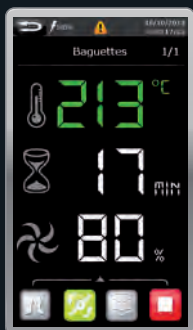
* available soon

- 96 recipes with 6 possible stages
- 3 continuous baking programs
- 1 manual program



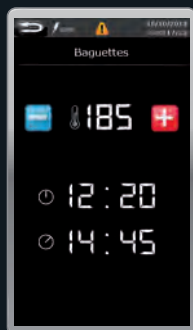
USB connection

internet connection *



Reading on the go :

All the information you need while baking are clearly readable. Just a glance is all you need. Recipe, temperature, remaining time, ventilation, steam... You can access all the functions at any time.

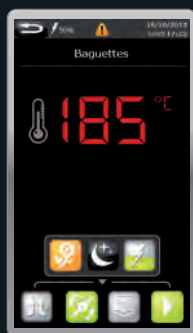


Programming and using recipes :

The temperatures, baking times, steam quantities and many other possibilities are at your disposal for each recipe. We have carefully selected and loaded the most standard recipes which you can very easily modify to your own requirements.

A touch screen for professionals :

The screen is designed for a bakery environment: it's not afraid of dough and flour. With a minimum amount of cleaning it will last a long time. Our regular supplier (a French company specializing in control systems) is totally familiar with both our functional and design specifications.



Electromechanical control is available: The RUNI 4 probe. This electromechanical regulator controls all the oven functions. (time, warm-up, baking temperature, extractor, hood)

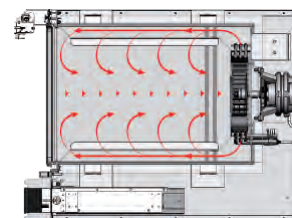


uniform and high quality baking

"Our fixed rack oven gives you a quality and uniformity of baking to put the best rotary ovens in the dust !"

Ventilation: 4 fans and 4 probes

The ventilation and air distribution system is adapted to the baking chamber. Each heating element is controlled by a dedicated temperature probe to give uniform top-to-bottom heating. The heat - delivered through the side walls - is distributed by the 4 fans (with 40 blades of 100mm 3.93") to ensure uniform baking inside of the oven or throughout the rack trolley. The fan speed can be lowered (option) for baking products weighing less than 25 grams 0.055 lbs.



Steam

When water is injected into the steam generator, a most of saturated low temperature steam is projected into the baking chamber. With no direct contact between the water and the heating elements, this technique provides abundant steam while protecting the lifetime of the heating elements, which are not suddenly cooled. In addition, the injection tube is maintenance-free. N.B.: according to the water quality, it is always advisable to install a water purifier.

Energy management load control

Electrical energy has the advantage of flexibility for different bakes, and flexibility in the use of the oven according to the quantities to be baked throughout the day. The dual-power supply means that you have great flexibility in managing your oven.

You can, for example, with our half-load system, activate only half the heating elements when the oven is at less than 50% load capacity or for baking French pastries..

50%



100%



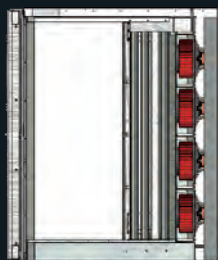
Gas or fuel oil versions

Placed below the burner, the exchanger is located well behind the baking chamber for maximum heat exchange. The ventilation and air distribution systems are identical to the electrical versions.

Insulation

Careful design of insulation not only saves energy but also contributes to high baking quality.

The insulation materials remain stable and effective throughout the oven life cycle. Our tests prove that the outer walls of the oven reach a maximum temperature of 20°C (68°F) above the ambient temperature in the bakery. This is made possible through the choice of materials (60mm 2.36" stabilised reinforced rock wool). With the double glazing, natural ventilation can be used, lowering the surface temperature, eliminating the risk of burns and contributing to the oven insulation.



FABRICANT
EUROFOURS



a multi-purpose oven

The bakery/viennoiseries version

In the 400x800 (16x32") roll-in-rack version, our fixed rack oven can bake all types of raw, fresh, raw frozen or pre-cooked product. From small 30 gram (66.13lbs) loaves to special loaves. There are 2 formats of baking rack with 12 or 15 trays to accommodate a wide range of products. It is designed to bake 80 baguettes per cycle with a roll-in 16-level rack.

Our ovens are systematically equipped :

With a steam generator for steam distribution over 4 levels by a water spray system on a metal assembly for a uniform and thorough distribution of steam to ensure your products are well glazed caramelized and well baked. With a built-in hood with an extractor for removing condensate at up to 1000 m³/hour (35314.67ft³/hour). With reinforced insulation to limit the heat radiated in the oven room. Closure is electro-magnetic in the standard version, but a handle can be set up if requested. With a "half-load option, smaller baking volumes are possible: e.g.:8 baguette trays.



The key features :

- Bakery production areas are often cramped. Through its small dimensions, the CF80 is the answer to this. With its smart appearance, it will not look out of place in your sales area.
 - Power requirement 20% lower than a rotary oven.
 - Easy and ergonomic in use: built-in access ramp to aid loading and unloading of rack trolleys of moderate weight and size.
 - Ventilated double glazing prevents risks of burns.
- Contrary to general belief, our fixed rack oven provides perfect baking quality worthy of the best rotary ovens, thanks to:
- 4 independently controlled fans and heating elements. Each one controlled by a probe.
 - A baking chamber and all-stainless steel air distribution and intake panels.
 - With our flexible logistics, we can deliver your oven fully assembled or in 2 parts, making it easy to transport and install in your premises.
 - This oven has also been designed to run on gas or fuel oil.
 - In the gas version, the oven is delivered with its compact burner mounted at the top of the oven.

a multi-purpose oven

The pastries version

In the pastries version, only electrical power is used and the oven comes in 400x600 format (16x24"). It is adaptable to all pastries such as: macaroons, biscuits, meringues, choux pastry, genoise cakes. Some products are placed on cake depositors.

In this configuration, it is essential to equip the oven with the Edrive control supplied with the fine pastries kit to adjust the ventilation flow (with the speed controller) according to the products to bake.

Your baking will quickly become profitable (e.g. a 16-stage chouquette rack equivalent to about 1000 choux per bake, i.e. 16 trays equivalent to 4m² (43.05ft²) in a deck oven!)



The Best macaroons !

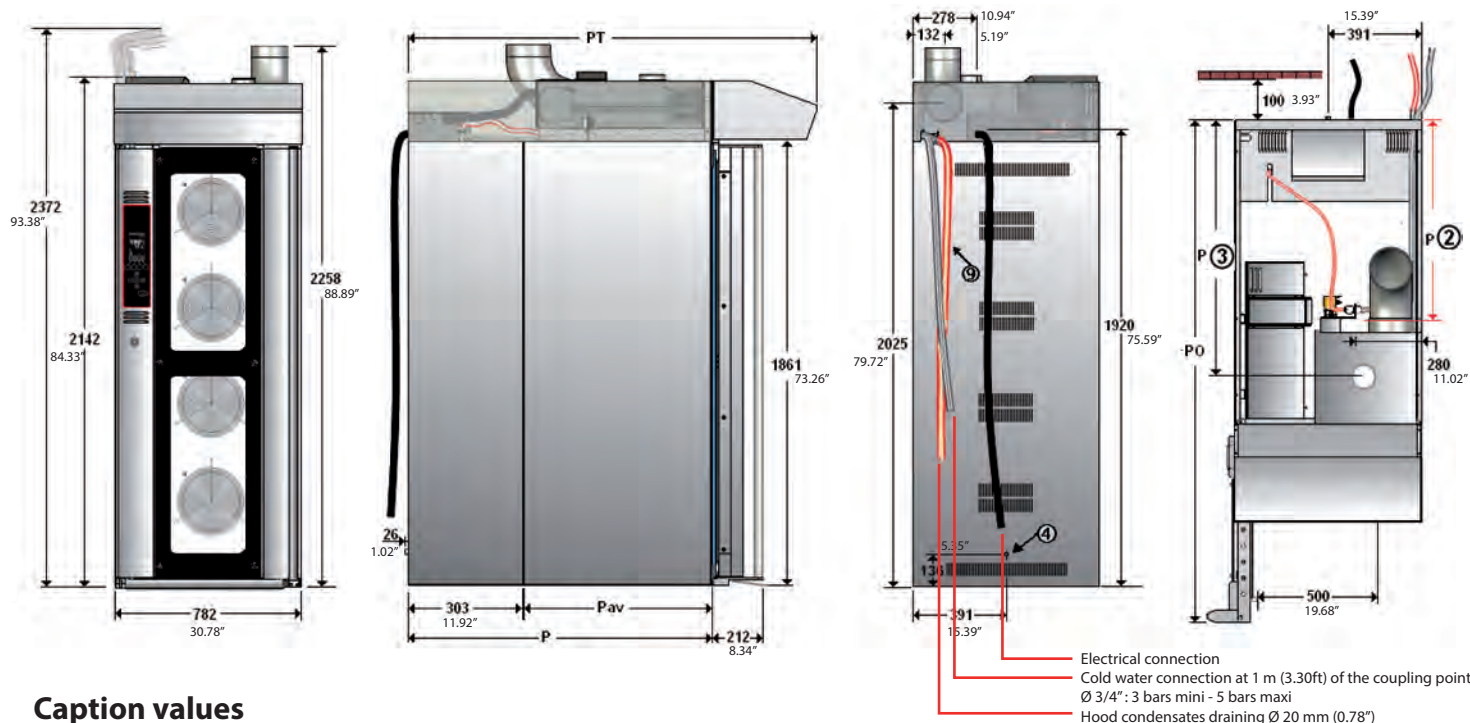


technical data

Values common to all models (mm & inches)

For the most comfortable installation, we recommend a **minimum ceiling height of 2550mm. (100,40")**

▲ For more details, use the dedicated spec sheet.



Caption values

Electric ovens

	40x60 16x24"	40x80 16x32"	46x66 18x26"	46x80 18x32"
P	1055	1195	1055	1195
Pav	752	892	752	892
PT	1490	1630	1490	1630
P①	1879	2019	1879	2019
P②	570	710	570	710
P 3	651	791	651	791
P	41.54	47.05	41.54	47.05
Pav	29.61	35.12	29.61	35.12
PT	58.66	64.17	58.66	64.17
PO	73.98	79.49	73.98	79.49
P 2	22.44	27.95	22.44	27.95
P 3	25.63	31.14	25.63	31.14
Max. electric power (kW)	33.8	33.8	33.8	40.41
Elec. power (half load) (kW)	17.9	17.9	17.9	19.3
Heating power (kW)	31.5	31.5	31.5	37.8
Heating power (half load) (kW)	15.2	15.2	15.2	16.8
Voltage	3x400v + T (option : 3x230V or 3x208V)			
Standard current (A)	48.8	48.8	48.8	58.3
Standard current (half load) (A)	25.8	25.8	25.8	27.9
Current (option) (A)	88.7	88.7	88.7	106
Current (option) (half load) (A)	44.9	44.9	44.9	48.4
Weight (Kg)	450	500	450	500
Weight (lbs)	992	1102	992	1102

Gas or fuel ovens

	40x60 16x24"	40x80 16x32"	46x66 18x26"	46x80 18x32"
P	1432	1572	1432	1572
Pav	752	892	752	892
PT	1864	2004	1864	2004
P①	2255	2395	2255	2395
P②	947	1087	947	1087
P 3	1031	1171	1031	1171
P	56.38	61.89	56.38	61.89
Pav	29.61	35.12	29.61	35.12
PT	73.39	78.90	73.39	78.90
PO	88.78	94.29	88.78	94.29
P 2	37.28	42.80	37.28	42.80
P 3	40.59	46.10	40.59	46.10
Max. electric power (kW)	3.6	3.6	3.6	3.6
Elec. power (half load) (kW)	48	48	48	48
Voltage	3x400v + T (option : single or 3x230V or 3x208)			
Three-phase 400 (A)	5.17	5.17	5.17	5.17
Three-phase 230 (A)	8.52	8.52	8.52	8.52
Single phase 230 (A)	14.75	14.758	14.75	14.75
Weight (Kg)	770	850	770	850
Weight (lbs)	1697	1873	1697	1873

