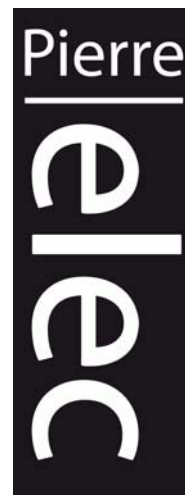


# ELECTRIC DECK OVEN



**EVIDENCE : Touchscreen regulator.**  
1 control board per oven

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**Thermoregulator with digital display**  
1 control board per level

## SPEC SHEET : FFPE-E000002-GB

Pictures are not contractual.  
The company reserves the right to change specifications without notice - Copying forbidden.

# INSTALLATION

This is a professional equipment which must be installed into a work premises environment FORBIDDEN TO THE PUBLIC for safety reasons rules.

It is one of the most compact model of the market. All parts are designed to be transported by 2 persons and pass through; a standard door 80cm wide, a narrow corridor or a stairs.

**Electric and hydraulic connections must comply with the applicable regulations and must be done by qualified workers.**

## BEFORE THE INSTALLATION, MAKE SURE THAT :

- The equipment must be set up on a flat floor, with a sufficient safety allowable load.
- The oven will be installed on a **FIREPROOF SUPPORT (IMPERATIVE)** : wood, etc. ... BANNED for obvious safety reasons.
- The room lay-out and the ventilation must comply with the legal standards.
- The wall clearance at rear of the machine is at least :
  - ✓ Electric box : Behind
    - × 1060mm - Oven equipped with a control panel : EVIDENCE or
    - × 820mm - Oven equipped with a control panel : EVCO
  - ✓ Electric box : on one side of the oven : Leave a passage for a person.
- The wall clearance at sides of the oven is at least :
  - ✓ 50mm of the wall : at the opposite side of the régulator
  - ✓ 2/3xL : regulator side, to allow the complete removal of resistors if necessary.
- An adequate natural airflow must be provided around the equipment
- The hood exhaust should have a sufficient natural draft with an adequate section

Electric and hydraulic connections must comply with the applicable regulations and must be done by qualified workers.

## POWER SUPPLY

**Each oven must be individually protected** with a system close to the appliance, easily accessible and in conformity with legislation.

Note : the EARTH continuity circuit must be provided between the appliance and its electrical connection.

The customer must install a differential circuit breaker (30mA) : 1/ oven.

The power supply voltage must match the indicated voltage specified on the nameplate.

The installation must be suitable to the maximum power absorbed by the oven and be wired with cables of good diameter..

## WATER SUPPLY

- ✓ Water solenoid valve : 3 bars mini - 5 bars maxi.
- ✓ Pipe Ø12 drain
- ✓ Stainless steel hoses :
  - × Oven : 3 levels (1 x stainless steel hose - 1,5 m+ 2 x stainless steel hoses - 1 m)
  - × Oven : 4 levels (1 x stainless steel hose - 1,5 m + 3 x stainless steel hoses - 1 m)
- ✓ Shut off valve 1/4 turn 15/21M

The humidifier located in the baking chamber produce steam at the ambient pressure.

**In case the water analysis results are critical, it is highly recommended to apply water treatment in order to avoid scaling problems.**

## CONDENSATION DRAIN

The excess water of steam system is discharged in a well or in the sewerage. The collector located under the altar must be connected to discharge waste water network of the room taking care to respect a sufficient slope (collector outlet diameter: 15 / 21M)

## STEAM EXHAUST

- ✓ Hood outlet : tube Ø 200 mm
- ✓ Air flow : 930 m<sup>3</sup>/h
- ✓ Noise level : 68 dB(A)

For drains it is recommended to use stainless steel.

Pipes fitting : Female / oven side, male / outlet.

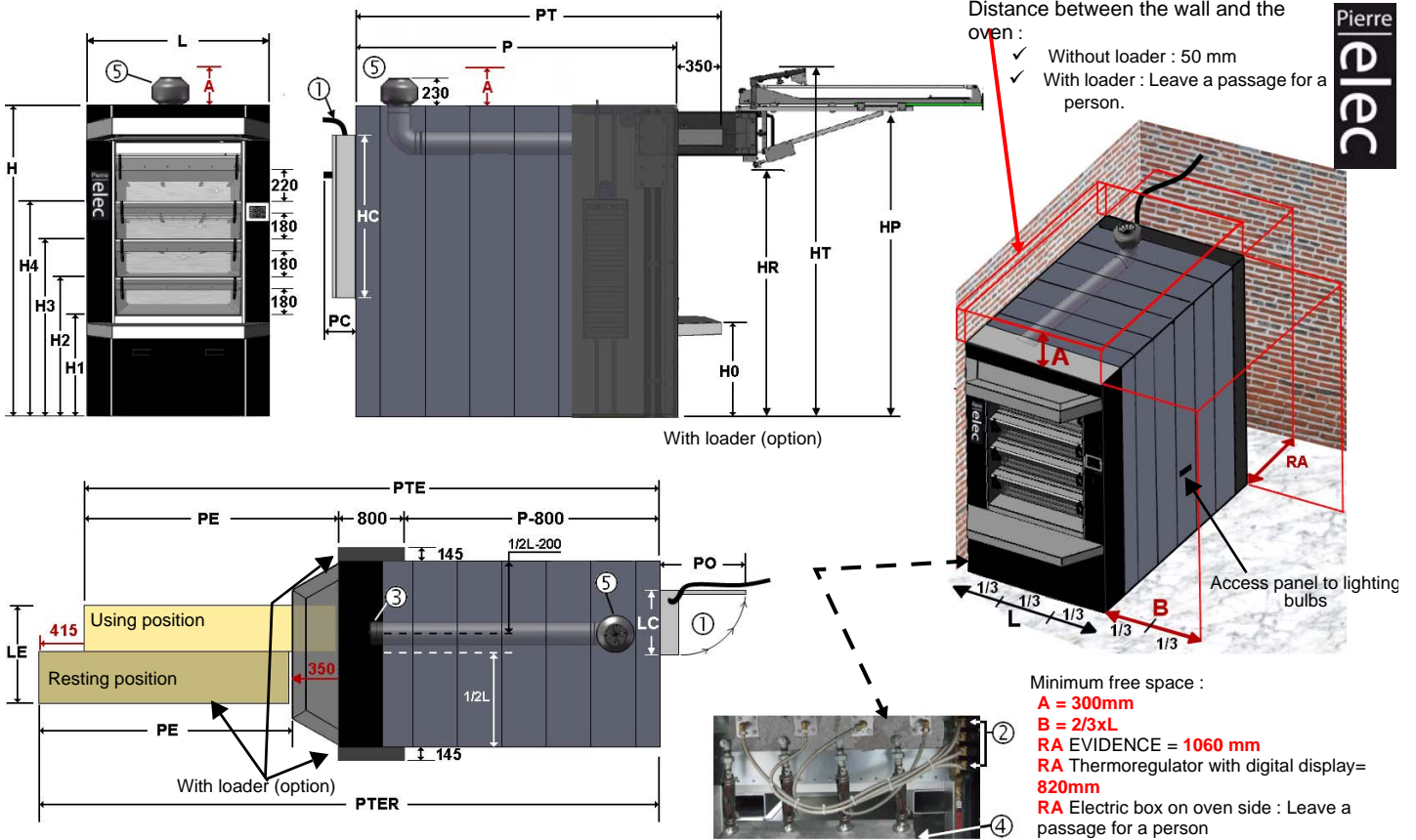
A purging tee-connection with a viewing and cleaning window has to be fixed at the base of vapors evacuation drain

It is forbidden :

- ✓ to connect the steam exhaust pipe to a chimney dedicated to the fumes.
- ✓ to reach the outside with an horizontal pipe.

We draw your attention on the exhaust vent line. It **MUST** be installed and serviced by a **PROFESSIONAL CHIMNEY INSTALLER** due to the risks incurred when the exhaust vent line is not correctly built up and assembled. The exhaust vent installer is just the sole person skilled to think about lengths, diameters, elbows, .... for the exhaust vent line according to the technical data of the equipment, local place, and the standards in force in the installation place environment. The quality of the chimney draft has an influence on the baking quality. We can under no circumstances be held responsible for any malfunction of the appliance due to an exhaust vent line which could not meet the requirements of the technical rules and the laws in force .

# SPEC SHEET : ELECTRIC DECK OVEN - PIERRE ELEC



| Code     | Levels | Ways | Mouth mm | Slabs mm | Surface m <sup>2</sup> | EVIDENCE |             | Thermoregulator with digital display |             |
|----------|--------|------|----------|----------|------------------------|----------|-------------|--------------------------------------|-------------|
|          |        |      |          |          |                        | Power kW | Intensity A | Power kW                             | Intensity A |
| PE-31812 | 3      | 1    | 770      | 1200     | 2,77                   | 14,3     | 20,6        | 16                                   | 23,1        |
| PE-31818 | 3      |      |          | 1800     | 4,16                   | 17,9     | 25,8        | 22                                   | 31,8        |
| PE-31824 | 3      |      |          | 2400     | 5,54                   | 23,8     | 34,4        | 28                                   | 40,4        |
| PE-41812 | 4      |      |          | 1200     | 3,70                   | 17,7     | 25,4        | 20                                   | 28,9        |
| PE-41818 | 4      |      |          | 1800     | 5,54                   | 23,2     | 33,5        | 27                                   | 39,0        |
| PE-41824 | 4      |      |          | 2400     | 7,39                   | 30,1     | 43,4        | 35                                   | 50,5        |
| PE-31912 | 3      | 2    | 900      | 1200     | 3,24                   | 16,4     | 23,7        | 19                                   | 27,4        |
| PE-31918 | 3      |      |          | 1800     | 4,86                   | 21       | 30,3        | 25                                   | 36,1        |
| PE-31924 | 3      |      |          | 2400     | 6,48                   | 26,1     | 37,7        | 33                                   | 47,6        |
| PE-41912 | 4      |      |          | 1200     | 4,32                   | 19,6     | 28,3        | 24                                   | 34,6        |
| PE-41918 | 4      |      |          | 1800     | 6,48                   | 26,3     | 38          | 31                                   | 44,7        |
| PE-41924 | 4      |      |          | 2400     | 8,64                   | 34,4     | 49,7        | 41                                   | 59,2        |
| PE-32612 | 3      | 3    | 620      | 1200     | 4,46                   | 21,6     | 31,2        | 25                                   | 36,1        |
| PE-32618 | 3      |      |          | 1800     | 6,70                   | 25,2     | 36,4        | 33                                   | 47,6        |
| PE-32624 | 3      |      |          | 2400     | 8,93                   | 33,3     | 48,1        | 44                                   | 63,5        |
| PE-42612 | 4      |      |          | 1200     | 5,95                   | 25,9     | 37,4        | 31                                   | 44,7        |
| PE-42618 | 4      |      |          | 1800     | 8,93                   | 34,7     | 50,1        | 41                                   | 59,2        |
| PE-42624 | 4      |      |          | 2400     | 11,90                  | 46,9     | 67,7        | 54                                   | 77,9        |
| PE-32818 | 3      | 4    | 770      | 1800     | 8,32                   | 33,6     | 48,5        | 42                                   | 60,6        |
| PE-32824 | 3      |      |          | 2400     | 11,09                  | 44,4     | 64,1        | 55                                   | 79,4        |
| PE-42818 | 4      |      |          | 1800     | 11,09                  | 44,1     | 63,7        | 51                                   | 73,6        |
| PE-42824 | 4      |      |          | 2400     | 14,78                  | 58,1     | 83,9        | 68                                   | 98,2        |
|          |        |      |          | PO       | 1050mm                 | 810 mm   |             |                                      |             |
|          |        |      |          | LC       | 800mm                  | 600mm    |             |                                      |             |
|          |        | HC   | 1000mm   | 800mm    |                        |          |             |                                      |             |
|          |        | PC   | 310 mm   | 260 mm   |                        |          |             |                                      |             |

- ① Electric supply (connection to be done to the general breaker located in the electrical box).
  - ② Cold water connection at 1 m of the coupling point.
  - ③ Flange for steam evacuation Ø 200 mm.
  - ④ Purging at 1 m of the coupling point Ø30.
  - ⑤ Turbine : The length of pipe between the flange and the turbine is 2 m at least. The steam outlet can be located at the top, the side or the rear part of the oven.
- Sound power : 68 dB(A) - Air flow : 930 m<sup>3</sup>/h  
Voltage : ~3x400V+N+G
- Inlets ① ② and outlets ③ ④ are at customer's charge and have to be in-service the day of installation.

**When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.**

**Dimensions in mm**

| Depths   | P    | PT   | PE   | PTE  | PTER |
|----------|------|------|------|------|------|
| PE-***12 | 1689 | 2039 | 1674 | 3395 | 3810 |
| PE-***18 | 2337 | 2687 | 2322 | 4723 | 5138 |
| PE-***24 | 2985 | 3335 |      |      |      |

**Width L for mouth of :**

|               | 620  | 770  | 900  |
|---------------|------|------|------|
| <b>1 Way</b>  | 1048 | 1200 | 1328 |
| <b>2 Ways</b> | 1668 | 1968 |      |

With suspended lift loader : L+ 290 mm

| LE | 675 | 825 | 955 |
|----|-----|-----|-----|
|----|-----|-----|-----|

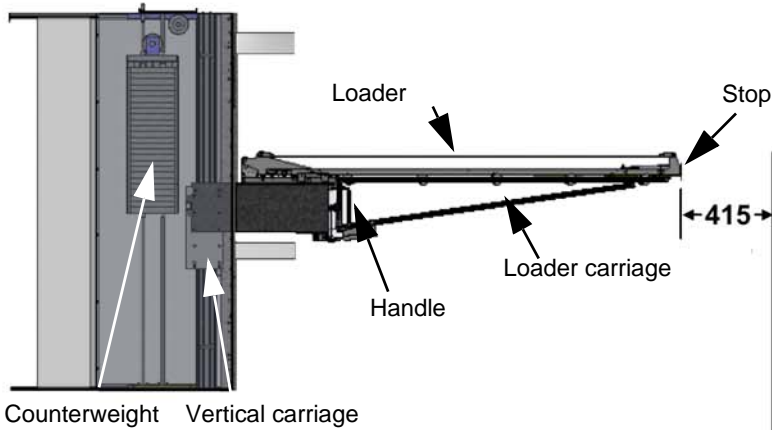
**Heights**

|        | H    | H0  | H1  | H2   | H3   | H4   | HR   | HP   | HT   |
|--------|------|-----|-----|------|------|------|------|------|------|
| PE-31* | 2127 | 819 | 874 | 1166 | 1446 |      | 1780 | 2102 | 2400 |
| PE-32* |      |     |     |      |      |      | 1758 |      |      |
| PE-41* | 2264 | 677 | 733 | 1012 | 1291 | 1571 | 1920 | 2225 | 2520 |
| PE-42* |      |     |     |      |      |      | 1877 |      |      |

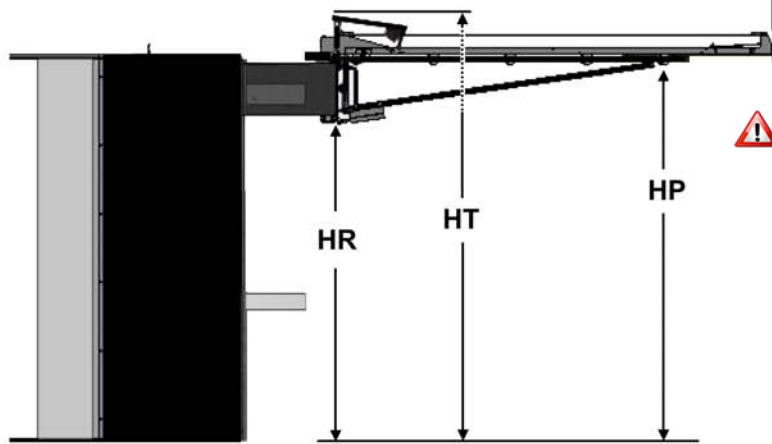
Not supplied with the oven : Cable at electrical box outlet. Shut off valve 1/4 turn 15/21M - Working pressure : 3 bars mini - 5 bars maxi. Stainless steel pipe Ø200 - Purging: In PVC high temperature or in copper for steam purging.

The heating elements and the lighting bulbs are ALWAYS located on the same side.

# OPTIONAL INTEGRATED LIFT/LOADER



## Using position



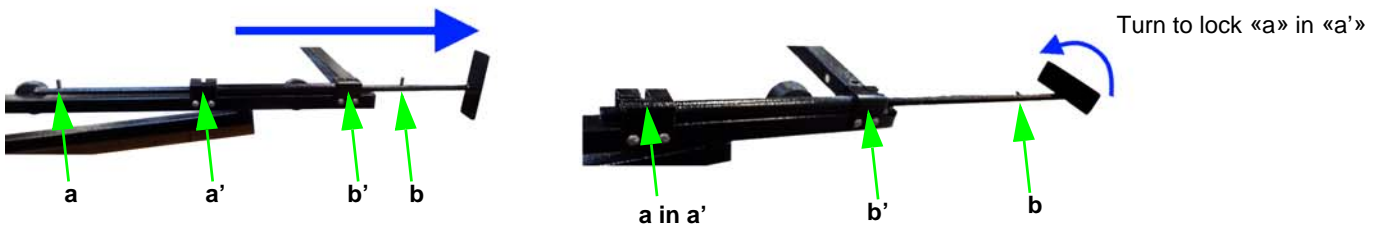
## Resting position

Pay attention to the free height under the lift loader once it is in the rest position.

|        | HR      | HP      | HT      |
|--------|---------|---------|---------|
| PE-31* | 1780 mm | 2102 mm | 2400 mm |
| PE-32* | 1758 mm |         |         |
| PE-41* | 1920 mm | 2225 mm | 2520 mm |
| PE-42* | 1877 mm |         |         |

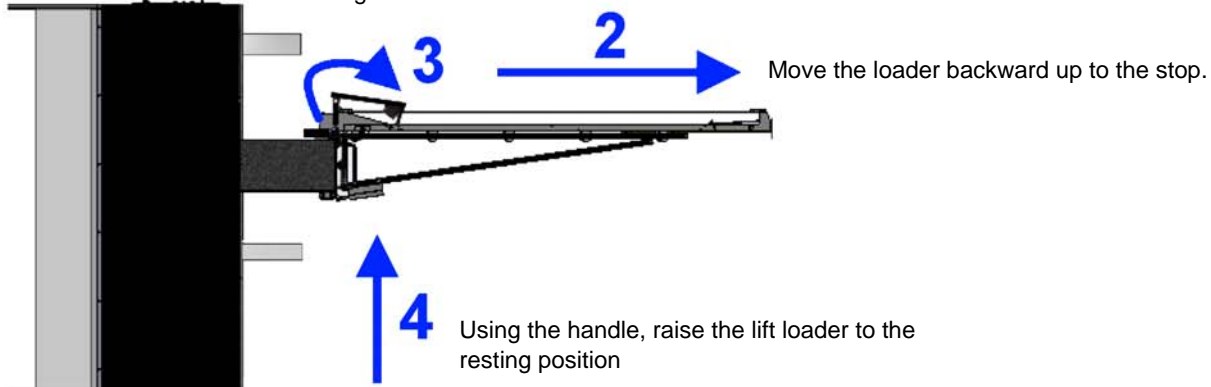
## Installing to the resting position

- In the use position, the dog point «b» is located in «b'». Unlock the stop by turning it to release «b» from «b'» and pull it until «a» is located in the middle of «a'».



**!** The loader can in no way be used when the stop is taken out, otherwise you risk to damage the loader carriage.

Fold the front of the loader carriage on itself.



# SLABS DRYING



**The operations of SLABS DRYING are COMPULSORY and must be scrupulously respected ; otherwise slabs will rive**

Before installing, slabs must have been stored for 2 days minimum with both faces exposed, in a room closed, far from humidity, with an ambient temperature between 15°C and 25°C

For the 1st use, increase gradually the temperature observing the heating graph supplied with the oven. The complete first heating will last 5 hours.

Once the ambient temperature inside baking chambers has reached 25°C, increase gradually temperature as follows :

## Precautions for first operation :

**It is important for slabs to respect the gradually temperature increasing  
Each step must be maintained for 2 hours.**

