



## Capacities

- **Tray size:**  
400 x 600 mm (GN 1/1 optional)
- **Number of levels:**  
6 or 10 levels (7 or 11 for GN 1/1)

## ELECTRIC COMBI CONVECTION OVENS

### Use

**ALCOR BAKE** is a mixed convection oven offering 3 baking modes: convection, combined or steam. It is intended for baking precooked bakery, pastry and danish products. Its steam cooking mode also allows you to cook both snacks and meals. It is available in two models, 6 and 10 levels, compatible with 400x600 supports. The 400x600 slides can be replaced by GN 1/1 slides, increasing the capacity of the ovens to 7 and 11 levels. Baking can be programmed with a timer, or with a core temperature probe (included).

To make it easier to get started, pre-recorded recipes are available in the control panel. They can then be customised according to your wishes. Several automatic washing cycles are available, ensuring perfect cleanliness regardless of the level of dirt in the baking chamber. Designed to simplify your daily life, the **ALCOR BAKE** oven is full of features that will save you time, such as simultaneous and synchronised baking or regeneration cycles for example.

### Operating principle

The products are placed on grids, trays, nets or in tubs, then loaded into the ventilated cooking chamber.

In convection mode, dry air is guaranteed thanks to forced extraction of humidity.

In combined or steam mode, steam is produced continuously thanks to a system for injecting water directly onto the heat source, thus converting the water to steam.

Once heated, the steam is diffused over the products via the fans.

Steam vent opening and closing can be managed manually or automatically depending on the desired humidity percentage.

### Construction

- **POLISHED STAINLESS STEEL AND GLASS FRONT**
  - Double-glazed door, tool-free removal of the inner glass for easy cleaning
  - Handle on right or left (configured on order only)
  - Condensate recovery and drain gutter
- **BAKING CHAMBER**
  - Full 304 stainless steel
  - Rounded bottom corners for easy cleaning
  - Diamond point shaped rear and side plates, to prevent deformation
  - Direction of ventilation alternates every 30 seconds to ensure homogeneous distribution of air
  - Halogen lighting, easy to replace
- **WASHING**
  - Automatic dosage of detergent product according to the selected cycle
  - Integrated detergent tan

### Advantages

- 3 cooking modes: convection, combined and steam
- Automatic wash
- 7 fan speeds
- Touch screen control panel 10"
- 115 recipes pre-recorded in the control system, sorted by category
- Ability to create up to 500 recipes with image
- Automatic steam vent opening management
- Multiple synchronised baking operations (Stop Synchro')
- Multiple simultaneous baking operations (Multi Chrono')
- Adjustable preheating up to 300 °C
- Available in electromechanical version
- Baking program starts as soon as the door closes
- Baking managed with a core temperature probe

# ALCOR BAKE COMBINED CONVECTION OVEN

## Technical data

Models	ALCOR BAKE 6	ALCOR BAKE 10	ALCOR BAKE EM 6	ALCOR BAKE EM 10
<b>Type of control</b>				
10" Touch screen control panel	•	•	-	-
Electromechanical control panel	-	-	•	•
<b>Ventilation fans</b>				
2 fan speeds (1160 - 1400 rpm)	-	-	•	•
7 fan speeds (810 - 1440 rpm)	•	•	-	-
<b>Functionalities</b>				
Baking modes: Recipes, Stop Synchro', Multi Chrono', special cycles, Delta T	•	•	-	-
Preheat and temperature hold functions	•	•	-	-
Automatic wash	•	•	-	-
Automatic steam vent management	•	•	-	-
Soft baking function (semi-static baking)	•	•	-	-
HygroControl smart humidity management system	-	-	-	-
<b>Characteristics</b>				
400x600 slides, 6 levels	•	-	•	-
400x600 slides, 8 levels	-	€	-	€
400x600 slides, 10 levels	-	•	-	•
GN 1/1 slides, 7 levels	€	-	€	-
GN 1/1 slides, 11 levels	-	€	-	€
Steam production by direct injection	•	•	•	•
Boosted steam production (boiler)	-	-	-	-
USB port	•	•	-	-
Adjustable feet	•	•	•	•
Halogen lamp	•	•	•	•
Option without anti-scale filter *	-€	-€	-€	-€
<b>Accessories</b>				
Pin type sensor + support	€	€	-	-
Spraying head with automatic winder	€	€	€	€
External spraying head	€	€	€	€
12 bottles of 1 kg of detergent Alclean**	•	•	-	-
1 bottle of 1 kg of anti-scale Alcal**	-	-	-	-
<b>Door</b>				
Handle on the left	•	•	•	•
Handle on the right	€	€	€	€
Condensate recovery and drain gutter	•	•	•	•
<b>Steam duct</b>				
Coupling with suitable pipe Ø 150 mm	€	€	€	€
<b>Water evacuation</b>				
High-temperature water evacuation kit	€	€	€	€
<b>Hood</b>				
Hood with steam extractor fan	€	€	€	€
<b>Stand</b>				
Oven stand without castors, H 720 mm, with adjustable tray holder for 6 or 12 trays	€	€	€	€
Oven stand castors	€	€	€	€
Proofer without castors H 730 mm	€	€	€	€
Castors for proofer	€	€	€	€
<b>Supply voltage</b>				
3N~380-415V 50/60Hz	•	•	•	•

• : Standard

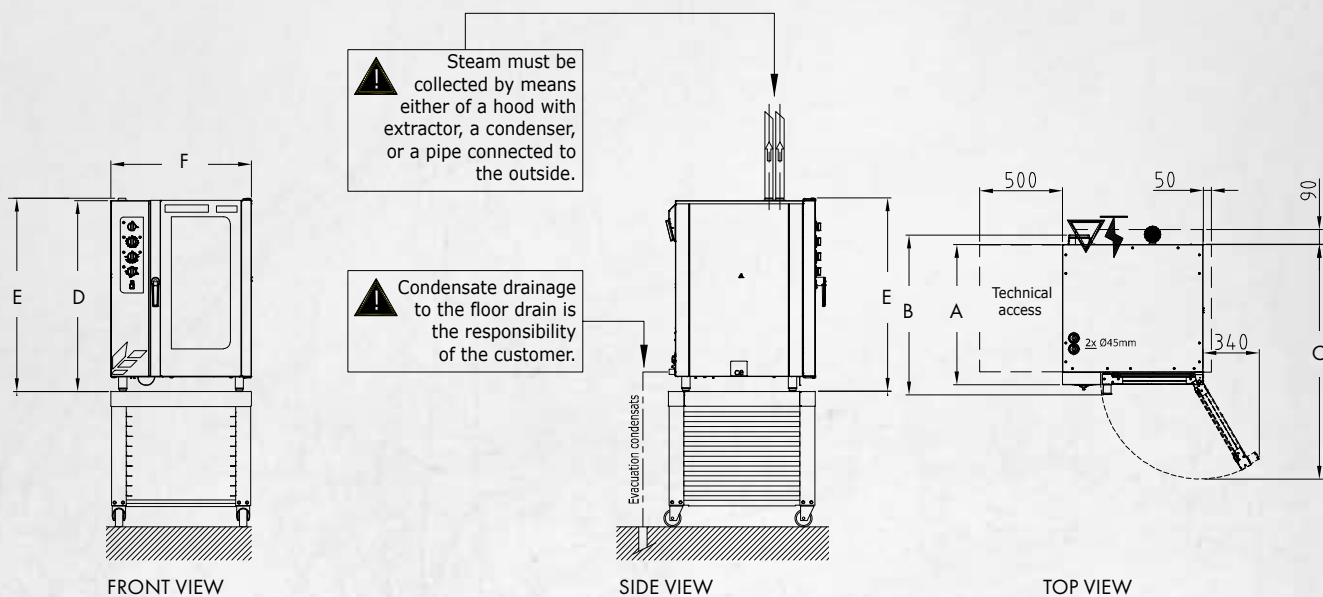
◦: Free option

€: Option at extra charge

-: Unavailable

# ALCOR BAKE COMBINED CONVECTION OVEN

## Technical data



● Condensate drainage Ø 1" (Resistance > 90°C)

⚡ Direct power supply by 5 x 4 mm<sup>2</sup> cable (H07RN-F) pre-fitted to floor. Mandatory copper cables.

▽ Ø 3/4" cold water supply with a shut-off valve.

⊙ Ø 45 mm Steam exhaust.

Technical features			ALCOR BAKE 6	ALCOR BAKE 10	ALCOR BAKE EM 6	ALCOR BAKE EM 10
<b>Oven</b>						
A	Oven depth	(mm)			845	
B	Overall depth	(mm)			960	
C	Total depth door open	(mm)			1420	
D	Oven height	(mm)	870	1150	870	1150
E	Overall height	(mm)	890	1170	890	1170
F	Overall width	(mm)			850	
	Hood height	(mm)			330	
	Hood depth	(mm)			990	
	Hood weight	(kg)			49	
	Water connection (washing)	(inch)			3/4"	
	Softened water connection (steam)	(inch)			3/4"	
	Water drainage	mm			32	
	Oven floor area	(m <sup>2</sup> )			0.72	
	Total weight of the oven	(kg)	95	132	90	125
<b>Accessories</b>						
	Oven stand height with castors	(mm)			820	
	Oven stand height without castors	(mm)			720	
	Standard oven stand weight	(kg)			37	
	Proofer height with castors	(mm)			746	
	Proofer height without castors	(mm)			736	
	Proofer under oven weight	(kg)			58	
<b>Energy characteristics</b>						
	Connection power	(kW)	11	17	11	17
	Proofer connection power	(kW)			1.5	
	Hood connection power	(W)			170	
	Electrical protection	(A)	20	32	20	32
	Maximum operating temperature:	(°C)			280	
	Maximum preheating temperature:	(°C)	300			
<b>Water connection</b>						
	Pressure	(bars)			1.5 - 5	

# ALCOR BAKE COMBINED CONVECTION OVEN

## Technical data

Support specifications	Levels	Spacing (mm)	Maximum load (kg)	Maximum load per deck (kg)
<b>400 x 600 mm support</b>				
ALCOR BAKE and ALCOR BAKE EM 6	6	80	30	5
ALCOR BAKE and ALCOR BAKE EM 10	10		45	
<b>GN 1/1 support (530 x 325 mm)</b>				
ALCOR BAKE and ALCOR BAKE EM 6	7	70	30	5
ALCOR BAKE and ALCOR BAKE EM 10	11		45	

Automatic wash	Time (min)	Water (L)	Alclean (g)
<b>6 levels</b>			
Quick cycle	20	17	90
Soft cycle	36	26	180
Medium cycle	52	37	270
Hard cycle	67	46	360
<b>10 levels</b>			
Quick cycle	20	17	130
Soft cycle	36	26	260
Medium cycle	52	37	390
Hard cycle	67	46	520

Pallet packaging (cardboard)		ALCOR BAKE 6	ALCOR BAKE 10	ALCOR BAKE EM 6	ALCOR BAKE EM 10
Width	(mm)	915	915	915	915
Depth	(mm)	1000	1000	1000	1000
Height	(mm)	1045	1330	1045	1330
Weight	(kg)	113	152	108	145