

OVENS

ELECTRIC DECK OVEN



Capacities

- **Baking area:** from 2.8 to 19.4 m²
- **Number of decks:** 3, 4 or 5
- **Useful height for high crown decks:** 225 mm
- **Useful height for the ROC deck** (Only available for Orion EVO 1 x 800 mm): 205 mm
- **Useful height for low crown decks** 180 mm
- **6 baking chamber depths:** 120, 160, 180, 200, 220 and 240 cm
- **Available options:** 1 x 800 mm doors, 2 x 600 mm doors and 2 x 800 mm doors.

Use

The **ORION EVO** oven is an electric deck oven designed to bake all types of bakery products, pastries and Danish pastries. It is a high performance oven due to the quality control and consistency of the baked products, ideal for a sustainable and continuous production rate.

ORION EVO 1 x 800 mm can be fitted with a "R.O.C." deck (Optimised Baking Radiation), specially designed for baking large pieces over 1 kg.

Operating principle

- Equipped with its new **INTUITIV'2** touch screen control panel, **ORION EVO** benefits from a centralised energy management system: at any time, the software will automatically allocate any available oven power to the heating elements that need it.
- The range of **ORION EVO** ovens is recognised for its high baking capacity that allows for up to 15 kg of cold dough to be baked hourly per m² of deck. A "boost baking capacity" option is also available for operations with a short baking time and/or an increased load of dough to be baked.
- The design, dimensioning and control of the steam generator are optimised in such a way as to continuously provide a good quality and generous amount of steam.
- Each oven deck is fitted with a water meter, guaranteeing that the correct quantity of steam is released into the baking chamber, for each baking cycle.
- The patented new design of the **ORION EVO** "loading doors" provides a smooth and continuous surface between the glass and the deck, making the baking deck very easy and quick to clean.
- The windows can easily be removed by the baker. They also benefit from a special opening position for cleaning purposes.
- The baking chamber is particularly well sealed: any wasteful loss of steam during baking is greatly reduced, which also contributes towards energy savings.

Construction

- **FRONT**
 - Polished stainless steel
 - New patented airtight door opening
 - IDL door handles 3 positions
 - Removable glass doors
 - Hood with steam extractor fan
- **BAKING CHAMBER**
 - Top and bottom decks: deck made of 20 mm thick refractory material
 - ROC deck (only available with **ORION EVO** 1 x 800 mm): bottom and top made of 20 mm thick refractory material with 13 mm thick refractory hearth stones on the sides
 - Inside lighting
 - High performance stainless steel heating elements, 3-year warranty
 - Integrated heating element protection system on the top of baking chambers
 - Decompression valve
- **STEAM GENERATOR**
 - Independent steam generator for each deck, all with water meter
 - Pressure reducer
 - Steam diffusion via the back of the baking chamber, "anti-splash" diffusion of water onto the bread
 - Anti-scale filter
- **INSULATION**
 - Crossed rock wool panels
 - Reflecting glass doors to reduce heat losses
 - New airtight door opening

Important notes

The **ORION EVO** oven is supplied without integrated lifter, loader or hooks

Advantages

- Baking quality comparable to that of traditional ovens
- An oven that keeps up with the pace
- High baking capacities
- Reactive and flexible
- Modular oven (it may be adapt from 3 to 4 decks)
- Economic
- Premium quality
- Easy to clean: decks and glass doors
- Oven may built-in on 1 side (opposite to the technical zone) and at the rear

ORION EVO ELECTRIC DECK OVEN

Technical data

	1 x 800	2 x 600, 2 x 800
Access to resistors / steam generator / handle side / control unit side		
All on the left	•	•
All on the right	o	o
Control units		
INTUITIV'2 control unit (1 central control unit)	•	•
ERGOCOM control unit (1 control per deck for oven with 3- 4 decks)	o	o
ERGOCOM control unit (1 control per deck for oven with 5 decks)	€	€
Baking deck equipment		
4 th deck ROC (for 4- or 5-deck ovens), including steam vent (Intuitiv'2 only)	€	€
Decompression on each deck (except the ROC deck)	•	•
Motorised steam vent on the upper deck	€	€
Motorised steam vent on each deck	€	€
Resistor protection system in the top	•	•
Opening compatible with a bottom hook loader-unloader	€	€
Baking capacity/energy management - only with INTUITIV'2		
Centralised energy management	•	•
Boosted baking capacity	€	€
Energy management optimiser	€	€
GTC system compatibility	•	•
Scalability		
3-deck oven scalable up to 4 decks	€	€
4 th deck kit (to assemble later)	€	€
Steam		
Pulsed steam injection	•	•
1 water meter per steam generator (INTUITIV'2 only)	•	•
Anti-scale filter fitted with 1 cartridge	•	•
Without water filter to prevent scale deposits	-€	-€
Pressure reducer kit	•	•
Accessories		
Bench (excl. 5-deck oven)	•	•
Hood with exhaust fan and lighting	•	•
Simplified hood with exhaust fan (without grids and lightings)	-€	-€
Oven hook system	€	€
Integrated lifter EVO (with loader repositioning system)	€	€
Motorised integrated lifter LIFT'EVO	€	•
Stainless steel loader	€	€
Panels		
Stainless steel front with metal side panels in pre-lacquered grey steel	•	•
Full stainless steel oven housing	€	€
Assembly		
Oven to be assembled on site	•	•
Base 12mm	€	€
Oven shipped mounted on a base	Consult us	Consult us
Power supply voltage		
4N ~ 380-400V	•	•
3 ~ 200-208V (4 and 5 decks, depth 120, 160 and 200 cm, not available in boosted capacity format)	€	€

• : Standard

o: Free option

€: Option at extra charge

-: Unavailable

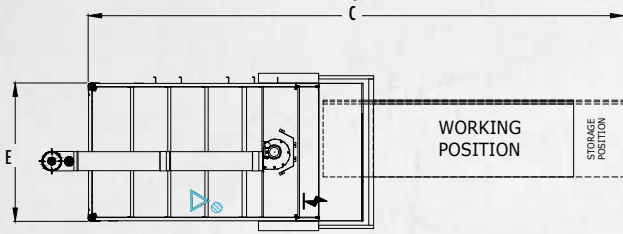
ORION EVO -1 x 800 ELECTRIC DECK OVEN

Technical data

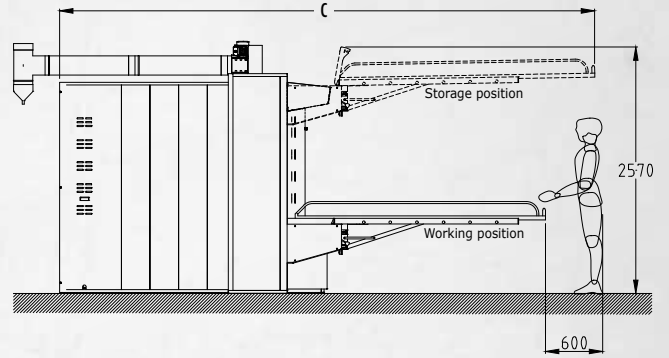
ORION EVO 1 x 800 mm Technical data						
Models	With INTUITIV'2				With ERGOCOM	
	Standard baking capacity		Boosted baking capacity		Standard baking capacity	
	Electrical connection capacity (kW)	Electrical protection (A)	Electrical connection capacity (kW)	Electrical protection (A)	Electrical connection capacity (kW)	Electrical protection (A)
ORION EVO - 1 x 800 mm - 3 decks						
801/3.120	19.3	40	23.4	63	19.3	40
801/3.160	23.1	63	28.4	63	23.1	63
801/3.180	24.9	63	33.7	63	24.9	63
801/3.200	26.8	63	36.2	80	26.8	63
801/3.220	31.6	63	38.7	80	31.6	63
801/3.240	33.4	63	41.2	80	33.4	63
ORION EVO - 1 x 800 mm - 4 decks						
801/4.120	25.3	63	29.3	63	25.3	63
801/4.160	30.3	63	35.6	80	30.3	63
801/4.180	32.8	80	42.6	80	32.8	80
801/4.200	35.3	80	45.7	100	35.3	80
801/4.220	41.6	80	48.8	100	41.6	80
801/4.240	44.1	100	51.9	100	44.1	100
ORION EVO - 1 x 800 mm - 5 decks						
801/5.120	31.3	63	35.3	80	31.3	63
801/5.160	37.5	80	42.8	80	37.5	80
801/5.180	40.6	80	51.4	100	40.6	80
801/5.200	43.8	100	55.1	125	43.8	100
801/5.220	51.7	100	58.9	125	51.7	100
801/5.240	54.8	125	62.6	125	54.8	125

ORION EVO -1 x 800 ELECTRIC DECK OVEN

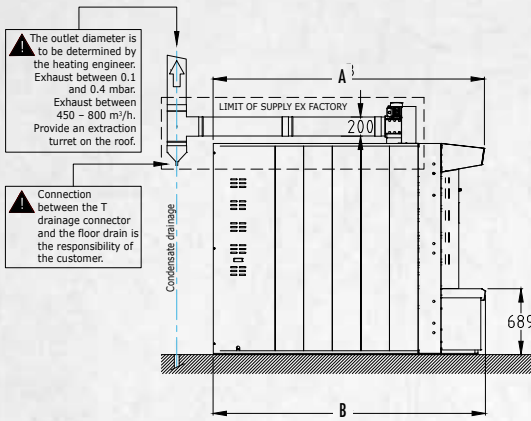
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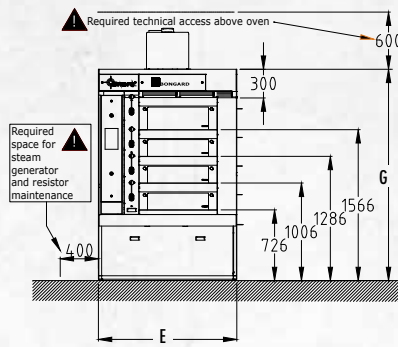
TOP VIEW WITH INTEGRATED LIFTER



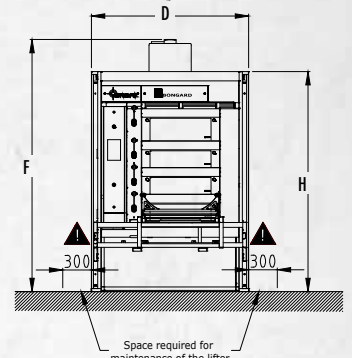
SIDE VIEW WITH INTEGRATED LIFTER



SIDE VIEW WITHOUT INTEGRATED LIFTER



FRONT VIEW WITHOUT INTEGRATED LIFTER



FRONT VIEW WITH INTEGRATED LIFTER

Dimensions											
Models	Overall depth A	Floor depth B	Oven + loader depth C	Oven depth with integrated lifter D	Oven width E	Overall height F	Frontal oven height G	Height with integrated lifter (excluding loader + stop) H	Baking area	Floor area	Total weight of the empty assembled oven, no base, no option
	(mm)										(m ²)
ORION EVO - 1 x 800 mm - 3 decks											
801/3.120	2252	2204	4226	1645	1441	2682	2200	2301	2.8	3.2	1447
801/3.160	2666	2618	5010	1645	1441	2682	2200	2301	3.8	3.8	1638
801/3.180	2878	2830	5593	1645	1441	2682	2200	2301	4.3	4.1	1868
801/3.200	3072	3024	5802	1645	1441	2682	2200	2301	4.8	4.4	1949
801/3.220	3282	3234	6386	1645	1441	2682	2200	2301	5.3	4.7	2035
801/3.240	3477	3429	6580	1645	1441	2682	2200	2301	5.8	5.0	2140
ORION EVO - 1 x 800 mm - 4 decks											
801/4.120	2252	2204	4226	1645	1441	2682	2200	2301	3.8	3.2	1857
801/4.160	2666	2618	5010	1645	1441	2682	2200	2301	5.1	3.8	2109
801/4.180	2878	2830	5593	1645	1441	2682	2200	2301	5.8	4.1	2422
801/4.200	3072	3024	5802	1645	1441	2682	2200	2301	6.4	4.4	2520
801/4.220	3282	3234	6386	1645	1441	2682	2200	2301	7.1	4.7	2646
801/4.240	3477	3429	6580	1645	1441	2682	2200	2301	7.7	5.0	2770

ORION EVO -1 x 800 ELECTRIC DECK OVEN

Technical data

Dimensions											
Models	Overall depth A	Floor depth B	Oven + loader depth C	Oven depth with integrated lifter D	Oven width E	Overall height F	Frontal oven height G	Height with integrated lifter (excluding loader + stop) H	Baking area	Floor area	Total weight of the empty assembled oven, no base, no option
	(mm)								(m ²)		
ORION EVO - 1 x 800 mm - 5 decks											
801/5.120	2242	1812	4226	1645	1441	2682	2200	2301	4.8	2.6	2338
801/5.160	2656	2226	5010	1645	1441	2682	2200	2301	6.4	3.2	2630
801/5.180	2868	2438	5593	1645	1441	2682	2200	2301	7.3	3.5	3089
801/5.200	3062	2632	5802	1645	1441	2682	2200	2301	8.1	3.8	3204
801/5.220	3272	2842	6386	1645	1441	2682	2200	2301	8.9	4.1	3350
801/5.240	3467	3037	6580	1645	1441	2682	2200	2301	9.7	4.4	3475