

SOLEO EVO

BREAD-STYLE DOOR OPENING

OVENS



MODULAR ELECTRIC DECK OVEN

Capacities

- **Baking area:**
from 0.72 to 1.98 m² (per deck, depending on the selected model)
- **Number of decks:**
1 to 5
- **Useful height for each deck:**
180 mm or 225 mm
- **Number of trays:**
2 to 6 trays 400 x 600 mm
or 460 x 660 mm

Use

Thanks to the baking opening and its inward opening system, loading and unloading are made easy, without the baker needing to operate the oven handle. It is the ideal oven for bakers wanting an oven fully customised to their specific needs.

Operating principle

The **SOLEO EVO** oven is made of baking units of varying dimensions, stackable on top of each other, to which upper and lower elements can be added to create a customised oven.

Construction

- **FRONT**
 - All brushed stainless steel and painted sheet metal
 - Removable windows
- **BAKING CHAMBER**
 - Baking opening: automatic inward opening system driven by the loader position
 - Brand new handle to aid opening and closing the window
 - "Smooth deck" slab in 20 mm thick refractory stone
 - Removable windows with special cleaning position
 - Lighting
- **CONTROL PANEL**
 - 1 touch screen control panel 7" SENSITIV'2 - central control
 - 1 touch screen control panel 7" SENSITIV'2 - per deck
 - 1 electromechanical control panel ERGOCOM - per deck
- **STEAM GENERATOR**
 - Independent steam generator for each deck
 - Water meter on each deck (only with SENSITIV'2)
 - Pressure reducer
 - Steam diffusion via the back of the baking chamber, "anti-splash" diffusion of water onto the bread
 - Anti-scale filter
- **INSULATION**
 - Panel insulation with rock wool
 - Reflective glass treatment

Advantages

- Regular and precise baking
- Optimised work comfort
- Environmentally conscious design
- Safe work environment
- Fluid & intuitive control panel

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Technical data

	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel					
All on the right	•	•	•	•	•
Control units					
7" SENSITIV'2 touch screen control (one central control per oven)	•	•	•	•	•
Ergocom controls (one control per deck)	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€
Door height					
- Low crown deck 180mm	•	•	•	•	•
- High crown deck 225mm	€	€	€	€	€
Double handles per deck (option)	-	-	€	€	•
Baking deck equipment					
Decompression and motorised steam vent on each deck	•	•	•	•	•
Steam					
Independent steam generator per deck	€	€	€	€	€
Top elements					
Ornamental strip	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€
Hood with condenser(s)	€	€	€	€	-
Bottom elements					
Technical base and castors	•	•	•	•	•
Frame with technical base and castors (H = 475 mm, 635 mm, 815 mm or 975 mm)	€	€	€	€	€
Tray storage rack (for base H = 815 mm ou 975 mm)	€	€	€	€	€
Electromechanical proofer with technical base and castors (H = 975 mm)	€	€	€	€	€
Drawer(s) for base	€	€	€	€	€
Lifter system					
Full width loading					
Full width integrated lifter	€	€	€	€	-
Fixed hooks on each deck on oven front — full width loading	€	€	€	€	-
Rod-operated oven loader/unloader — full width loading	€	€	€	€	-
Half width loading					
Integrated lifter for half width loading	€	-	€	€	€
Fixed hooks on each deck on oven front — half width loading	€	-	€	€	€
Rod-operated oven loader/unloader — half width loading	€	-	€	€	€
Manual loading (without lifter)					
Angle bar style belt loader	€	€	€	€	€
Accessories					
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€
Energy maximiser	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•
Combinations with other ovens (stainless steel facing required)					
Combined KRYSTAL+ convection oven	-	€	-	€	-
Pizza oven 1 or 2 deck(s)	€	€	-	-	-
Panels (excluding control panel)					
Stainless steel oven front	•	•	•	•	•
Stainless steel side and rear panels	€	€	€	€	€
Stainless steel frame front (without tray or drawer)	€	€	€	€	€
Assembly					
Oven to be assembled on site	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€
Power supply voltage					
3N~400 V	•	•	•	•	•
1N~230 V		-	-	-	-

• : Standard

◦: Free option

€: Option at extra charge

-: Unavailable

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Dimension (mm) — without lifter					
	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Width (C)	1344	1510	1978	1978	1978
Depth with insulation strip (A)	1651	1202	1101	1366	1846
Depth with hood (B)	2066	1617	1516	1781	2261

SOLEO EVO range height (mm) - Without lifter										
Number of low crown decks	Number of high crown decks	Total number of decks	Total height of decks	Oven stand height	Insulating strip height	Hood height	Oven height with hood (F)	Oven height with condenser	Loading height on first deck	Loading height on last deck
1	0	1	280	975	95	205	-	-	1018	1018
2	0	2	560	975	95	205	2115*	2370*	1018	1298
3	0	3	840	975	95	205	2115	2370	1018	1578
4	0	4	1120	635	95	205	2055	2310	678	1518
5	0	5	1400	475	95	205	2175	2430	518	1638
0	1	1	340	975	95	205	-	-	1018	1018
0	2	2	680	975	95	205	2235*	2490*	1018	1358
0	3	3	1020	815	95	205	2135	2390	858	1538
0	4	4	1360	475	95	205	2135	2390	518	1538
1	1	2	620	975	95	205	2175*	2430*	1018	1298
2	1	3	900	975	95	205	2175	2430	1018	1578
3	1	4	1180	635	95	205	2115	2370	678	1518
4	1	5	1460	475	95	205	2235	2490	518	1638
1	2	3	960	975	95	205	2235	2490	1018	1638
1	3	4	1300	635	95	205	2235	2490	678	1638
2	2	4	1240	635	95	205	2175	2430	678	1578
3	2	5	1520	475	95	205	2295	2550	518	1698

* These configurations are fitted with a 280 mm riser to conform to the minimum hood height.

Dimension (mm) - with integrated lifter and oven loader in storage position					
	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Oven width (H)	1544	1710	2178	2178	2178
Oven depth with loader (G)	3910	3000	2810	3345	4325
Oven height	2330	2330	2330	2330	2330
Height of loader in storage position	2405	2405	2405	2405	2405
Length of the oven loader (I)	1728	1298	1198	1463	1943

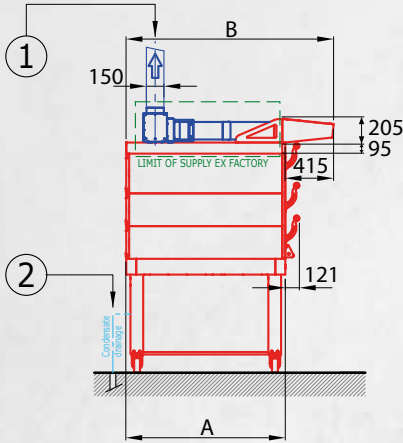
The integrated lifter is compatible with multi-deck ovens with a minimum of 2 decks and a height greater than 1850 mm

	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Useful baking dimensions					
Useful baking width	(mm)	803	935	1400	1400
Useful baking depth	(mm)	1220	770	670	935
Number of baking trays per deck					
400 x 600	(trays)	4	2	3	4
460 x 660	(trays)	2	2	3	4
460 x 760	(trays)	2	2	1	3
GN 530 x 650	(trays)	2	1	2	4
Baking area					
Baking area per deck	(m ²)	0,98	0,72	0,94	1,31

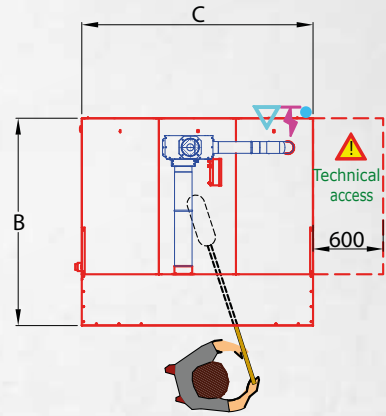
Connection power					
Electrical power per deck in cyclic heating mode					
Without steam	(kW)	4.4	3.9	4.9	7
With steam	(kW)	6.4	5.9	6.9	9

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Technical data



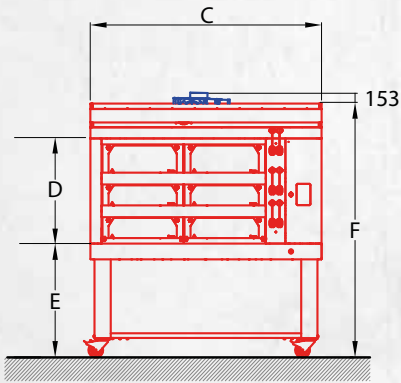
SIDE VIEW
WITHOUT INTEGRATED LIFTER



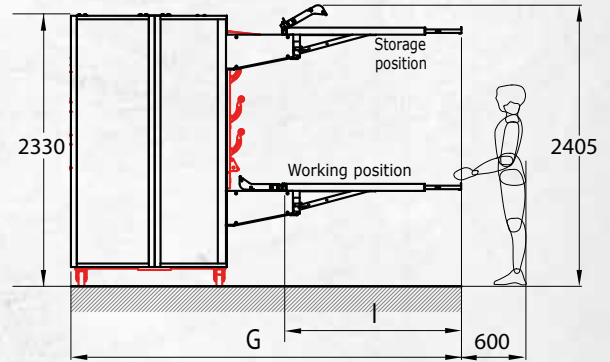
TOP VIEW
WITHOUT INTEGRATED LIFTER

- ① The diameter of the outlet is to be determined by the heating engineer. Exhaust between 300 et 400m³/h. Provide an extraction turret on the roof if the length of pipe > 10ml. Do not use non-return valve.
- ② Condensate drainage is the responsibility of the customer.

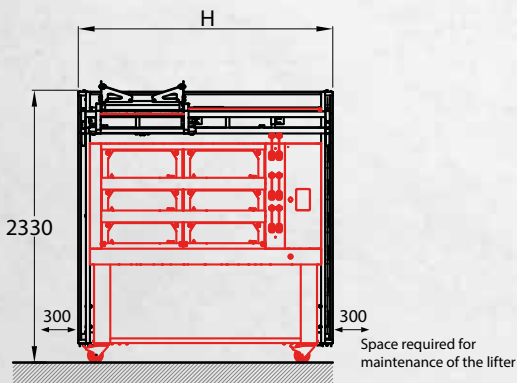
- Condensate drainage Ø100mm (mini 50mm) (Withstand ≥ 90°C)
- ⚡ Direct electric power supply on the base
Cable lying on the floor + 1,50m - **Copper cable mandatory**
- ▽ Cold water supply on the base with stopcock
- ⊙ Steam evacuation Ø150mm



FRONT VIEW
WITHOUT INTEGRATED LIFTER



SIDE VIEW
WITH INTEGRATED LIFTER



FRONT VIEW
WITH INTEGRATED LIFTER