

ELECTRIC BREAD OVEN




Cimav





An oven, a habitat

An oven, a habitat. A phenomenal product for baking bread with a clean design, with defined lines that respect the tradition of the great bread ovens. The Cimav bread line oven was created to cover the needs of large artisan production of bread and leavened products, allowing flexible and lean baking management. Cimav wants to bear witness to this long and glorious history and for more than 60 years it has been investing in technologies to continuously improve the oven and offer artisans a valid companion to create masterpieces.

The electric oven

The bread oven becomes electric: Cimav has always designed and invested in electrical solutions, also and mostly with a look to the future, which makes sustainability a pillar of our society. Energy sustainability, as well as environmental sustainability: replace old wood furnaces, avoid an environmental impact with fine dust from pellets or burnt gases.

A large oven for great bread.

This oven encompasses decades of studies, designs and innovations in 4 sides that have made it possible with a few simple ingredients to create a unique and precious product, forever irreplaceable in our diet: bread.

Cimav to preserve this art has therefore designed this oven, perfect to support even more delicate cooking such as pastry, or more aggressive such as pizza, cooking up to 350 ° C.





Technology in the hands of the artisan baker... 4.0

The oven has separate management of the chambers, with a view to being able to cope with high peaks in daily production, but also to be managed economically through the new 2.8" graphic display with capacitive keys.

The latter also allows, using the wi-fi connection inside the room, to interconnect with the EPoCA Cloud and to be able to download and view both input and output data on a computer, tablet or smartphone.

The further advantage is that of being able to remotely manage such an important oven, by pre-setting up to 49 cooking programs.

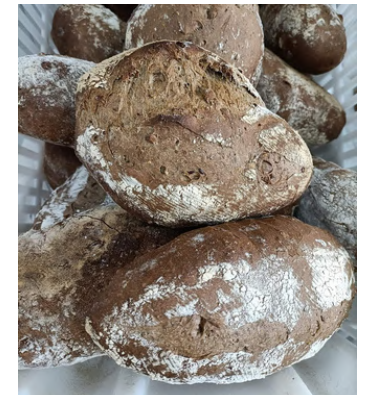


...to bake an unforgettable bread

The Cimav electric bread oven has been conceived and designed to be able to produce non-stop 24 hours a day, 7 days a week.

For years, our main strengths have been two: the quality of cooking and the useful life of our ovens. Many customers still write to us or call us satisfied after more than 30/40 years of activity with the Cimav oven. The chambers and heating elements are designed to ensure homogeneous cooking on all the most varied types of bread, without stopping. It is the ideal oven to enhance the work of the baker. Infallible power never tires. The power is always controlled by the graphic display, which allows you to set the desired temperature in two different ways and to keep it for as long as necessary without uncertainty. The steamers will then be able to give their final touch, maintaining the ideal humidity for the product.

An oven created for bread, but over the years, thanks to numerous studies, it has become an all-around oven: perfect for both pizza and pastry.



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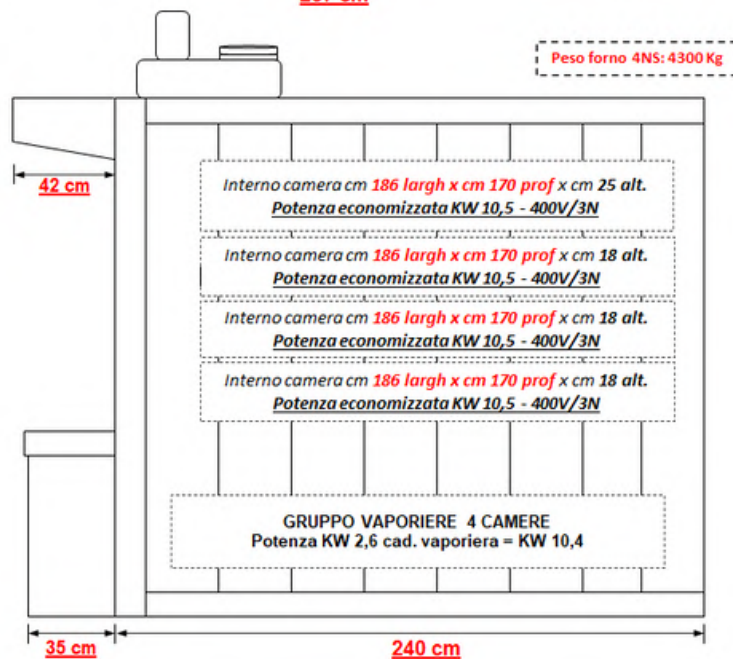
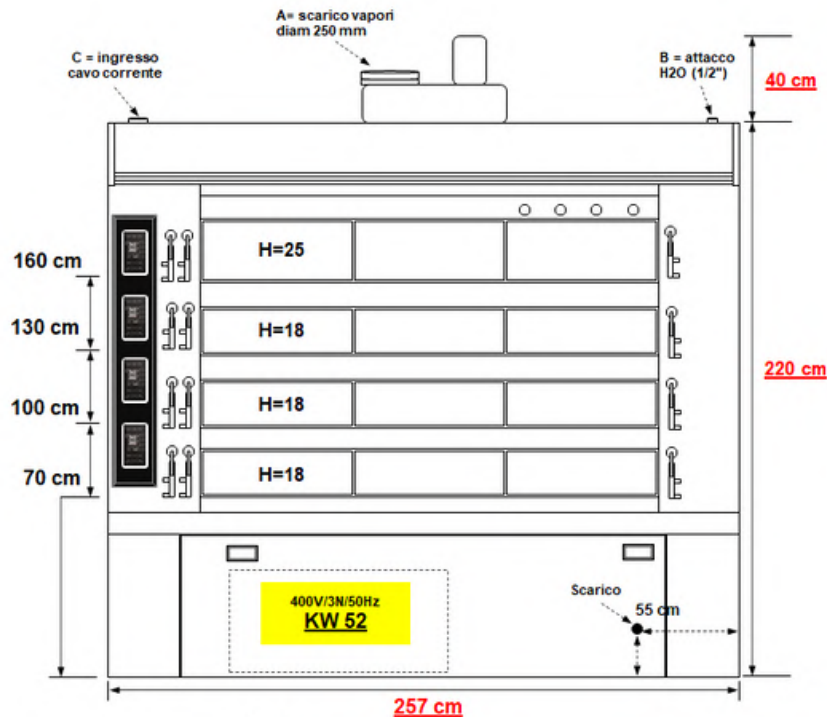



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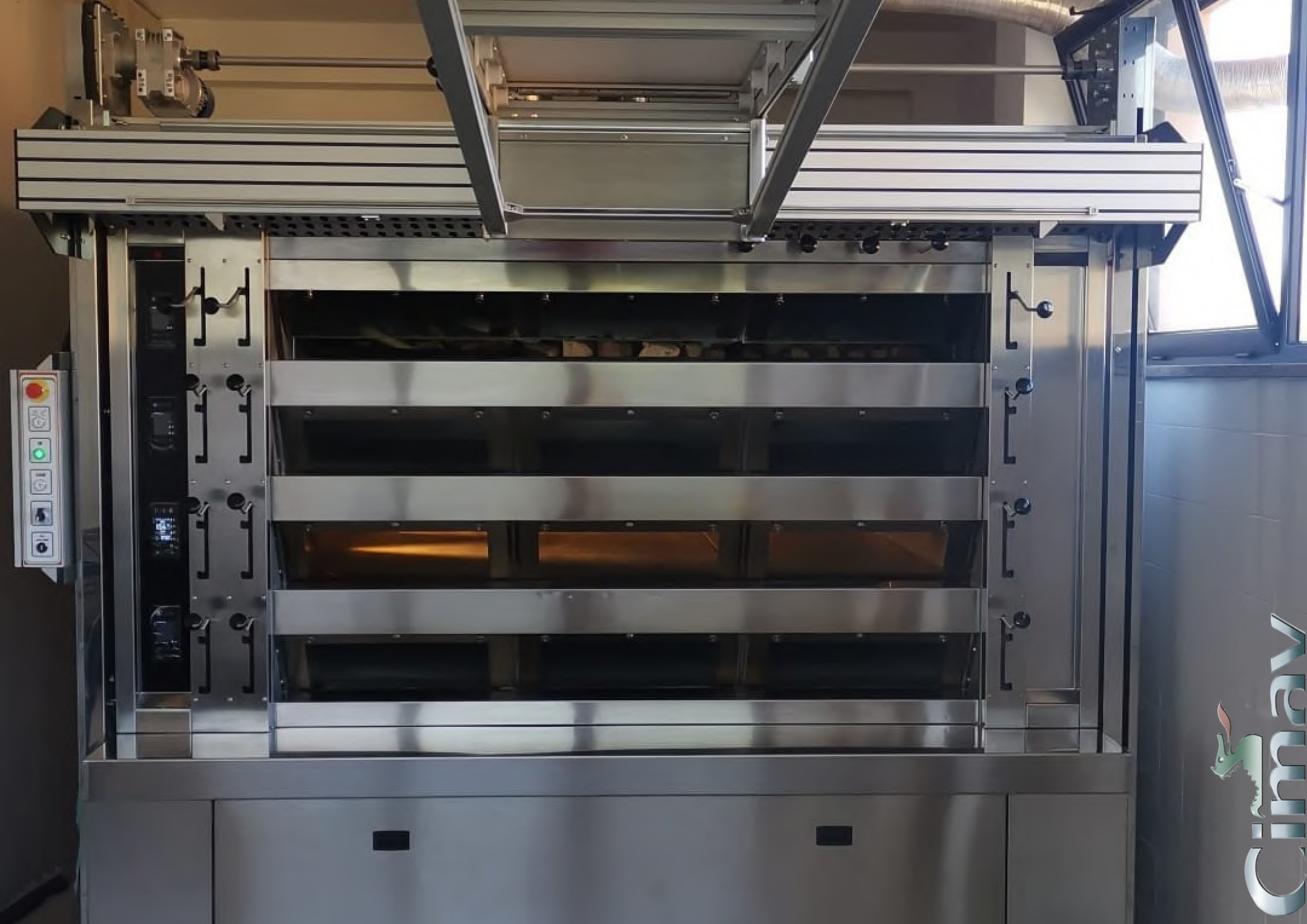
Main aspects of the oven

- maximum temperature 350 ° C
- insulated chamber with large thicknesses e high density rock wool
- high-performance internal lighting of the rooms
- refractory concrete hob which maintains the temperature optimally
- special resistances for refractory surfaces
- dual temperature top and bottom adjustment
- temperature management in percentage %
- economized management for work breaks in Eco mode
- thermally insulated outer surface
- manually operated steam valve for a homogeneous and controlled release of steam
- daily ignition timer
- 49 customizable baking programs
- steam exhaust with diameter 250 mm
- steam generators placed under the baking chambers
- all-glass door with double opening for manage excess steam and allow bake with the rail loaders.



Dimensions and models

Modello Model	N° Porte Doors	N° Camere N° Baking cham bers	Dimensioni camere Baking chambers dimensions		Dimensioni esterne External dimensions		Potenza elettrica Electric power	Superficie cottura Baking surface
			Larghezza Width	Profondità Depth	Larghezza Width	Profondità Depth		
L= cm 81								
3CO	1	3	82	130	143	240	17	3,2
3CO/1	1	3	82	170	143	280	22	4,2
3CO/2	1	3	82	200	143	310	26	4,9
3CO/3	1	3	82	250	143	360	31	6,1
L= cm 62								
4CO	1	4	82	130	143	240	23	4,2
4CO/1	1	4	82	170	143	280	30	5,6
4CO/2	1	4	82	200	143	310	35	6,5
4CO/3	1	4	82	250	143	360	42	8,1
L= cm 62								
3CN	2	3	125	130	186	240	27	4,8
3CS	2	3	125	170	186	280	28	6,3
3CT	2	3	125	200	186	310	31	7,5
3CP	2	3	125	250	186	360	39	9,3
L= cm 62								
4CN	2	4	125	130	186	240	36	6,4
4CS	2	4	125	170	186	280	37	8,4
4CT	2	4	125	200	186	310	42	10,0
4CP	2	4	125	250	186	360	53	12,4
L= cm 62								
3NN	3	3	187	130	249	240	30	7,3
3NS	3	3	187	170	249	280	34	9,5
3NT	3	3	187	200	249	310	43	11,2
3NP	3	3	187	250	249	360	48	14,0
L= cm 62								
4NN	3	4	187	130	249	240	40	9,7
4NS	3	4	187	170	249	280	45	12,7
4NT	3	4	187	200	249	310	57	14,9
4NP	3	4	187	250	249	360	64	18,6



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***"The fatigue of bakers during the night.
The scent of freshly baked bread.
The bite first crunchy and then soft.
Amazement in people's eyes. The sound
of Sunday. Man does not live just on
bread: on what else? "***



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