Mega Bakery

professional convection ovens for Bakery and Pastry

Side by side with taste lovers looking for high performances, flexibility and suitable price: this is what they expect from each of their tools. They are modern pastry chefs and we know them very well, which is why we support them with our products every day. The Mega Bakery line is dedicated to them: solid quality ovens, which are flexible and reliable and can ensure different cooking systems, as well as uniform baking on each tray. Energy saving and costs optimization render Mega Bakery ovens a reliable partner for success when cooking.

When simplicity turns into your best ally. Easier use, less waste of time for maintenance or cleaning: these are the winning features of Gierre's Mega Bakery oven. The air conveyor and the grid supports can be easily disassembled; the door can be inspected and is equipped with double tempered glass and a natural ventilation system to ensure the best insulation and cooling of the external glass; the cooking chamber is in stainless steel with rounded corners for easy removal of grease residues. Thanks to moisture automatic setting, the quantity necessary for the cooking process can be set in order to obtain crispy browned products for the most demanding eyes and palates. Mega Bakery digital version ovens offer the option of memorizing up to 60 recipes with 5 different cooking phases each. Recipes can also be reproduced and changed any time, if necessary. The Passo-a-Passo function enables the user to easily set the desired parameters.





Mega Bakery

440 M/D







Electromechanical controls (M) 4 knobs

Digital controls (D) 60 prog. 5 phases

Power supply 230V/400V 3N 50-60Hz

Power 6,3 Kw

External and internal finish Stainless steel

2 with reverse rotation

Tray size $4 \times 600 \times 400 \text{ mm}$

Trays interval 80 mm

Max temperature 270°C

> Timer 120 min. (M) - 9h 59 min. (D)

Humidification Adjustable

Dimensions (WxDxH) and weight $940 \times 830 \times 620 \text{ mm}$ 72Kg

Dimensions (WxDxH) and packaged weight 980 x 980 x 810 mm 90Kg

Core probe (D) Optional

Fan speed (D) 3 speed adjustable



Mega Bakery

640 M/D







Electromechanical controls (M) 4 knobs

Digital controls (D) 60 prog. 5 phases

Power supply 230V (su richiesta)/400V 3N 50-60Hz

Power 9,3 Kw

External and internal finish Stainless steel

2 with reverse rotation

Tray size $6 \times 600 \times 400$ mm

Trays interval 80 mm

Max temperature 270°C

Timer 120 min. (M) - 9h 59 min. (D)

Humidification Adjustable

Dimensions (WxDxH) and weight 940 x 830 x 745 mm 80Kg

Dimensions (WxDxH) and packaged weight 980 x 980 x 850 mm 100Kg

Core probe (D) Optional

Fan speed (D) 3 speed adjustable





Mega Bakery

1040 M/D







Electromechanical controls (M) 4 knobs

Digital controls (D) 60 prog. 5 phases

Power supply 400V 3N 50-60Hz

Power 14 KW

External and internal finish Stainless steel

Fans 3 with reverse rotation

Tray size $10 \times 600 \times 400 \text{ mm}$

Trays interval 80 mm

Max temperature 270°C

Timer 120 min. (M) – 9h 59 min. (D)

Humidification Adjustable

Dimensions (WxDxH) and weight $940 \times 830 \times 1047 \text{ mm}$ 95Kg

Dimensions (WxDxH) and packaged weight 980 x 980 x 1170 mm 130 Kg

Core probe (D) Optional

Fan speed (D) 3 speed adjustable



Mega Bakery

12 UG / UX

Power supply 230V 50/60Hz

Power 1,4Kw

Capacity 12 trays 600 x 400 mm 1/1GN

Trays interval 80 mm Max temperature 90° C

External frame Stainless steel (UG glass door / UX stainless steel door)

Humidification Manual

Dimensions and weight 940 x 866 x 811 mm 58kg

Dimensions and weight packaging 1025 x 946 x 951mm 61kg

Interfaces

Mega Bakery

Digital control panel (D

On/Off button

Oven light on/off button

Start/Stop button

Fan speed setting and rapid cooling button

Core probe (optional)

Temperature display

Temperature setting _____

Time and automatic preheating function display

Time setting and pre-heating selection

Humidification, fan speed and rapid cooling button

Humidification setting and fan speed

Programs display

Programs management _____



Mega Bakery

Mechanic control panel (M)

On/Off knob

Temperature selection and setting knob

Time selection and setting knob

Humidification selection and setting knob



