

## Каталог на продукцию GIERRE

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Казань (843)206-01-48	Ноябрьск (3496)41-32-12	Сочи (862)225-72-31
Ангарск (3955)60-70-56	Калининград (4012)72-03-81	Новосибирск (383)227-86-73	Ставрополь (8652)20-65-13
Архангельск (8182)63-90-72	Калуга (4842)92-23-67	Омск (3812)21-46-40	Сургут (3462)77-98-35
Астрахань (8512)99-46-04	Кемерово (3842)65-04-62	Орел (4862)44-53-42	Сыктывкар (8212)25-95-17
Барнаул (3852)73-04-60	Киров (8332)68-02-04	Оренбург (3532)37-68-04	Тамбов (4752)50-40-97
Белгород (4722)40-23-64	Коломна (4966)23-41-49	Пенза (8412)22-31-16	Тверь (4822)63-31-35
Благовещенск (4162)22-76-07	Кострома (4942)77-07-48	Петрозаводск (8142)55-98-37	Тольятти (8482)63-91-07
Брянск (4832)59-03-52	Краснодар (861)203-40-90	Псков (8112)59-10-37	Томск (3822)98-41-53
Владивосток (423)249-28-31	Красноярск (391)204-63-61	Пермь (342)205-81-47	Тула (4872)33-79-87
Владикавказ (8672)28-90-48	Курск (4712)77-13-04	Ростов-на-Дону (863)308-18-15	Тюмень (3452)66-21-18
Владимир (4922)49-43-18	Курган (3522)50-90-47	Рязань (4912)46-61-64	Ульяновск (8422)24-23-59
Волгоград (844)278-03-48	Липецк (4742)52-20-81	Самара (846)206-03-16	Улан-Удэ (3012)59-97-51
Вологда (8172)26-41-59	Магнитогорск (3519)55-03-13	Саранск (8342)22-96-24	Уфа (347)229-48-12
Воронеж (473)204-51-73	Москва (495)268-04-70	Санкт-Петербург (812)309-46-40	Хабаровск (4212)92-98-04
Екатеринбург (343)384-55-89	Мурманск (8152)59-64-93	Саратов (845)249-38-78	Чебоксары (8352)28-53-07
Иваново (4932)77-34-06	Набережные Челны (8552)20-53-41	Севастополь (8692)22-31-93	Челябинск (351)202-03-61
Ижевск (3412)26-03-58	Нижний Новгород (831)429-08-12	Симферополь (3652)67-13-56	Череповец (8202)49-02-64
Иркутск (395)279-98-46	Новокузнецк (3843)20-46-81	Смоленск (4812)29-41-54	Чита (3022)38-34-83
Россия (495)268-04-70	Казахстан (7172)727-132	Киргизия +996(312)96-26-47	Якутск (4112)23-90-97
			Ярославль (4852)69-52-93

**gierre**  
THE VALUE OF LIFETIME



*Professional ovens  
for Pastry and Bakery*

# *The value of lifetime*

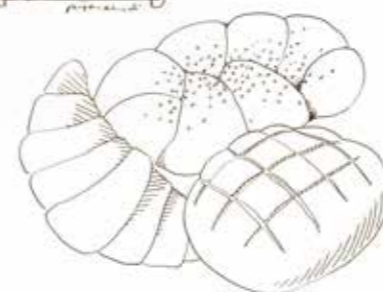
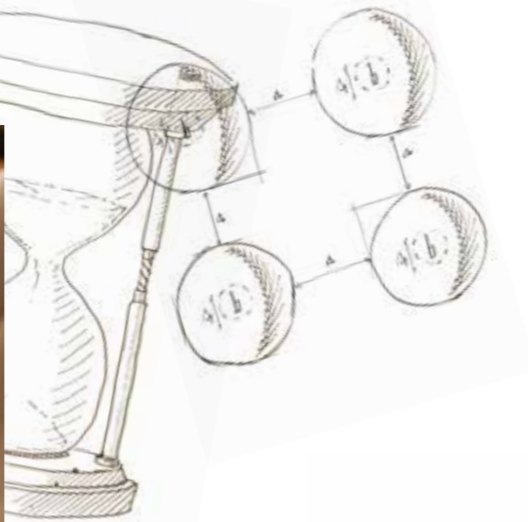
**Who inspires us every day? You do.**

We like things that last.  
And we like to imagine our oven as a trusted travel partner, a lifetime reliability.  
For thirty years, we have been telling stories of success together with pastry chef and bakers from all over the world.

Day after day.  
Generation after generation.







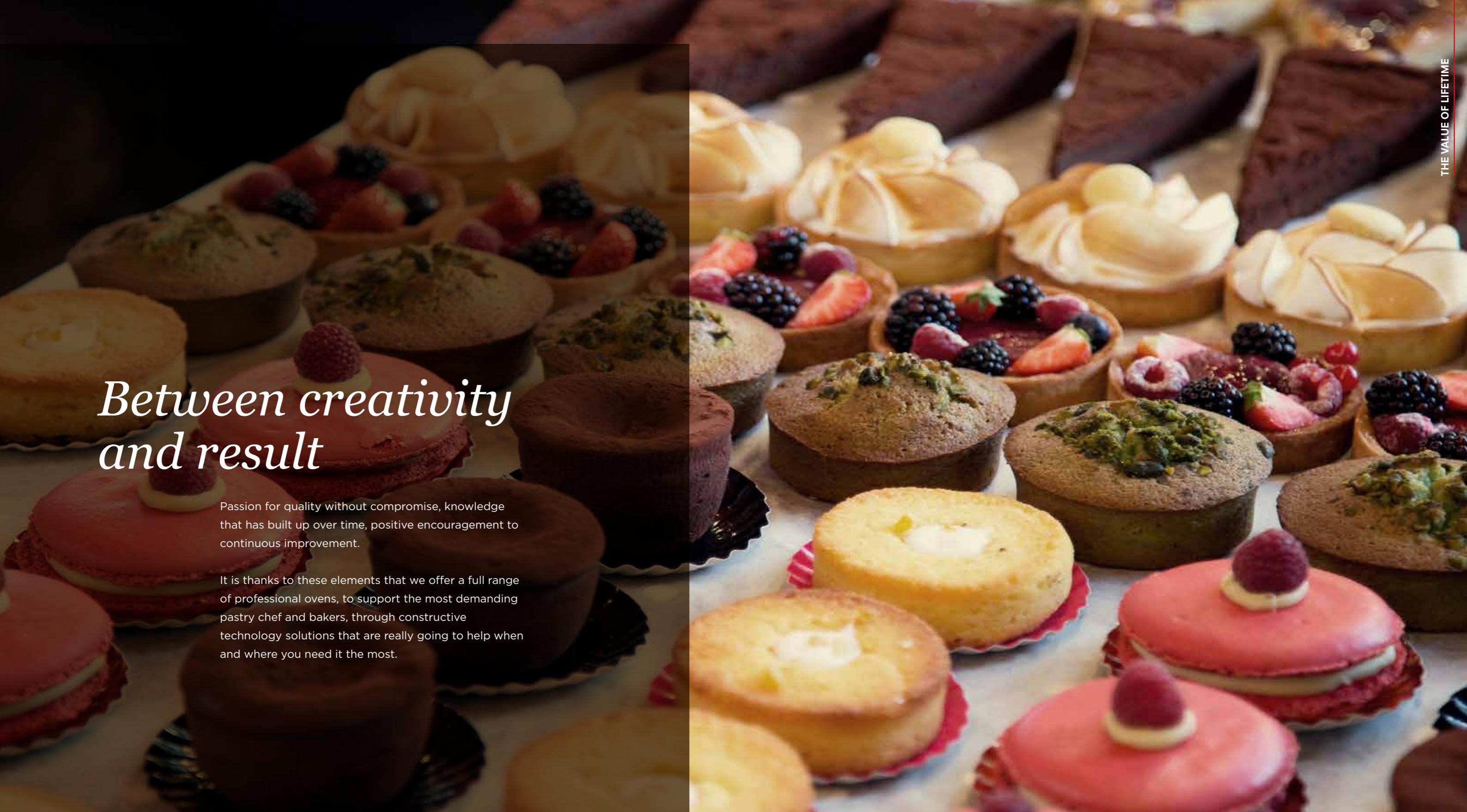
# *Gierre mission*

**Long lasting, reliability, cooking uniformity.**

Isn't this exactly what to expect from a professional oven?  
We think so.





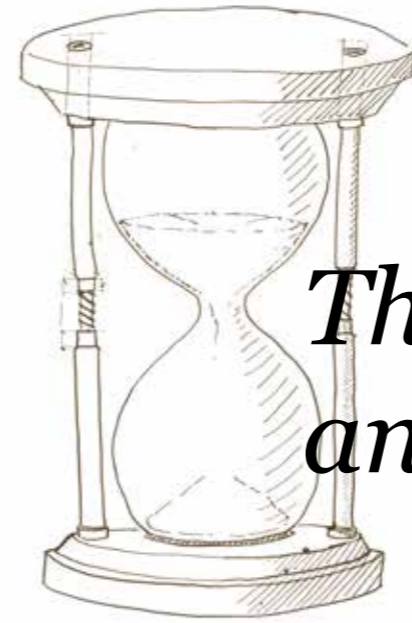


## *Between creativity and result*

Passion for quality without compromise, knowledge that has built up over time, positive encouragement to continuous improvement.

It is thanks to these elements that we offer a full range of professional ovens, to support the most demanding pastry chef and bakers, through constructive technology solutions that are really going to help when and where you need it the most.





## *The duration: an endless classic*

Gierre philosophy has always been the same: for thirty years the same passion for cooking together with a continuous quality research and direct knowledge of the sector, combined in order to offer professional ovens for pastry and bakery. Each oven valorises the time of those who choose Gierre.

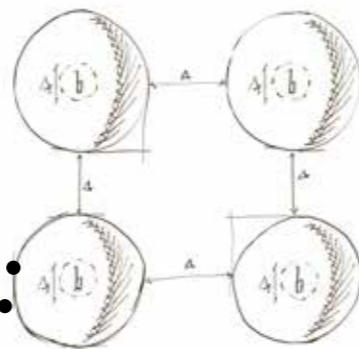
A flashback to thirty years ago brings us to the first experiments and to our youthful enthusiasm. Another look and you find yourself to nowadays, things have changed, many goals have been achieved, but your Gierre oven is still at your side.



**BAKETEK 500 P**



# *Cooking uniformity: we know the secret*



In pastry and bread-making the rules are laws written on stone:  
one of the foundations is cooking uniformity, and we know it well.

For more than thirty years Gierre has been investing in research  
and development to ensure a ventilation system leading to  
maximum effectiveness of cooking uniformity results.

From the first to the last tray you will not notice the difference.  
Should we bet?





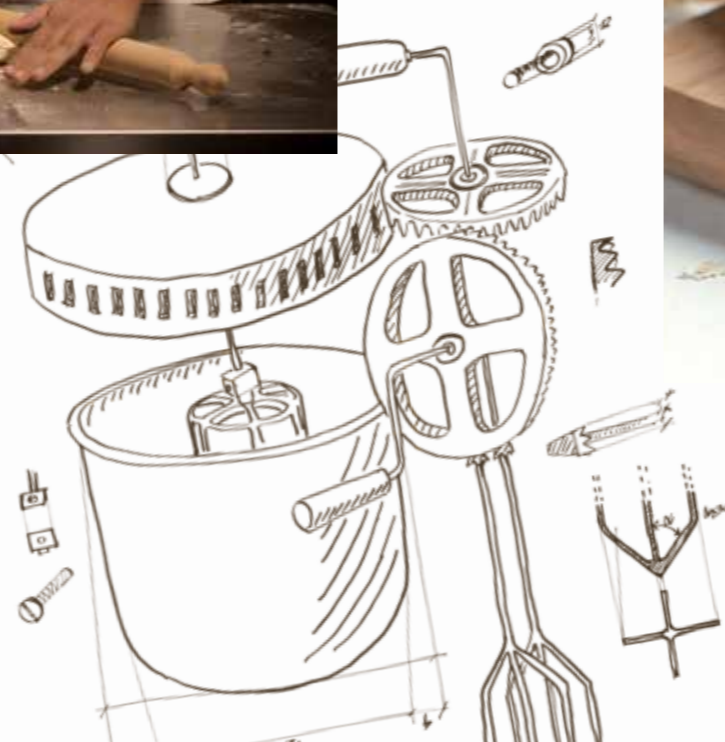
# *Reliability and experience: a great team work*

In your work you must be creative but precise. Enterprising but measured.  
You have to take many decisions and errors are not allowed.

Every day a new challenge awaits you, and the main goal is always to exceed  
the expectations of those who gave you their trust.

There is someone who shares all this with you.

Accepts the challenge, Gierre is at your side.





# *Imagination is not enough*

Technology as connecting point between idea and success: we design our ovens with this awareness.

Solutions created to support professional bakers and pastry chef, through constructive technology solutions that effectively help during specific operations.







# *The advantage of specialisation*

We grew up in the field for over thirty years, and we know the professionals' needs. We feel strong in doing what we do best: giving authentic and concrete responses to Pastry, Bakery and Snackery markets.

We measure the results in terms of performance and real benefits. We never forget this when we design and build our ovens.

For this reason, the whole cycle of development, design and production is made internally, in our offices in Italy, from the initial concept to the final testing.

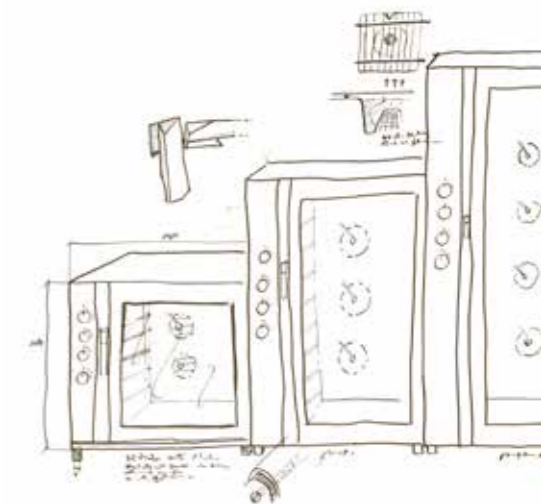


**MEGA BAKERY 640 D**





# *Range completeness*



We have developed a truly complete range of ovens dedicated to each specific application: from smaller ovens with 3 and 4 trays, for products in the Snackery segment, to 16 trays aimed to meet the needs of the most advanced professional laboratories of pastry and bakery.

For each line launched by Gierre you can choose between different sizes and interfaces, in addition to numerous accessories and complements such as proofers, supports, grids and specific trays.

Gierre is a partner at 360 degrees.





# *Professional Pastry & Bakery*

**Expression of excellence.**

Professional laboratories of the Pastry and Bakery Industry, must be able to count on solutions with precise functional characteristics: resistance to very intense and extended work cycles, maximum cooking uniformity, reliability and durability.





THE VALUE OF LIFETIME

***BAKETEK:***  
*the cutting-edge answer  
to the needs of the most  
demanding bakers and  
pastry chef.*

BAKETEK is the line of Gierre ovens dedicated to the Professional Pastry & Bakery.

BAKETEK ovens are specially designed for the most sophisticated laboratories and professional pastry shops, environments in which **time** and **precision, reliability** and **strength**, are essential parameters to choose and appreciate a solution.



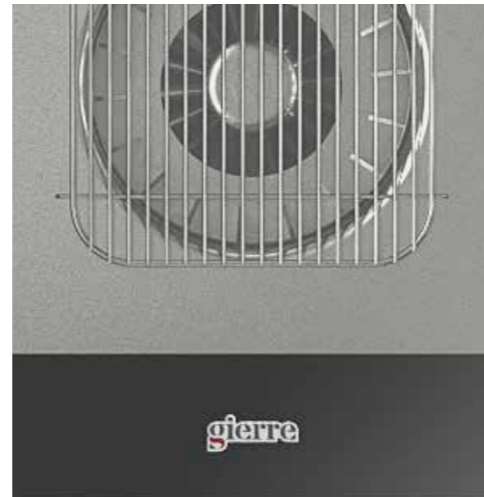
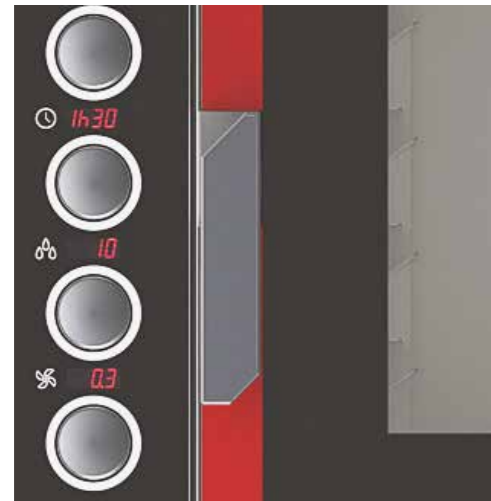
**BAKETEK 1000 P**



# Baketek

These ovens are our state-of-the-art response to the **more demanding cooks** requests: a range designed to enhance their creativity and excellence, offering complete cooking systems, observing the typicality of Italian recipes and international cuisine.

Know-how and specialization in professional ovens industry for pastry and bakery are enclosed in the BAKETEK range: an **iconic oven** for those who appreciate the Made in Italy “know-how”.



Reliability and durability are the result of constructive solutions and implemented techniques in over thirty years of experience with a **specific focus in pastry-making**. Resistant and performing components. Maximum optimisation of air recirculation inside the cooking chamber.

## ENHANCED HEATING UNIT

- 317 mm diameter resistance which improves the heat transfer
- 270 mm bi-directional radial fans with enhanced air flow
- Gas version with 10 stainless steel pipes with a diameter of 40 mm to optimise heat exchange

## PERFORATED AIR DIFFUSERS

Perforated walls with special structure capable of facilitating the homogeneous distribution of the air and the heat. Ideal for delicate products.

## FLAME IGNITION AND ELECTRONIC CONTROL

## PASSO A PASSO FUNCTION


## OPTIMISING ENERGY CONSUMPTION

Control of overload in the event of simultaneous use with other machines.

Quick and easy setting of the desired parameters.

## MAIN FEATURES

  
Scheduled ignition | 5

  
Steam extraction system

  
Insulation system at high-intensity

  
Three speeds reverse rotation

## BAKETEK LINE



BAKETEK 500



BAKETEK 1000



BAKETEK 520 GAS



BAKETEK 1020 GAS



BAKETEK 1600



BAKETEK LIEV 10



## LCD digital control panel (P)

On/off button

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Function management  
LCD display

---

Return/go to button

---

LCD main menu button

---

Temperature setting button

---

Timer button

---

Parameters setting  
and adjustment knob

---

Oven light on/off button

---

Vent opening /closing button

---

Humidification button

---

Fan speed adjustment button

---

Gas reset button

---

Start/stop button

---

USB port

---





## Digital control panel (E)

On/off button

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Oven light on/off button

---

Start/stop button

---

Gas reset button

---

Vent opening /closing button

---

Temperature display

---

Temperature adjustment

---

Timer display and automatic pre-heating function

---

Timer

---

Humidification display

---

Humidification adjustment

---

Fan speed display and rapid cooling function

---

Fan speed adjustment

---



## Electromechanical control panel (M)

On/off knob

---

Temperature setting and adjustment knob

---

Time setting and adjustment knob

---

Humidification setting and adjustment knob

---

Temperature control

---







# *Light Pastry & Bakery*

**As just made.**

Bread and bakery dealers, supermarkets, delicatessens and chains of pastry and bakery shops: these and many other professional businesses require ovens for immediate use and at the same time powerful, reliable and easy use "at first sight".

When simplicity becomes the main focus, MEGA ovens are the real and true point of reference in the segment of professional "light" ovens.





# *MEGA: Easy and performing, at your side every day.*

MEGA is the line of professional Gierre ovens dedicated to Light Pastry & Bakery.

The high versatility and costs optimisation make MEGA ovens accomplices of success in the kitchen.

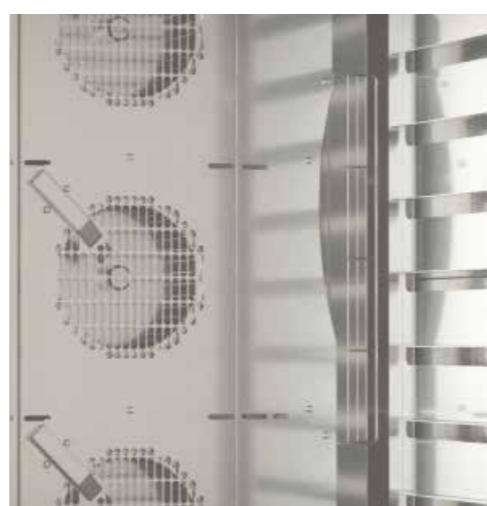


**MEGA BAKERY 1040 D**



# Mega

MEGA ovens know how to combine great **simplicity of use** with high standards in terms of **durability, reliability** and **cooking uniformity** on each tray. In the digital version you can store up to 60 recipes with 5 cooking steps each.



## MAIN FEATURES



Three speeds  
reverse rotation



Passo a Passo  
Function

- Rounded corners of the cooking chamber
- Double tempered glass inspected door
- Air conveyor and grid supports easily disassembled

## MEGA LINE



MEGA BAKERY 440



MEGA BAKERY 640



MEGA BAKERY 1040



MEGA LIEV 12



## Digital control panel (D)

On/Off button

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Oven light on/off button

---

Start/Stop button

---

Fan speed setting  
and rapid cooling button

---

Core probe (optional)

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Temperature display

---

Temperature setting

---

Time and automatic  
pre-heating function display

---

Time setting and  
pre-heating selection

---

Humidification, fan speed  
display

---

Humidification setting  
and fan speed

---

Programs display

---

Programs management

---



## Electromechanical control panel (M)

On/off knob

---

Temperature selection  
and setting knob

---

Time selection  
and setting knob

---

Humidification selection  
and setting knob

---







# *Snackery*

**The small with the same performance as the big.**

Compact ovens ideal for places where space is precious. Bar, snack bar, pizzerias and self-service have immediately appreciated the user-friendliness, the power and quietness in its small size.

BRIO ovens are technologies designed for cooking and regeneration of small snacks like brioches, cakes, small pizzas, precooked and frozen food.





# ***BRIO:*** ***Ultra concentrated*** ***professionalism.***

BRIO is the line of professional Gierre ovens dedicated to Snackery segment.

The style is clean and the design is linear: Snackery ovens have a new **attractive and pleasant look**, becoming a furnishing feature in modern kitchens.

Those who used Brio ovens line, recognises their **strength**. Heating and cooking has never been so **simple and fast**.



**BRIOX DIGITALE**

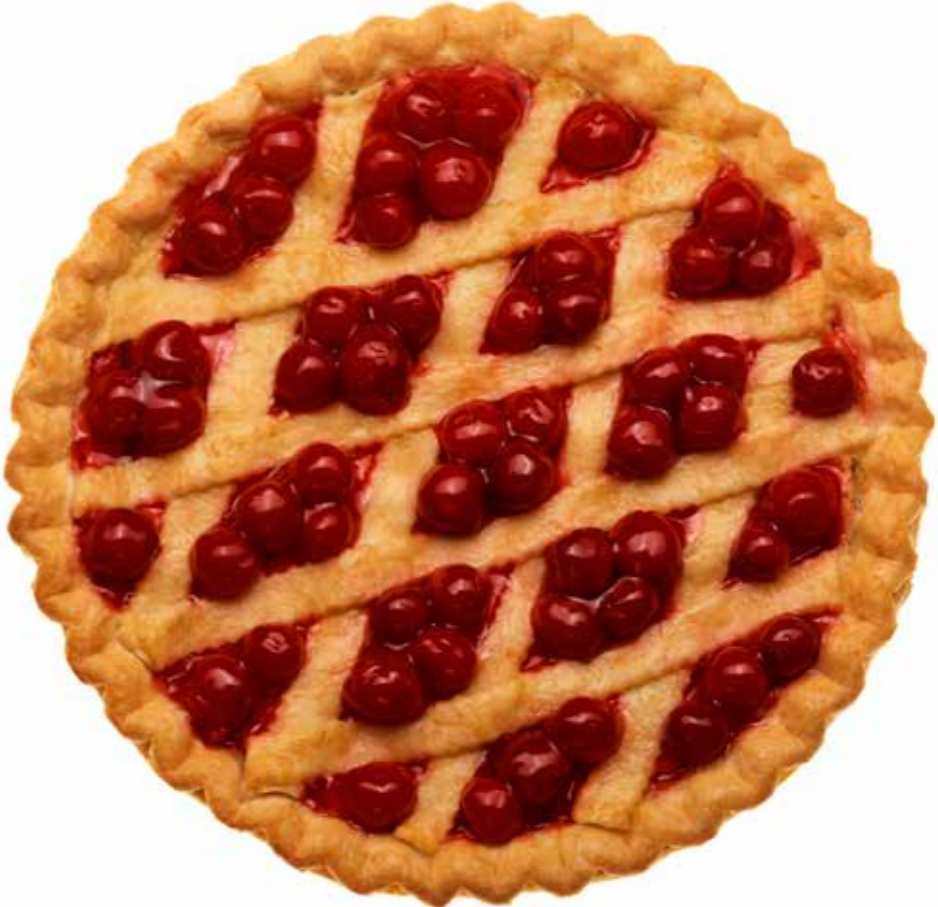


# Brio

The air flows have been studied and tested in order to obtain a **perfect cooking uniformity** giving the possibility, thanks also to the humidification function, to get fragrant and perfectly cooked snacks, even at full load.

The use of stainless steel, the cooking chamber with rounded corners, the removable gaskets and door, guarantee a **quick and efficient cleaning**.

As evidence of Gierre's products safety and quality, all ovens of the Snackery line are CE certified and CB tested.



## LINEA BRIO



BRIOX FACILE



BRIOX MULTIFUNZIONE



BRIOX DIGITALE



BRIO MIDI FACILE



BRIO MIDI DIGITALE



BRIO MAXI FACILE



BRIO MAXI DIGITALE





*Gierre,  
tradition guides us,  
passion inspires us.*



# Baketek

## 500 M / E / P



### 500 M

### 500 E

### 500 P

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz
<b>Power</b>	7,9 kW	7,9 kW	7,9 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	1 with reverse rotation	1 with reverse rotation	1 with reverse rotation
<b>N° / Tray sizes (2 included)</b>	5 / 600 x 400 mm or 5 / 660 x 460 mm	5 / 600 x 400 mm or 5 / 660 x 460 mm	5 / 600 x 400 mm or 5 / 660 x 460 mm
<b>Trays interval</b>	80 mm	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	995 x 975 x 775 mm, 110 kg	995 x 975 x 775 mm, 110 kg	995 x 975 x 775 mm, 110 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1010 x 1040 x 960 mm, 133 kg	1010 x 1040 x 960m, 133 kg	1010 x 1040 x 960 mm, 133 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable

## 1000 M / E / P



### 1000 M

### 1000 E

### 1000 P

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz
<b>Power</b>	15,8 kW	15,8 kW	15,8 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	2 with reverse rotation	2 with reverse rotation	2 with reverse rotation
<b>N° / Tray sizes (2 included)</b>	10 / 600 x 400 mm or 10 / 660 x 460 mm	10 / 600 x 400 mm or 10 / 660 x 460 mm	10 / 600 x 400 mm or 10 / 660 x 460 mm
<b>Trays interval</b>	80 mm	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	995 x 975 x 1175 mm, 162 kg	995 x 975 x 1175 mm, 162 kg	995 x 975 x 1175 mm, 162 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1010 x 1040 x 1440 mm, 193 kg	1010 x 1040 x 1440 mm, 193 kg	1010 x 1040 x 1440 mm, 193 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable



# Baketek

## 520 M / E / P GAS



### 520 M GAS

### 520 E GAS

### 520 P GAS

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	220V - 240V 50/60Hz	220V - 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	13,8 kW	13,8 kW	13,8 kW
<b>GAS type</b>	Methane (G20) 1,460 m <sup>3</sup> /h - LPG (G30) 1,088 kg/h	Methane (G20) 1,460 m <sup>3</sup> /h - LPG (G30) 1,088 kg/h	Methane (G20) 1,460 m <sup>3</sup> /h - LPG (G30) 1,088 kg/h
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	1 with reverse rotation	1 with reverse rotation	1 with reverse rotation
<b>N° / Tray sizes (2 included)</b>	5 / 600 x 400 mm or 5 / 660 x 460 mm	5 / 600 x 400 mm or 5 / 660 x 460 mm	5 / 600 x 400 mm or 5 / 660 x 460 mm
<b>Trays interval</b>	80 mm	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	995 x 975 x 885 mm, 115 kg	995 x 975 x 885 mm, 115 kg	995 x 975 x 885 mm, 115 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1010 x 1040 x 960 mm, 138 kg	1010 x 1040 x 1440mm, 138 kg	1010 x 1040 x 960 mm, 138 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable

## 1020 M / E / P GAS



### 1020 M GAS

### 1020 E GAS

### 1020 P GAS

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	220V - 240V 50/60Hz	220V - 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	16 kW	16 kW	16 kW
<b>GAS type</b>	Methane (G20) 1,693 m <sup>3</sup> /h - LPG (G30) 1,262 kg/h	Methane (G20) 1,693 m <sup>3</sup> /h - LPG (G30) 1,262 kg/h	Methane (G20) 1,693 m <sup>3</sup> /h - LPG (G30) 1,262 kg/h
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	2 with reverse rotation	2 with reverse rotation	2 with reverse rotation
<b>N° / Tray sizes (2 included)</b>	10 / 600 x 400 mm or 10 / 660 x 460 mm	10 / 600 x 400 mm or 10 / 660 x 460 mm	10 / 600 x 400 mm or 10 / 660 x 460 mm
<b>Trays interval</b>	80 mm	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	995 x 975 x 1285 mm, 172 kg	995 x 975 x 1285 mm, 172 kg	995 x 975 x 1285 mm, 172 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1010 x 1040 x 1440 mm, 207 kg	1010 x 1040 x 1440 mm, 207 kg	1010 x 1040 x 1440 mm, 207 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable



# Baketek

## 1600 M / E / P



### 1600 M

### 1600 E

### 1600 P

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	380V - 415V 3N 50/60Hz	380 V- 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz
<b>Power</b>	23,7 kW	23,7 kW	23,7 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	3 with reverse rotation	3 with reverse rotation	3 with reverse rotation
<b>N° / Tray sizes</b>	16 / 600 x 400 mm or 16 / 660 x 460 mm *	16 / 600 x 400 mm or 16 / 660 x 460 mm *	16 / 600 x 400 mm or 16 / 660 x 460 mm *
<b>Trays interval</b>	88 mm	88 mm	88 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable

## 1680 M / E / P



### 1680 M

### 1680 E

### 1680 P

<b>Electromechanical controls (M)</b>	4 knobs	-	-
<b>Digital controls (E)</b>	-	4 knobs + display	-
<b>LCD digital controls (P)</b>	-	-	90 prog. 10 phases
<b>Power supply</b>	380V - 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz
<b>Power</b>	23,7 kW	23,7 kW	23,7 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel	Stainless steel
<b>N° fans</b>	3 with reverse rotation	3 with reverse rotation	3 with reverse rotation
<b>N° / Tray sizes</b>	16 / 760 x 460 mm *	16 / 760 x 460 mm *	16 / 760 x 460 mm *
<b>Trays interval</b>	88 mm	88 mm	88 mm
<b>Max temperature</b>	270°C	270°C	270°C
<b>Timer</b>	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg
<b>Core probe (P)</b>	-	-	Optional
<b>Fan speed (E - P)</b>	-	3 speed adjustable	3 speed adjustable

\* TROLLEY NOT INCLUDED



# Baketek



## PROOFERS

**LIEV 10 UG**

**LIEV 10 UX**

<b>Power supply</b>	220V - 240V 50/60 Hz	220V - 240V 50/60 Hz
<b>Power</b>	1,4 kW	1,4 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>Capacity and tray sizes</b>	10 trays 600 x 400 / 660 x 460 mm	10 trays 600 x 400 / 660 x 460 mm
<b>Trays interval</b>	86,5 mm	86,5 mm
<b>Max temperature</b>	90°C	90°C
<b>Door</b>	Glass door	Stainless steel door
<b>Humidification button</b>	Manual	Manual
<b>Sizes (WxDxH) and weight</b>	995 x 1040 x 745 mm, 68 kg	995 x 1040 x 745 mm, 68 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1030 x 1100 x 860 mm, 82 kg	1030 x 1100 x 860 mm, 82 kg





# Mega Bakery

## 440 M / D



	440 M	440 D
<b>Electromechanical controls (M)</b>	4 knobs	-
<b>Digital controls (D)</b>	-	60 prog. 5 phases
<b>Power supply</b>	220V - 240V / 380V - 415V 3N 50/60Hz	220V - 240V / 380V - 415V 3N 50/60Hz
<b>Power</b>	6,3 kW	6,3 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>N° fans</b>	2 with reverse rotation	2 with reverse rotation
<b>N° / Tray sizes</b>	4 / 600 x 400 mm	4 / 600 x 400 mm
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	940 x 870 x 650 mm, 72 kg	940 x 870 x 650 mm, 72 kg
<b>Sizes (WxDxH) and weight after packaging</b>	980 x 980 x 810 mm, 95 kg	980 x 980 x 810 mm, 95 kg
<b>Core probe (D)</b>	-	Optional
<b>Fan speed (D)</b>	-	3 speed adjustable

## 640 M / D



	640 M	640 D
<b>Electromechanical controls (M)</b>	4 knobs	-
<b>Digital controls (D)</b>	-	60 prog. 5 phases
<b>Power supply</b>	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz
<b>Power</b>	9,3 kW	9,3 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>N° fans</b>	2 with reverse rotation	2 with reverse rotation
<b>N° / Tray sizes</b>	6 / 600 x 400 mm	6 / 600 x 400 mm
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	940 x 910 x 775 mm, 80 kg	940 x 910 x 775 mm, 80 kg
<b>Sizes (WxDxH) and weight after packaging</b>	980 x 980 x 850 mm, 105 kg	980 x 980 x 850 mm, 105 kg
<b>Core probe (D)</b>	-	Optional
<b>Fan speed (D)</b>	-	3 speed adjustable



# Mega Bakery

## 1040 M / D



### 1040 M

### 1040 D

<b>Electromechanical controls (M)</b>	4 knobs	-
<b>Digital controls (D)</b>	-	60 prog. 5 phases
<b>Power supply</b>	220V - 240V (on request) / 380V - 415V 3N 50/60Hz	220V - 240V (on request) / 380V - 415V 3N 50/60Hz
<b>Power</b>	14 kW	14 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>N° fans</b>	3 with reverse rotation	3 with reverse rotation
<b>N° / Tray sizes</b>	10 / 600 x 400 mm	10 / 600 x 400 mm
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	270°C	270°C
<b>Timer</b>	120 min.	9 h 59 min. + inf.
<b>Humidification</b>	Adjustable	Adjustable
<b>Sizes (WxDxH) and weight</b>	940 x 910 x 1075 mm, 95 kg	940 x 910 x 1075 mm, 95 kg
<b>Sizes (WxDxH) and weight after packaging</b>	980 x 980 x 1170 mm, 143 kg	980 x 980 x 1170 mm, 143 kg
<b>Core probe (D)</b>	-	Optional
<b>Fan speed (D)</b>	-	3 speed adjustable

## PROOFERS



### LIEV 12 UG

### LIEV 12 UX

<b>Power supply</b>	220V - 240V 50/60 Hz	220V - 240V 50/60 Hz
<b>Power</b>	1,4 kW	1,4 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>Capacity and tray sizes</b>	12 tray 600 x 400 mm 1/1	12 tray 600 x 400 mm 1/1
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	90°C	90°C
<b>Door</b>	Glass door	Stainless steel door
<b>Humidification button</b>	Basin	Basin
<b>Sizes (WxDxH) and weight</b>	940 x 890 x 880 mm, 58 kg	940 x 890 x 880 mm, 58 kg
<b>Sizes (WxDxH) and weight after packaging</b>	1025 x 946 x 951 mm, 61 kg	1025 x 946 x 951 mm, 61 kg



# Briox

# Brio

# Briox

# Brio

## FACILE



### FACILE

### VER FACILE

<b>Electromechanical controls</b>	2 knobs	2 knobs
<b>Power supply</b>	220V - 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	2,5 kW	2,5 kW
<b>External and internal finish</b>	Stainless steel	Black enamelled steel Black painted steel
<b>N° fans</b>	1	1
<b>N° / Tray sizes (4 included)</b>	4 / 432 x 343 mm	4 / 432 x 343 mm
<b>Trays interval</b>	70 mm	70 mm
<b>Max temperature</b>	280°C	280°C
<b>Timer</b>	60 min. + inf.	60 min. + inf.
<b>Humidification button</b>	Optional	Optional
<b>Sizes (WxDxH) and weight</b>	595 x 640 x 590 mm, 36 kg	595 x 610 x 560 mm, 36 kg
<b>Sizes (WxDxH) and weight after packaging</b>	660 x 650 x 640 mm, 40 kg	660 x 650 x 640 mm, 40 kg

## MULTIFUNZIONE



### MULTIFUNZIONE

### VER MULTIFUNZIONE

<b>Electromechanical controls</b>	3 knobs	3 knobs
<b>Power supply</b>	220V - 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	2,7 kW	2,7 kW
<b>External and internal finish</b>	Stainless steel	Black enamelled steel Black painted steel
<b>N° fans</b>	1	1
<b>N° / Tray sizes (4 included)</b>	4 / 432 x 343 mm	4 / 432 x 343 mm
<b>Trays interval</b>	70 mm	70 mm
<b>Max temperature</b>	280°C	280°C
<b>Timer</b>	60 min. + inf.	60 min. + inf.
<b>Humidification button</b>	Optional	Optional
<b>Multifunctional cooking</b>	Yes (5 Positions)	Yes (5 Positions)
<b>Sizes (WxDxH) and weight</b>	595 x 640 x 590 mm, 36 kg	595 x 610 x 560 mm, 36 kg
<b>Sizes (WxDxH) and weight after packaging</b>	660 x 650 x 640 mm, 40 kg	660 x 650 x 640 mm, 40 kg

# Briox

# Brio

## DIGITALE



### DIGITALE

### VER DIGITALE

<b>Controls</b>	10 programs	10 programs
<b>Power supply</b>	220V- 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	2,7 kW	2,7 kW
<b>External and internal finish</b>	Stainless steel	Black enamelled steel Black painted steel
<b>N° fans</b>	1	1
<b>N° / tray sizes (4 included)</b>	4 / 432 x 343 mm	4 / 432 x 343 mm
<b>Trays interval</b>	70 mm	70 mm
<b>Max temperature</b>	280°C	280°C
<b>Timer</b>	199 min. + inf.	199 min. + inf.
<b>Humidification button</b>	Standard	Standard
<b>Sizes (WxDxH) and weight</b>	595 x 640 x 590 mm, 36 kg	595 x 610 x 560 mm, 36 kg
<b>Sizes (WxDxH) and weight after packaging</b>	660 x 650 x 640 mm, 40 kg	660 x 650 x 640 mm, 40 kg

## PROOFERS



### LIEV 10 UG

### LIEV 10 UX

### LIEV 09 VER

<b>Power supply</b>	220V - 240V 50/60 Hz	220V - 240V 50/60 Hz	220V - 240V 50/60 Hz
<b>Power</b>	1,4 kW	1,4 kW	1,4 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel	Black enamelled steel
<b>Capacity and tray sizes</b>	9 tray 432 x 343 mm 2/3	9 tray 432 x 343 mm 2/3	9 tray 432 x 343 mm 2/3
<b>Trays interval</b>	70 mm	70 mm	70 mm
<b>Max temperature</b>	90°C	90°C	90°C
<b>Door</b>	Glass door	Stainless steel door	Glass door
<b>Humidification button</b>	Basin	Basin	Basin
<b>Sizes (WxDxH) and weight</b>	595 x 530 x 910 mm, 27 kg	595 x 530 x 910 mm, 27 kg	595 x 530 x 910 mm, 27 kg
<b>Sizes (WxDxH) and weight after packaging</b>	650 x 600 x 990 mm, 31 kg	650 x 600 x 990 mm, 31 kg	650 x 600 x 990 mm, 31 kg



# Brio Midi

## MIDI



### BRIO MIDI FACILE

### BRIO MIDI DIGITALE

<b>Controls</b>	2 knobs	10 programs
<b>Power supply</b>	220V - 240V 50/60Hz	220V - 240V 50/60Hz
<b>Power</b>	3,2 kW	3,2 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>N° fans</b>	1 with reverse rotation	1 with reverse rotation
<b>N° / tray sizes (3 included)</b>	3 / 600 x 400 mm	3 / 600 x 400 mm
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	280°C	280°C
<b>Timer</b>	120 min. + inf.	199 min. + inf.
<b>Humidification button</b>	Optional	Standard
<b>Sizes (WxDxH) and weight</b>	860 x 830 x 555 mm, 59 kg	860 x 830 x 555 mm, 59 kg
<b>Sizes (WxDxH) and weight after packaging</b>	960 x 860 x 700 mm, 67 kg	960 x 860 x 700 mm, 67 kg

# Brio Maxi

## MAXI



### BRIO MAXI FACILE

### BRIO MAXI DIGITALE

<b>Controls</b>	2 knobs	10 programs
<b>Power supply</b>	220V - 240V / 380V - 415V 2N 50/60Hz	220V - 240V / 380V - 415V 2N 50/60Hz
<b>Power</b>	6,3 kW	6,3 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>N° fans</b>	2 with reverse rotation	2 with reverse rotation
<b>N° / tray sizes (4 included)</b>	4 / 600 x 400 mm	4 / 600 x 400 mm
<b>Trays interval</b>	80 mm	80 mm
<b>Max temperature</b>	280°C	280°C
<b>Timer</b>	120 min. + inf.	199 min. + inf.
<b>Humidification button</b>	Optional	Standard
<b>Sizes (WxDxH) and weight</b>	860 x 830 x 635 mm, 68 kg	860 x 830 x 635 mm, 68 kg
<b>Sizes (WxDxH) and weight after packaging</b>	960 x 860 x 750 mm, 85 kg	960 x 860 x 750 mm, 85 kg

# Brio Midi Maxi

## PROOFERS



**LIEV 14 UG**



**LIEV 14 UX**

<b>Power supply</b>	220V - 240V 50/60 Hz	220V - 240V 50/60 Hz
<b>Power</b>	1,4 kW	1,4 kW
<b>External and internal finish</b>	Stainless steel	Stainless steel
<b>Capacity and tray sizes</b>	9 tray 600 x 400mm	9 tray 600 x 400mm
<b>Trays interval</b>	70 mm	70 mm
<b>Max temperature</b>	90°C	90°C
<b>Door</b>	Glass door	Stainless steel door
<b>Humidification button</b>	Basin	Basin
<b>Sizes (WxDxH) and weight</b>	860 x 590 x 910 mm, 38 kg	860 x 590 x 910 mm, 38 kg
<b>Sizes (WxDxH) and weight after packaging</b>	900 x 680 x 970 mm, 41 kg	900 x 680 x 970 mm, 41 kg





# Oven stand

## OVEN STAND



### SUP 800

**Oven stand 7 levels** 432 x 343 mm / 2/3 GN

**External dimensions (WxDxH)** 600 x 600 x 880 mm

**Type of oven** Briox



### SUP 801

600 x 400 mm / 1/1 GN

860 x 780 x 880 mm

Brio Midi  
Brio Maxi

## OVEN STAND



### SUP 804

**Oven stand 7 levels** 600x400 mm / 660 x 460 mm / 1/1 GN

**External dimensions (WxDxH)** 940 x 830 x 880 mm

**Type of oven** Mega Bakery 440  
Mega Bakery 640



### SUP 805

600x400 mm / 660 x 460 mm / 1/1 GN

940 x 830 x 730 mm

Mega Bakery 1040

## OVEN STAND



### SUP 802

**Oven stand 7 levels** 600x400 mm / 660 x 460 mm / 1/1 GN

**External dimensions (WxDxH)** 995 x 810 x 880 mm

**Type of oven** Baketek 500  
Baketek 520



### SUP 803

600x400 mm / 660 x 460 mm / 1/1 GN

995 x 810 x 730 mm

Baketek 1000  
Baketek 1020

# Accessories

## ACCESSORIES SNACKERY

RUO001	KIT 4TG 1/1 GN	KIT UM BRIOX - MIDI-MAXI	KIT UM BRIOX - MIDI-MAXI
Stand wheel	4 trays support kit mod. Brio Maxi	Water pump kit + container	Water pump kit

## ACCESSORIES MEGA BAKERY

KIT 4TG 1/1 GN	KIT 6TG 1/1 GN	KIT 10TG 1/1 GN
4 trays support kit	6 trays support kit	10 trays support kit

## ACCESSORIES BAKETEK 1600 /1680

CAR010 600 x 400	CAR020 760 x 460	RUO001
Trolley 16 trays	Trolley 16 trays	Stand wheel

## ACCESSORIES



**CAP400**

<b>Accessories</b>	Motorized aspiration hood	Motorized aspiration hood
<b>Type of oven</b>	Baketek	Mega Bakery



**CAP500**

## ACCESSORIES



**TES001\***



**CON001\***



**CRT001\***

<b>Accessories</b>	Head	Flowmeter	Cartridge softener
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## ACCESSORIES



**BRI1000**



**DET1000**



**FIL200**

**NCLUDED**

**FIL210**

<b>Accessories</b>	Brightener	Detergent	Grease filter 6 trays	Grease filter 6 trays
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# Grids and Trays

## GRIDS

	GRI302	GRI295
<b>Description</b>	Chrome grid mod. Briox	Chrome grid
<b>Sizes (WxDxH)</b>	435 x 340 mm	600 x 400 mm

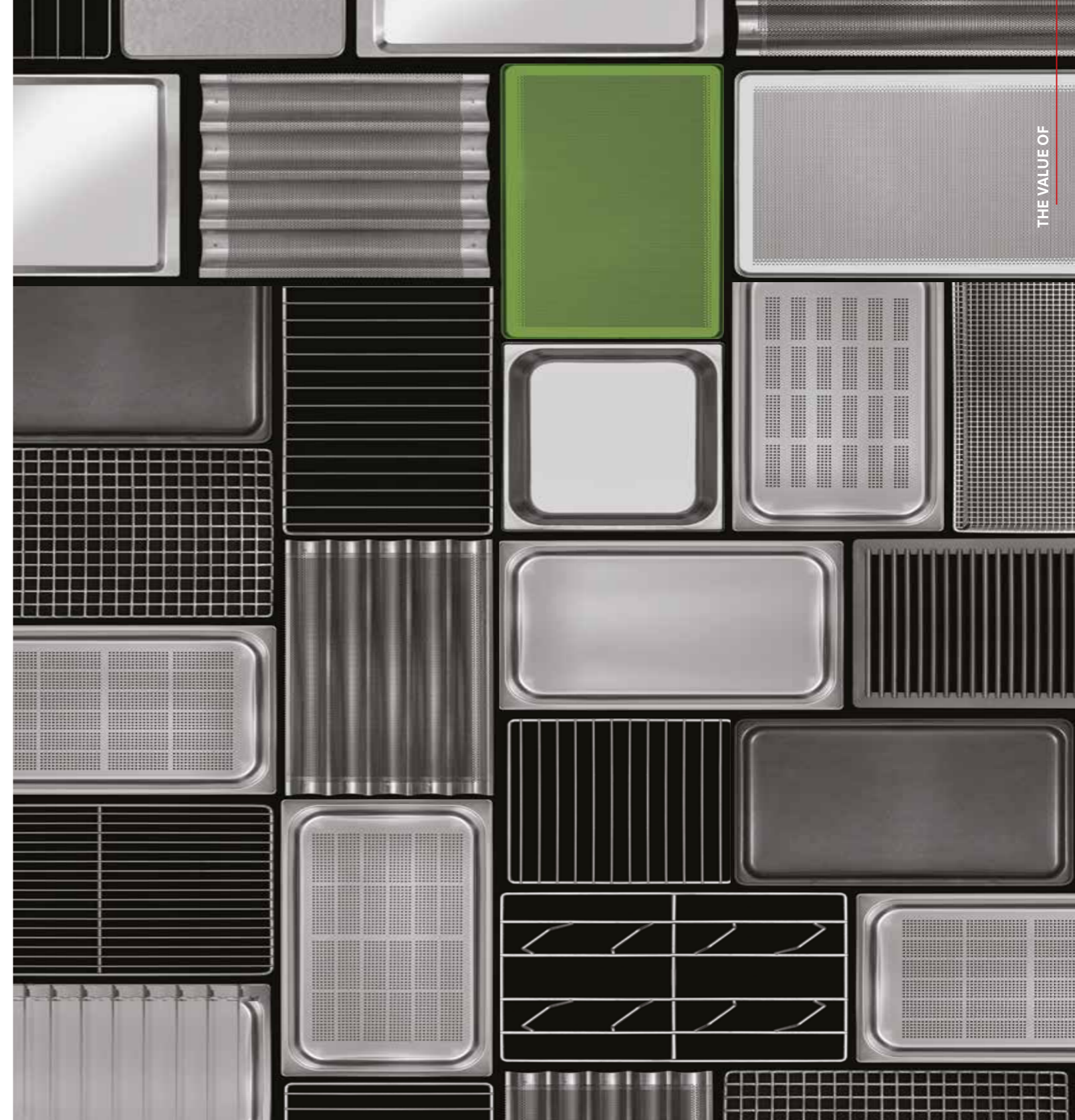
## TRAYS

	TEG129	TEG130	TEG131
<b>Description</b>	Flat aluminum tray	Flat aluminum silicone tray	Flat aluminum teflon tray
<b>Sizes (WxDxH)</b>	600 x 400 mm	600 x 400 mm	600 x 400 mm

	TEG134	TEG135	TEG138
<b>Description</b>	Flat aluminum teflon tray	Flat aluminum silicone perforated tray	Aluminum perforated tray 5 canals
<b>Sizes (WxDxH)</b>	600 x 400 mm	600 x 400 mm	600 x 400 mm

	TEG140	TEG141	TEG128
<b>Description</b>	Aluminum silicone perforated tray 5 canals	Aluminum teflon perforated tray 5 canals	Flat aluminum tray
<b>Sizes (WxDxH)</b>	600 x 400 mm	600 x 400 mm	600 x 400 mm

	TEG170	TEG239	TEG001
<b>Description</b>	Flat aluminum teflon tray	Aluminum tray 15-10 mod. Briox	Aluminum perforated tray mod. Briox
<b>Sizes (WxDxH)</b>	760 x 460 mm	435 x 340 mm	436 x 340 mm



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