

gierre
THE VALUE OF LIFETIME



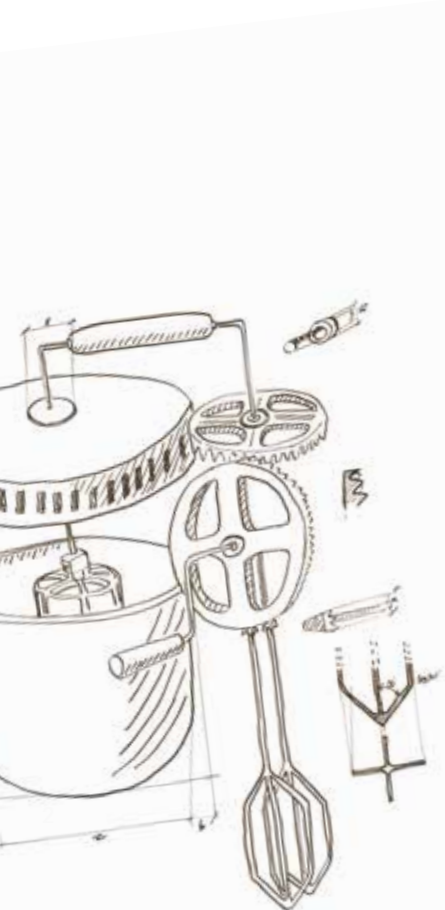
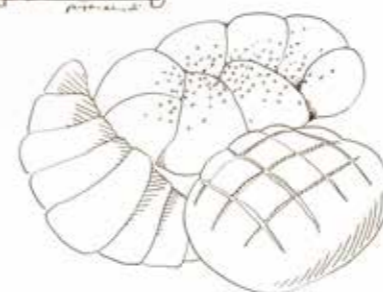
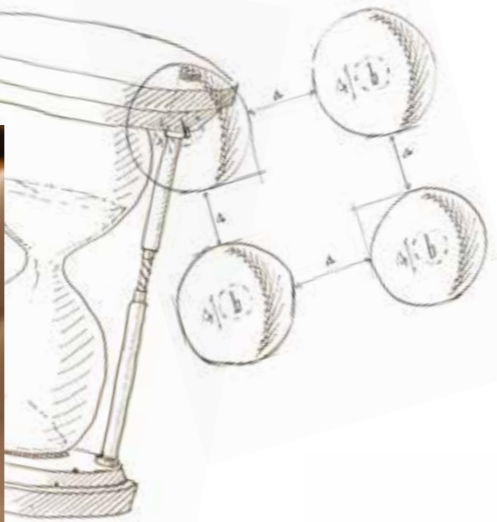
*Professional ovens
for Pastry and Bakery*

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

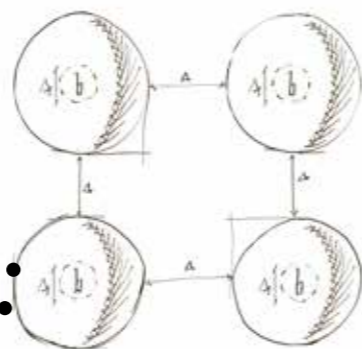
Gierre philosophy has always been the same: for thirty years the same passion for cooking together with a continuous quality research and direct knowledge of the sector, combined in order to offer professional ovens for pastry and bakery. Each oven valorises the time of those who choose Gierre.

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?





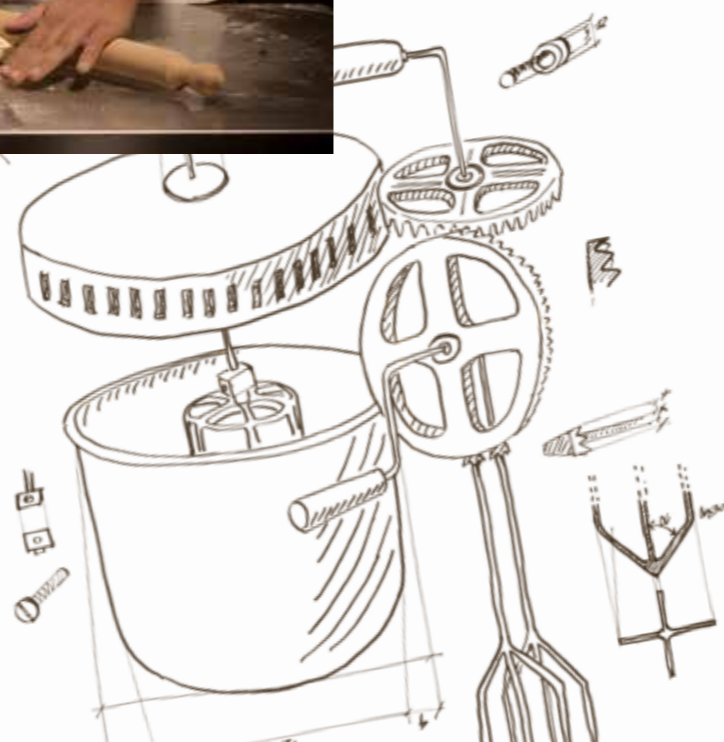
Reliability and experience: a great team work

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.

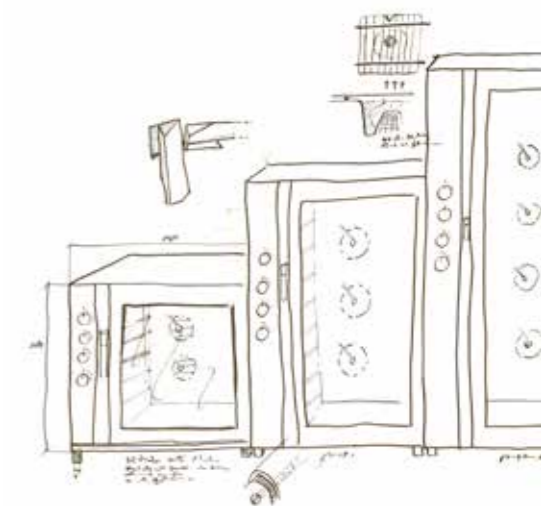
For this reason, the whole cycle of development, design and production is made internally, in our offices in Italy, from the initial concept to the final testing.



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.

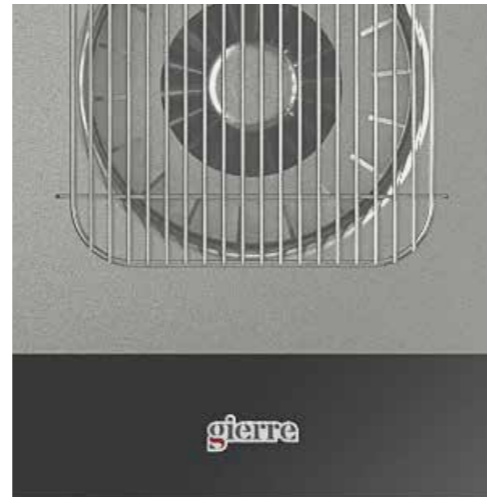
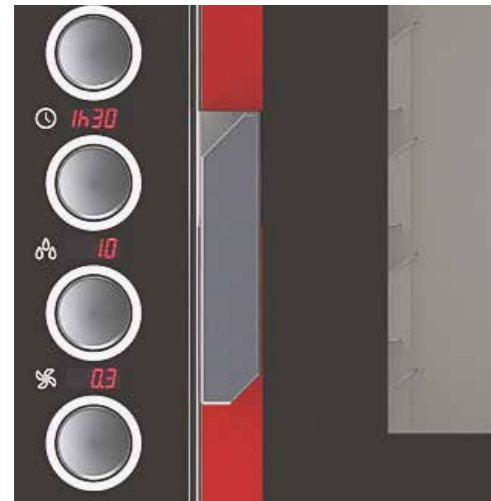


BAKETEK 1000 P

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

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

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.

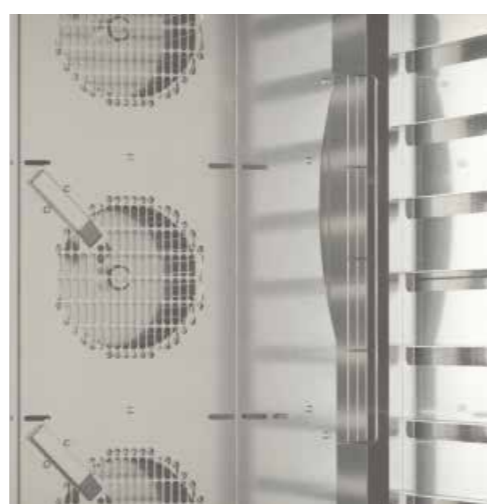
The high versatility and costs optimisation make MEGA ovens accomplices of success in the kitchen.



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

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
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.



VALUE OF LIFETIME

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**.



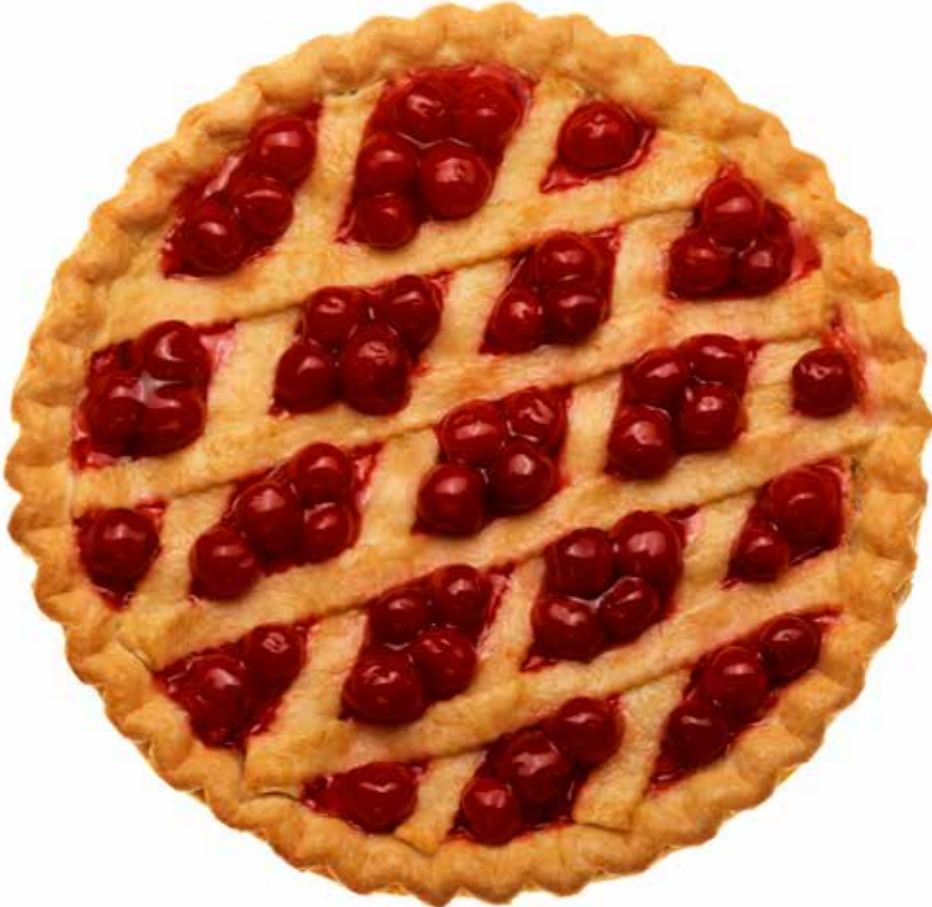
BRIOX DIGITALE

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

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

1000 M / E / P



1000 M

1000 E

1000 P

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

Baketek

520 M / E / P GAS



520 M GAS

520 E GAS

520 P GAS

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

1020 M / E / P GAS



1020 M GAS

1020 E GAS

1020 P GAS

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

Baketek

1600 M / E / P



	1600 M	1600 E	1600 P
Electromechanical controls (M)	4 knobs	-	-
Digital controls (E)	-	4 knobs + display	-
LCD digital controls (P)	-	-	90 prog. 10 phases
Power supply	380V - 415V 3N 50/60Hz	380 V- 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz
Power	23,7 kW	23,7 kW	23,7 kW
External and internal finish	Stainless steel	Stainless steel	Stainless steel
N° fans	3 with reverse rotation	3 with reverse rotation	3 with reverse rotation
N° / Tray sizes	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 *
Trays interval	88 mm	88 mm	88 mm
Max temperature	270°C	270°C	270°C
Timer	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
Humidification	Adjustable	Adjustable	Adjustable
Sizes (WxDxH) and weight	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg
Sizes (WxDxH) and weight after packaging	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg
Core probe (P)	-	-	Optional
Fan speed (E - P)	-	3 speed adjustable	3 speed adjustable

* TROLLEY NOT INCLUDED

1680 M / E / P



	1680 M	1680 E	1680 P
Electromechanical controls (M)	4 knobs	-	-
Digital controls (E)	-	4 knobs + display	-
LCD digital controls (P)	-	-	90 prog. 10 phases
Power supply	380V - 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz	380V - 415V 3N 50/60Hz
Power	23,7 kW	23,7 kW	23,7 kW
External and internal finish	Stainless steel	Stainless steel	Stainless steel
N° fans	3 with reverse rotation	3 with reverse rotation	3 with reverse rotation
N° / Tray sizes	16 / 760 x 460 mm *	16 / 760 x 460 mm *	16 / 760 x 460 mm *
Trays interval	88 mm	88 mm	88 mm
Max temperature	270°C	270°C	270°C
Timer	120 min.	9h 59 min. + inf.	9h 59 min. + inf.
Humidification	Adjustable	Adjustable	Adjustable
Sizes (WxDxH) and weight	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg	925 x 1695 x 2150 mm, 337 kg
Sizes (WxDxH) and weight after packaging	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg	1050 x 1500 x 2260 mm, 390 kg
Core probe (P)	-	-	Optional
Fan speed (E - P)	-	3 speed adjustable	3 speed adjustable

* TROLLEY NOT INCLUDED

Baketek



PROOFERS

LIEV 10 UG

LIEV 10 UX

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



THE VALUE OF LIFETIME

Mega Bakery

440 M / D



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

640 M / D



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

Mega Bakery

1040 M / D



1040 M

1040 D

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

PROOFERS



LIEV 12 UG

LIEV 12 UX

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

Briox

Brio

Briox

Brio

FACILE



FACILE

VER FACILE

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

MULTIFUNZIONE



MULTIFUNZIONE

VER MULTIFUNZIONE

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

Briox

Brio

DIGITALE



DIGITALE

VER DIGITALE

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

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

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

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

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

Accessories	Motorized aspiration hood	Motorized aspiration hood
Type of oven	Baketek	Mega Bakery



CAP500

ACCESSORIES



TES001*



CON001*



CRT001*

Accessories	Head	Flowmeter	Cartridge softener
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* SET UP NOT INCLUDED

ACCESSORIES



BRI1000



DET1000



FIL200

Accessories	Brightener	Detergent	Grease filter 6 trays	Grease filter 6 trays
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Grids and Trays

GRIDS

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

TRAYS

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

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

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

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



THE VALUE OF LIFETIME

Notes

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