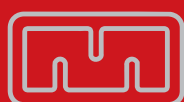




SHOP OVENS and DONUTS FRYERS

Made in EU.



MATINA®

since 1992

ECOshop - electrical deck ovens for Pastry shops or Artisanal bakeries

- 0,24 – 4,8 sqm baking area for everything from pastries products, baguette, pizza to stone baked bread;
- The modular design allows installation of up to 5 decks with independent control (160/220 mm height);
- Steam generator independently controlled for each deck guarantees perfect baking and low power consumption;
- Simple, intuitive, mechanical or electronic control for temperature, baking time, steam and exhaust;
- Integrated proofer for 4 - 8 trays, independent heating, steaming and optimal air circulation.



2x CP 164/16 + CPV 364 + D 864



2x CP 186/16 + 2x CP 186/22 + D 486

Technical data / Type	CP 164	CP 168 / 186	CP 1616	CPV 364
Trays capacity (mm)	1 x 600x400	2 x 400x600	2 x 600x800	3 x 600x400
Electrical supply (V)	230 / 400	230 / 400	400	230
Power load (kW)	3,4	4,2	6,8	3,8
External dim. wxdxh (mm)	975x840x300/360	1.020x300/360	975x2.000x300/360	975x840/1.220x415

BNmat - donuts fryer with proofer - for yeast or cake donuts

- Evenly heating and accurate control of oil temperature: 40 - 200 °C;
- Full stainless steel construction with easily removable parts and round edges for easy cleaning;
- Built-in proofer under the fryer with excess of steam;
 - optional - cake donuts dosing machine on mobile support - DGS;
- Proofing on TEFLON coated aluminium trays.

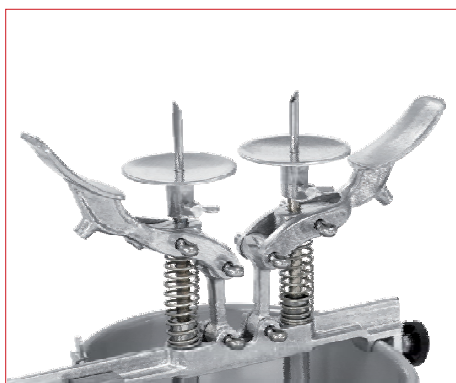


BN 20-D

Technical data / Type	BN 10-D	BN 20-D	BN 35-D
Frying surface (mm)	300 x 500	600 x 500	600 x 800
Capacity (donuts / hour)	100	200	350
Electrical supply (V)	230	400	400
Power load (kW)	2,1 + 0,8	4,2 + 0,8	6,3 + 1,6
External dim. wxdxh (mm)	650x680x950	650x680x950	650x880x1.020

Accessories

- simple or double filling machine
- 8 points filling head for donuts
- DGS - cake donuts dosing machine



CCband - conveyor belt oven - in-shop endless backing solution

- Innovative combined heating technology which reduces baking time and energy consumption by up to 30 %.
- Electronic control (standard) with supplementary functions: stand-by, automat starting, etc.
- Double heat control: up-down guarantees perfect baking.
- Minimum space requirement (1 m²) due to the modern operation principle: pretzels feed and delivery on the same side.
- Full stainless steel structure (including metallic band).
- Inside lighting and rear sight glass.



CCband 50

Technical data / Type	CCband 50	CCband 75
Baking surface (m ²)	0,35	0,55
Electrical supply (V)	400	400
Power load (kW)	8,9	14,4
External dim. wxdxh (mm)	680x1.130x710	930x1.130x710

Warm Display Case - warm and fresh-tasting products all day long



RR 6040/4+4



VP 6040/4

- stainless steel construction with tempered glass sides and PLEXIGLAS® doors for full-view display;
- 4 individual doors, for each tray, for easy access to products and minimum loss of heat;
- controlled moisturized heat in order to maintain warm and fresh-tasting pastry for a longer period of time;
- internal warm light and display for lighted advertising (in the higher part) which can be custom made.

Technical data:	RR 6040/4+4	VP 6040/4	VP 6040/8
Capacity (600x400mm trays)	4 neutral + 4 warm	4 warm/humidity	8 warm/humidity
Electrical supply (V)	230	230	230
Power load (kW)	0,9	1,8	2,7
External dim. wxdxh (mm)	650 x 650 x 1.930	715 x 540 x 1.980	930x770x1.980

Patyline - make up table - for production of constant quality pastry

- The modular construction allows installation of various accessories according to the necessary complexity and productivity;
- A wide range of accessories available for strudels, puff pastries, salty pastries, pies, pizza, cakes, bread sticks, donuts, etc.
 - Electronic control - optional;
 - Full stainless steel structure.



PL 27



PL 37



Technical data / Type	PL 27	PL 37
Working width / length (mm)	600 / 2.500	600 / 3.500
Electrical supply (V)	400	400
Power load (kW)	0,35	0,5
Belt speed (m/min)	0,5 - 2,8	0,5 - 2,8



It's been more than 25 years since **MATINA** produced its first oven. Our tradition in the technical area, which reached the 3rd generation, led to the apparition of some innovative solutions in the area of ovens and equipments for donuts and pastry products, highly appreciated by our customers from around the world.

Our purpose is that of supporting our customers, by offering them the best products and solutions, being always close to them through our technical assistance services.

We innovate for the success of our customers!



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