MATINA®



Cea mai bună alegere din start.

The best choice from the start.

Le meilleur choix pour démarrer.

ECOshop

Combinația perfectă pentru a obține diferite produse (chifle, produse de patiserie sau pâine pe vatră) într-un cuptor modular ce economisește spațiul.
The perfect combination to obtein different products (e.g. rolls, baguette, pastry products or bread on stone) in a space saving modular oven.
La combinasion parfaite pour cuire tout type de produits (ex. baguette, pâtisserie ou pain) à la fois sur sole et en ventilé encombrement réduit.








CP - Cuptor cu vetre
- Construcția modulară permite instalarea pana la 5 vetre de coacere cu acționare independentă;
- Umidificare separat pentru fiecare vatră pentru optimizarea coacerii si reducerea consumului de energie;
- Comandă simplă, intuitivă, mecanică sau electronică pentru temperatură, timp de coacere, dozare si evacuare abur;

CV - Cuptor cu convecție
- Sens de ventilație alternativ si sistem de umidificare prin pulverizare;
- Dospitor integrat cu 6-8 nivele, incălzire si umidificare, circulație lentă de aer cald.

CP - Deck oven
- The modular design allows installation of up to 5 decks with independent control;
- 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 dosage and exhaust.

CV - Convection oven
- Two-way fan with steaming using spraying technology;
- Integrated proofer for 6-8 trays, independent heating, steaming and optimal air circulation.

CP - Four à soles
- La conception modulaire permet l'installation d'un maximum de 5 étages indépendente;
- ???et appareil à buée indépendant pour cheque étage garantissent une cuisson parfaite et économise d'énergie;
- La commande mécanique ou électronique simple et intuitif permet de programmer la température, le temps de cuisson et la dosage de buée.

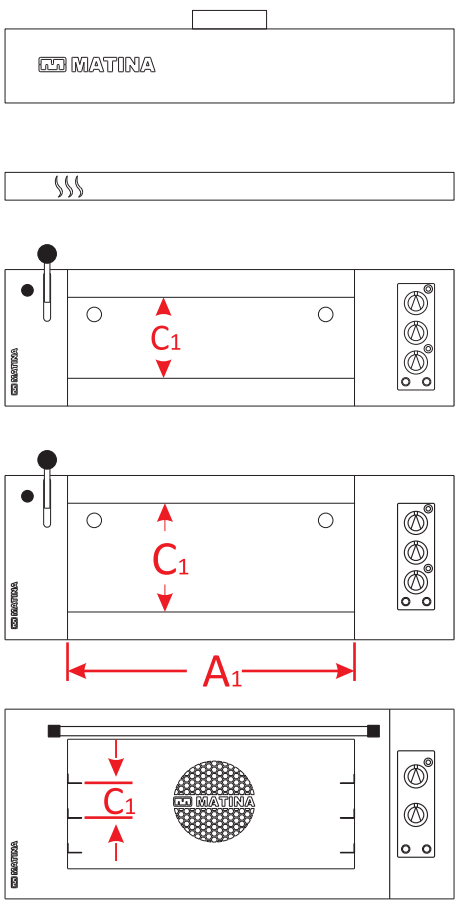
CV - Four à convection
- Sens de ventilation alterné et appareil à buée à l'aide de la technologie de pulvérisation;
- L'étuve intégré pour 6-8 plaques, ventilé, avec chauffage et production de buée.

MATINA Prodimpex SRL Birou/Office: Petresti 9 / Corbeanca, 077067-Ilfov, ROMANIA Tel: +40 21 3522180 Fax: +40 21 3522181 e-mail: info@matina.ro www.matina.ro

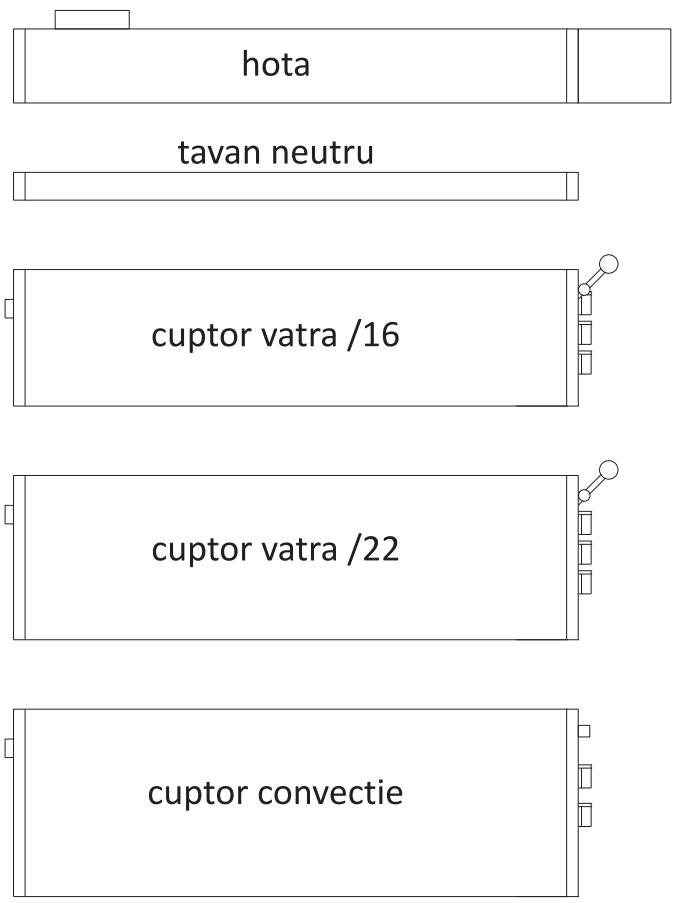
MATINA®

Cuptoare de magazin - ECOshop

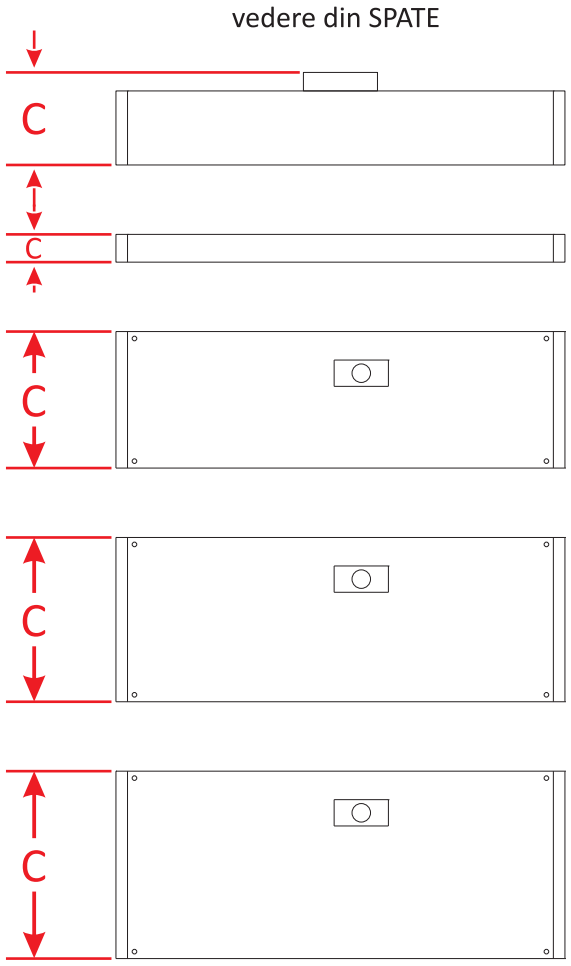
vedere din FATA

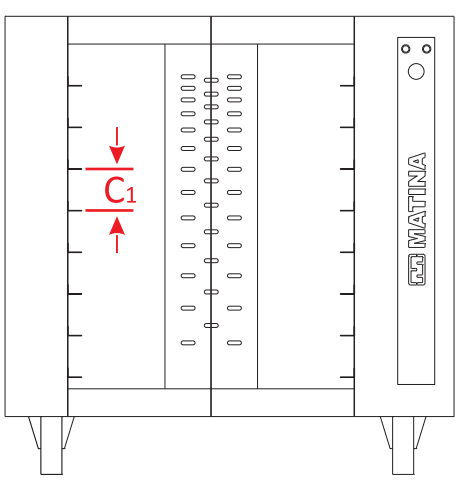


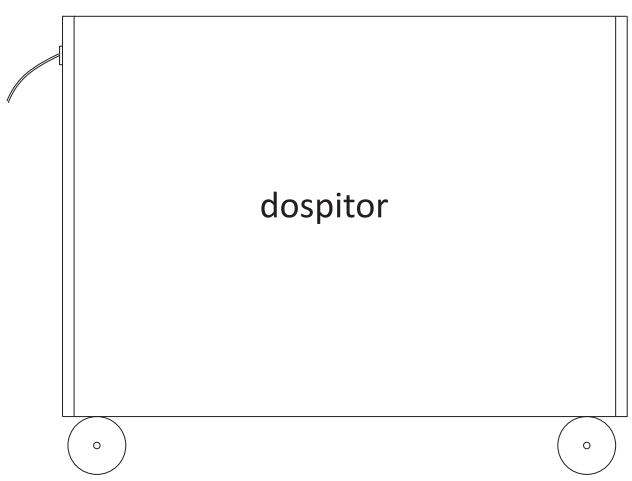
vedere din STANGA

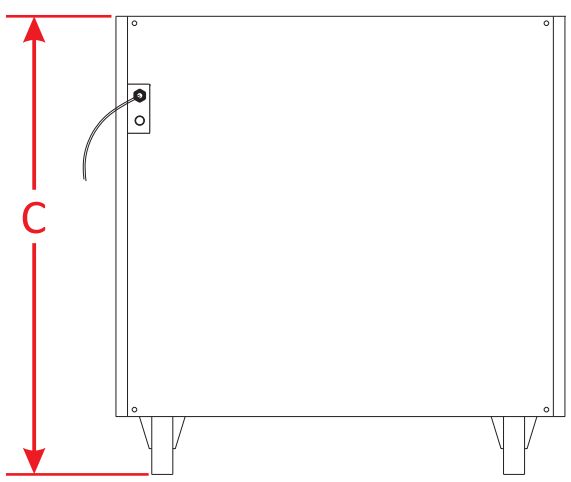


vedere din SPATE

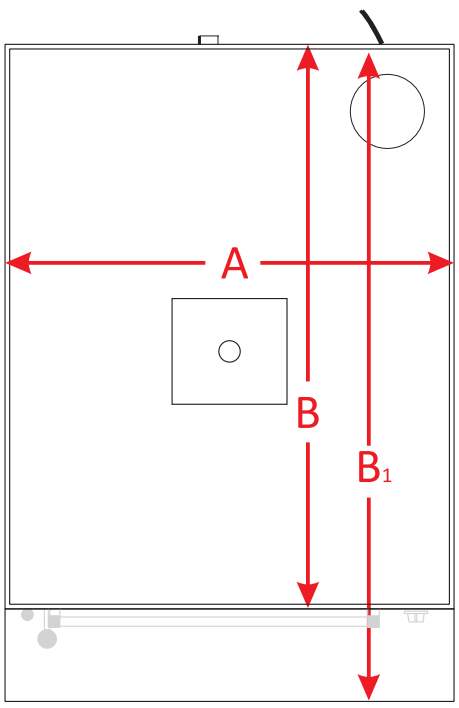








vedere de SUS



exemplu:



	Alimentare [V]	Putere inst. [kW]
HA	230	0,15
TS	-	-
CP 164 / 16	230/400	3,4
CP 164 / 22		
CP 168 / 16	230/400	3,8/4,2
CP 168 / 22		
CP 1616 / 16	400	6,8
CP 1616 / 22		
CPV 364	230/400	3,8
D 664 / 864 / 1064	230	1,6
D 668 / 868 / 1068	230	1,6

		Dimensiuni [mm]						Capacitate de coacere [numar de tavi x dimensiune tava]
		A	A1	B	B1	C	C1	
Hota	HA	975	620	deck oven	B + 200	200	-	-
Tavan neutru	TS	975	620	deck oven	-	60	-	-
Cuptor vatra	CP 164 / 16	975	620	840	-	300	160	1 x 600x400
	CP 164 / 22	975	620	840	-	360	220	
	CP 168 / 16	975	620	1.220	-	300	160	1 x 580x780 or 2 x 600x400
	CP 168 / 22	975	620	1.220	-	360	220	
	CP 1616 / 16	975	620	2.000	-	300	160	2 x 580x780 or 4 x 600x400
	CP 1616 / 22	975	620	2.000	-	360	220	
Cuptor convectie	CPV 364	975	620	840/1.220	-	415	75	3 x 600x400
Dospitor - standard - H redus*	D 664 / 864 / 1064	975	620	840	-	975	110/80/65	6/8/10 x 600x400
						875	90/70/55	
	D 668 / 868 / 1068	975	620	1.220	-	975	110/80/65	6/8/10 x 580x780 or 12/16/20 x 600x400
						875	90/70/55	

* pentru maxim 1.900 mm inaltimea totala a cuptorului combinat (fara Tavan neutru / Hota)