



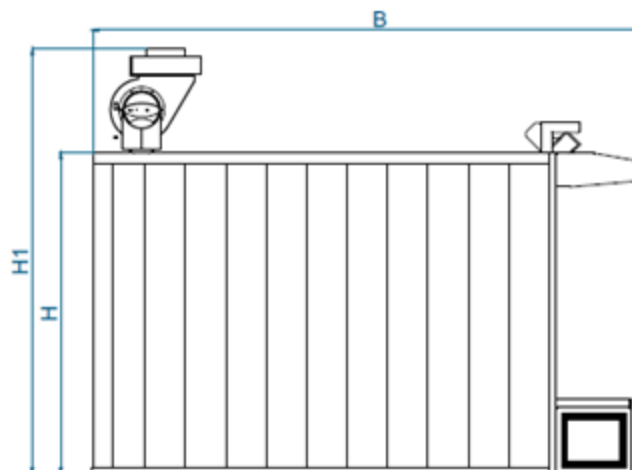
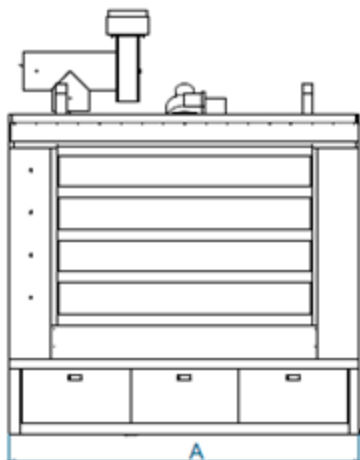
PROMAC VENICE Steam Tube Ovens designed for intensive use, exceptional energy yield, high thermal mass due to increased number of tubes, 3 steam generators per deck. Tubes tested at high pressure (about 3 times the normal running pressure), Components of small size permitting access into any kind of room. Refractory steel fire exchanger with adjusting possibilities. High thermal efficiency floors, special refractory baking stones, hood equipped with steam exhauster.

The operating principle is as follows; A watertight tube set containing water forms the exchanger and baking chambers of this oven. The energy produced by the burner is used two times, firstly to heat the fire chamber with the flame and secondly by heating the tubes and steam generators with the combustion gases. The tubes diffuse even heat in all points of the baking chamber and give your oven exceptional flexibility and reactivity.

A special clack motor is integrated with the chimney to keep the heat stored inside the oven for a long period of time, the same clack also operates as a safety point.



PROMAC Bakery Equipment  
170 Wilbur Place, Suite 300, Bohemia NY 11716  
Direct Phone & Service: (516) 286-3609  
Website: [www.promacbakeryequipment.com](http://www.promacbakeryequipment.com)  
Mail: [info@promacbakeryequipment.com](mailto:info@promacbakeryequipment.com)



| Description                 |    | PM-TO 48                        | PM-TO 65             | PM-TO 80              | PM-TO 110             | PM-TO 160             |
|-----------------------------|----|---------------------------------|----------------------|-----------------------|-----------------------|-----------------------|
| Control Unit                |    | Electro mechanic / Touch screen |                      |                       |                       |                       |
| Type                        |    | Gas                             | Gas                  | Gas                   | Gas                   | Gas                   |
| Baking area                 |    | 52 ft2                          | 70 ft2               | 86 ft2                | 118 ft2               | 172 ft2               |
| Number of decks & entrances |    | 4 decks / 1 entrance            | 4 decks / 1 entrance | 4 decks / 2 entrances | 4 decks / 2 entrances | 4 decks / 3 entrances |
| Width                       | A  | 57.48"                          | 57.48"               | 68.89"                | 68.89"                | 92.71"                |
| Length                      | B  | 83.46"                          | 97.79"               | 116.53"               | 137"                  | 137"                  |
| Height                      | H  | 78.74"                          | 78.74"               | 83.26"                | 83.26"                | 84.64"                |
|                             | H1 | 92.51"                          | 92.51"               | 105.51"               | 105.51"               | 105.51"               |
| Inner dimensions            | a  | 40.15"                          | 40.15"               | 48.81"                | 48.81"                | 72.44"                |
|                             | b  | 50.78"                          | 64.56"               | 64.56"                | 85.82"                | 85.82"                |
|                             | c  | 7.87"                           | 7.87"                | 7.87"                 | 7.87"                 | 7.87"                 |
| Capacity (14oz. in 8 hours) |    | 1500                            | 2000                 | 2450                  | 3500                  | 5000                  |
| Voltage                     |    | 220VAC/60Hz + N + PE            |                      |                       |                       |                       |
| Electrical power            |    | 24 amps                         | 24 amps              | 3 amps                | 3 amps                | 3 amps                |
| Heat capacity               |    | 134 922 Btu                     | 105 796 Btu          | 168 653 Btu           | 190 479 Btu           | 309 529 Btu           |
| Max. temperature            |    | 572°F                           | 572°F                | 572°F                 | 572°F                 | 572°F                 |
| Weight                      |    | 4850 lb                         | 5621 lb              | 6613 lb               | 8818 lb               | 14550 lb              |



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