

Soleo EvO



Soleo EVO M4 Soleo EVO M4 «Bread» deck with hood



Soleo EVO M4 «Bread» deck with hood and integrated lifter

Modular deck oven - Electric

Performance

- Baking area : from 0,5 to 1,98 m² (per deck depending on models)
- Useful height :
 - 180 or 240 mm (pastry deck)
 - 180 or 225 mm (bakery deck)
- Number of decks: from 1 to 5
In case of 5 deck configuration, there can only be a maximum of 2 high crown H240 decks
- Plates 400 x 600 mm : every models
- Plates 460 x 660 mm : every models except M2 Shop EvO

The advantages

- Configurable oven depending on user's needs
- Excellent & uniform baking quality
- Versatile
- Possibility to order a separate independent deck which can be added to the original configuration
- High baking capacity
- Easy cleaning
- Possibility to use an integrated lifter («Bread» deck only)
- Screen Touch 7" control panel
- Can be mounted on stand or proofer (depending on model)
- Steam condenser available as option
- Deferred startup of the oven
- 3 years warranty on heating elements in baking chamber
- May be combined with a Krystal convection oven

Use

Soleo EvO is an electric Modular type deck oven designed to bake all types of breads, pastries and Danish products. Available in 5 models, it is compatible with 400 x 600 or 460 x 660 mm trays. It can be configured according to the user's needs: «bread» deck (push door) or «pastry» deck (pull door), number of decks, deck height, with or without steam, on stand or on a proofer, with or without drawer, with or without integrated lifter. It's modular conception allows the oven to be upgraded at a later time.

Operating principle

Soleo EvO consist of baking units stacked on top of each other. Lower and/or upper elements can be added to create a customised oven. Each deck is fitted with refractory concrete hearth plates 20 mm thick to ensure an excellent baking quality.

Construction

Front : • All in brushed stainless steel

«Bread deck» - M2 EvO, M3 EvO, M4 EvO, M6 EvO models

- «Bread» deck : automatic opening and closing system driven by the ramp of the loader-unloader
- New ergonomic door handle
- 20 mm thick refractory hearthplate
- Removable windows with special cleaning position
- Halogen interior lighting
- Stainless steel highly performing heating elements

«Pastry» deck M2 EvO Shop, M3 EvO, M4 EvO, M6 EvO

- «Pastry» deck opening: pull door
- 20 mm thick refractory hearthplate
- Halogen interior lighting
- Stainless steel highly performing heating elements

Control panel • 1 touch screen control panel 7" for the entire oven (Sensitiv'2)
• 1 electromechanical control panel per deck (Ergocom)

Steam generator • 1 powerful steam generator per deck
• 1 integrated water meter on each deck (only available with Sensitiv'2)
• Water pressure reducing valve kit
• Steam injection at the rear of the baking chamber, avoiding water droplet on the dough
• Water filter delivered complete with cartridge

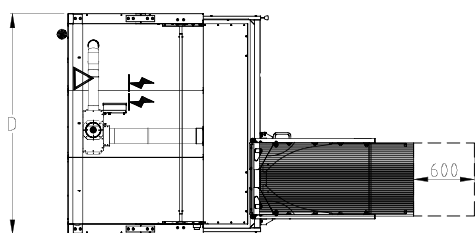
Insulation • Crossed rock wool panels
• Reflective glass treatment

Modular deck oven **Soleo EvO**

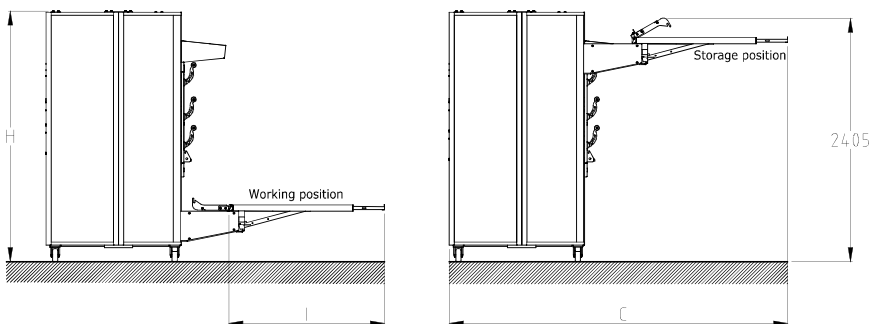
Models	M2 shop EvO	M2 EvO	M3 EvO	M4 EvO	M6 EvO
Element/Steam generator/Handle side/Control side access					
All on the right	•	•	•	•	•
Control units					
7" Sensitiv'2 touchscreen control (one central control)	•	•	•	•	•
Ergocom control (one control per deck)	€	€	€	€	€
7" Sensitiv'2 touchscreen control (one control per deck)	€	€	€	€	€
Type of opening					
Pastry opening					
- "Bottom" deck 180 mm	•	•	•	•	•
- «Top» deck 240mm	-	€	€	€	€
Baking opening					
- "Bottom" deck 180mm	-	€	€	€	€
- «Top» deck 225mm	-	€	€	€	€
Option double handles per deck	-	-	€	€	•
Baking deck equipment					
Decompression on each deck	•	•	•	•	•
Motorised vent on each deck	•	•	•	•	•
Steam					
Independent steam generator per deck	€	€	€	€	€
Top elements					
Ornamental headband	•	•	•	•	•
Hood without extractor	€	€	€	€	€
Hood with extractor	€	€	€	€	€
Hood with condenser	€	Consult us			-
Bottom Elements + technical model					
Base 475 mm	€	€	€	€	€
Base 635 mm	€	€	€	€	€
Base 815 mm	€	€	€	€	€
Base 975 mm	€	€	€	€	€
Plate rack (only available for H975)	€	€	€	€	€
Electromechanical oven with humidistat (only available for H975 mm)	€	€	€	€	€
Drawer(s)	€	€	€	€	€
Stainless steel casing base	0	€	€	€	€
Elevation system (baking opening only)					
Full Width loading					
Integrated lifter for Full Width Loading	-	€	€	€	-
Fixed hooks on oven façade per deck – full width loading	-	€	€	€	-
Loader-unloader for belt with rod – full width loading	0	€	€	€	-
Half Width loading					
Integrated lifter for Half Width Loading	-	-	€	€	€
Fixed hooks on oven façade per deck – half width loading	-	-	€	€	€
Loader-unloader for belt with rod – full width loading	-	-	€	€	€
Manual loading (use without lift)					
Angle loader (use without lift)	€	€	€	€	€
Compatible with the pastry opening	•	•	•	•	•
Compatible with the baking opening	-	o	o	o	o
Accessories					
Anti-scale filter fitted with a cartridge	•	€	€	€	€
Energy optimiser	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•
Combined oven					
Combination with convection oven Krystal	€	Consult us	-	Consult us	-
Pizza level	€	Consult us	-	Consult us	-
Independent deck					
Add an additional deck on an existing oven	€	Consult us			
Panels					
Stainless steel front panel (excluding control panel) and pre-painted steel side panels	€	•	•	•	•
Full stainless steel oven housing per deck (excluding control unit)	0	€	€	€	€
Assembly					
Oven to be assembled on site	€	•	•	•	•
Factory assembled oven	0	€	€	€	€
Mains Voltage					
3N~400V	€	•	•	•	•
1N~230V	0	-	-	-	-

• Standard // o Option without extra charge // € Option with extra charge // - Not available

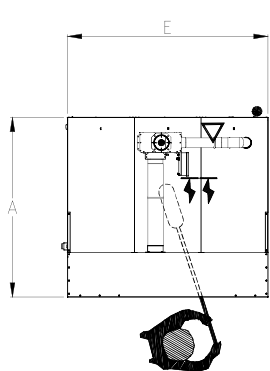
Modular deck oven **Soleo EvO**



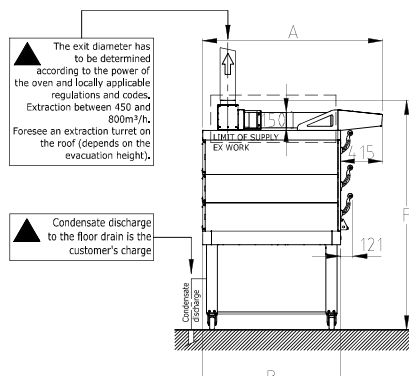
Top view with integrated lifter



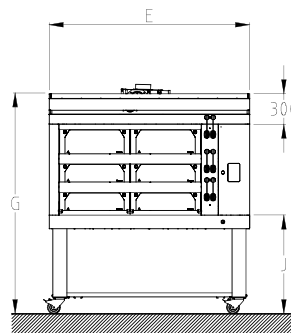
Side views with integrated lifter



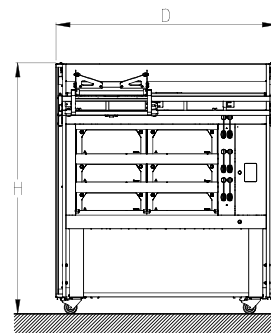
Top view without integrated lifter



Side view without integrated lifter



Front view without integrated lifter



Front view with integrated lifter

- Water drain Ø100mm (mini 50mm)
- ⚡ Electrical connection from the ceiling straight to electrical cabinet, 1m from the floor - copper cable required
- ▽ Water connection from the ceiling + stop tap
- ⊕ Steam exhaust Ø150mm



CHARACTERISTICS OF OVENS WITHOUT LIFTER							
			M2 shop EvO	M2 EvO	M3 EvO	M4 EvO	M6 EvO
Width							
E	Overall width	(mm)	1344	1510	1978	1978	1978
Depth							
-	With pastry opening headband	(mm)	920	1084	983	1248	1728
B	With baking opening headband*	(mm)	-	1202	1101	1366	1846
-	With pastry opening hood	(mm)	1288	1452	1351	1616	2096
A	With baking opening hood*	(mm)	-	1617	1516	1781	2261

TECHNICAL CHARACTERISTICS OF THE OVEN WITH INTEGRATED LIFTER AND OVEN LOADER IN STORAGE POSITION							
			M2 shop EvO	M2 EvO	M3 EvO	M4 EvO	M6 EvO
C	Oven depth	(mm)	unavailable	3000	2810	3345	4325
D	Oven width	(mm)		1710	2178	2178	2178
H	Height	(mm)		2480	2480	2480	2480
I	Loader length	(mm)		1298	1198	1463	1943

CONNECTION CAPACITY							
Electrical power of a deck with alternating deck/crown heating							
	Without steam	(kW)	2,5	3,9	4,9	7	9,2
	With steam	(kW)	3,5	5,9	6,9	9	12,2

*without handle, with or without steam (including stove-setting)

Modular deck oven **Soleo EvO**

		M2 shop EvO	M2 EvO	M3 EvO	M4 EvO	M6 EvO
Useful baking dimensions						
Useful baking width	(mm)	815	935	1400	1400	1400
Useful baking depth	(mm)	610	770	670	935	1415
Nombre de plaques par étage						
400 x 600		2	2	3	4	6
460 x 660		1	2	3	4	6
460 x 760		1	2	1	3	4
GN 530 x 650		1	1	2	2	4
Baking area						
Baking area per deck	(m ²)	0,5	0,72	0,94	1,31	1,98

Overall height of the Soleo EvO range (withtout integrated lifter)

Number of lower deck	Number of upper deck	Overall height of the decks (mm)	Total number of decks	Stand height (mm)	Headband height (mm)	Hood height (mm)	Oven height with hood (mm)	First deck loading height (mm)	Last deck loading height (mm)
1	0	280	1	975	95	205	-	1018	1018
2	0	560	2	975	95	205	-	1018	1298
3	0	840	3	975	95	205	2115	1018	1578
4	0	1120	4	635	95	205	-	678	1518
5	0	1400	5	475	95	205	2175	518	1638
0	1	340	1	975	95	205	-	1018	1018
0	2	680	2	975	95	205	-	1018	1358
0	3	1020	3	815	95	205	2135	858	1538
0	4	1360	4	475	95	205	2135	518	1538
1	1	620	2	975	95	205	-	1018	1298
2	1	900	3	975	95	205	2175	1018	1578
3	1	1180	4	635	95	205	2115	678	1518
4	1	1460	5	475	95	205	2235	518	1638
1	2	960	3	975	95	205	2235	1018	1638
1	3	1300	4	635	95	205	2235	678	1638
2	2	1240	4	635	95	205	2175	678	1578
3	2	1520	5	475	95	205	2295	518	1698

Remark: the hood's bottom has to be higher or equivalent at 1900 mm. Thus the hood is not compatible with oven with a lower height.

EXAMPLE OF SOLEO EVO M4 CONFIGURATION

2 bottom decks + 1 top deck with lifter



	Quantity
Control units	
7" Sensitiv'2 touchscreen control (one central control)	•
Type of opening	
Baking opening	
- "Bottom" deck 180mm	2
- «Top» deck 225mm	1
Independent steam generator per deck	3
Option double handles per deck	3
Top elements (headband or hood required)	
Hood with extractor	1
Bottom Elements	
Base + technical model HT 975 mm	1
Stainless steel covering HT 975 mm	1
Elevation system	
Half Width loading	
Integrated lifter for Half Width Loading	1
Loader-unloader for belt with rod – half width loading	1
Accessories	
Anti-scale filter fitted with a cartridge	1

EXAMPLE OF SOLEO EVO M4 CONFIGURATION

3 top decks without lifter



	Quantity
Control units	
7" Sensitiv'2 touchscreen control (one central control)	•
Type of opening	
Baking opening	
- «Top» deck 225mm	3
Independent steam generator per deck	3
Option double handles per deck	3
Top elements (headband or hood required)	
Hood with extractor	1
Bottom Elements	
Base + technical model HT 815 mm	1
Drawer(s)	1
Accessories	
Anti-scale filter fitted with a cartridge	1