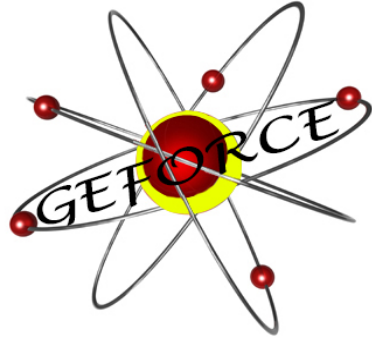


جيفورز الكهروميكانيكية ذ.م.م
Geforce Electromechanical L.L.C

SUPPLY AND INSTALLATION OF ALL KIND OF BAKERY OVENS



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ALL TYPE OF ROTARY OVENS

ROTARY OVENS :

Minicombo E 40x60



ROTARY CONVECTION OVEN

- Sized for 8 or 10 TRAYS 40x60 cm
- Only available in ELECTRIC version

Oven complete with:

- » Motorized steam suction hood
- » Stainless steel steam suction housing
- » Stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » High-performance armoured heating elements
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve steam excess exhaust

CONFIGURABLE

under the oven, according to your needs, it is possible to install:

- Support with runners for trays
- Proofer
- Small 2-tray electric chamber and proofer

ROTARY OVENS :

Minicombo E 40x60

With proofer



This configuration involves installing a proofer under/on the oven.

The proofer has the following characteristics:

- Stainless steel structure
- Electric heated
- Operates independently from the oven
- Digital thermoregulator
- SEMI-AUTOMATIC humidification system (water must be supplied manually by an operator).

ROTARY OVENS :

Minicombo E 40x60 With Electric Chamber



In order to meet specific production requirements, a small 2-tray static electrical chamber can also be installed on the oven, in addition to the proofer. The small chamber is interposed between the oven and the proofer.

The small chamber is totally independent from the oven.

In order to reduce the overall height of the structure, the proofer is lowered (proofer height 66 cm).

The chamber comes complete with:

- » Refractory baking stone plates made of fibreglass
- » High-performance armoured heating elements
- » Digital electronic microprocessor controller
- » Programmable switch and economizer
- » Manual valve for steam excess exhaust
- » Stainless steel front
- » Tempered glass doors

ROTARY OVENS :

Minicombo E 40x60

With Support



Practical and economical solution to bear the oven.
Support comes with the following characteristics:

- » Complete with runners for trays
- » entirely made of stainless steel

ROTARY OVENS :

Minicombo E 40x60

Top-Minicombo 46x66



ROTARY CONVECTION OVEN

- Sized for 8 or 10 TRAYS 40x60 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil)

Oven complete with:

- » Motorized steam suction hood
- » Stainless steel steam suction housing
- » Stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

CONFIGURABLE

Under the oven, according to your needs, it is possible to install:

- Proofer
- Small 2-tray electric chamber and proofer

ROTARY OVEN :

Minicombo E 40x60

Minicombo G 50x70



ROTARY CONVECTION OVEN

- Sized for 8 or 10 TRAYS 50x70 cm
- Only available in COMBUSTION version (gas, oil, etc.)

Oven complete with:

- » Motorized steam suction hood
- » Stainless steel steam suction housing
- » Stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust
- » Proofer located at the bottom of the oven

ROTARY OVENS :

Baby -
Baby 50x70



ROTARY CONVECTION OVEN

- Sized for 12 TRAYS 50x70 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil)
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » Stainless steel steam suction housing
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

CONFIGURABLE

On the oven, according to your needs, it is possible to install:

- Proofer
- Small 2-tray electric chamber and proofer

ROTARY OVEN :

Baby -
Baby 40x60



ROTARY CONVECTION OVEN

- Sized for 12 TRAYS 40x60 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil)
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » Stainless steel steam suction housing
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

CONFIGURABLE

On the oven, according to your needs, it is possible to install:

- Proofer
- Small 2-tray electric chamber and proofer

ROTARY OVEN :

Minirotor E -
Minirotor E 50x70



ROTARY CONVECTION OVEN

- Sized for 15 TRAYS 50x70 cm
- Only available in ELECTRIC version
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » High-performance armoured heating elements
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

Minirotor E -
Minirotor E 40x60



ROTARY CONVECTION OVEN

- Sized for 15 TRAYS 40x60 cm
- Only available in ELECTRIC version
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » High-performance armoured heating elements
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

Minirotor E -
Top-Minirotor 40x60



ROTARY CONVECTION OVEN

- Sized for 15 TRAYS 40x60 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double grazing
- » Stainless steel baking chamber, front and door
- » High-performance armoured heating elements
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

MiniRotorfan-
Minirotorfan 40x60



ROTARY CONVECTION OVEN

- Sized for 15 TRAYS 50x70 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

MiniRotorfan-
Minirotorfan 40x60



ROTARY CONVECTION OVEN

- Sized for 18 TRAYS 60x80 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN:

Top-Rotor -
Top-rotor 60x80



ROTARY CONVECTION OVEN

- Sized for 18 TRAYS 60x80 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

Top-Rotor -
Top-rotor 80x100



ROTARY CONVECTION OVEN

- Sized for 18 TRAYS 80x100 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN :

Top-Rotor -

Top-rotor 100x130



ROTARY CONVECTION OVEN

- Sized for 36 TRAYS 65x92 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust

ROTARY OVEN:

Rotorfan - Rotorfan 5 60x80

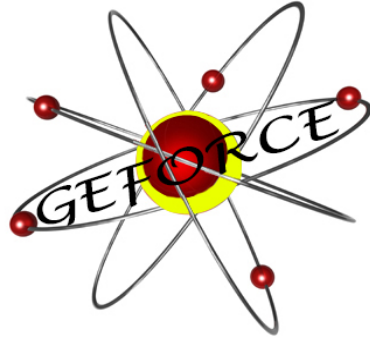


ROTARY CONVECTION OVEN

- Sized for 15 TRAYS 60x80 cm
- Available for both ELECTRIC and COMBUSTION (gas/oil) versions
- REMOVABLE baking rack (not included)

Oven complete with:

- » Motorized steam suction hood
- » 30/10 stainless steel base
- » Door with double glazing
- » Stainless steel baking chamber, front and door
- » New high-performance, fully removable combustion chamber
- » New humidifier: enhanced, easy to access and completely removable
- » Manual valve for steam excess exhaust



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ALL TYPE OF STATIC OVENS

STATIC OVEN:

Electric Oven - EL. 18



Fixed deck static oven

- Usable chamber width: 180cm
- Usable chamber depth: 120/160/200/250 cm (depending on the model)
- Electric heated
- Available with 3 or 4 chambers versions

Oven complete with:

- » Independent baking chambers
- » Upper chamber with usable internal height of 23 cm
- » Refractory baking stone plates made of fiberglass
- » High-performance armoured heating elements
- » Digital electronic microprocessor controller
- » Programmable switch and economizer
- » New humidifier sized for abundant steam supply
- » Motorized steam suction hood
- » Manual valve for steam excess exhaust
- » Tempered glass doors
- » Stainless steel front

STATIC OVENS:

Cyclothermic SCT model - SCT2



Fixed deck static oven

- Usable chamber width: 120 cm
- Usable chamber depth: 160/200/250 cm (depending on the model)
- Combustion operated (gas, oil, etc.)
- Available with 3 or 4 chambers

Oven complete with:

- » Refractory baking stone plates made of fibreglass
- » New humidifier sized for abundant steam supply
- » Powered extractor hood
- » Manual valve for steam excess exhaust
- » Tempered glass doors
- » Stainless steel front

STATIC OVEN :

Cyclothermic SCT model - SCT3



Fixed deck static oven

- Usable chamber width: 180 cm
- Usable chamber depth: 160/200/250 cm (depending on the model)
- Combustion operated (gas, oil, etc.)
- Available with 3 or 4 chambers

Oven complete with:

- » Refractory baking stone plates made of fibreglass
- » New humidifier sized for abundant steam supply
- » Powered extractor hood
- » Manual valve for steam excess exhaust
- » Tempered glass doors
- » Stainless steel front

STATIC OVEN :

Cyclothermic CT model - CT7



Fixed deck static oven

- Usable chamber width: 66 cm
- Usable chamber depth: 139 cm
- Combustion operated (gas, oil, etc.)
- Only available in 4-chambers versions

Oven complete with:

- » Refractory baking stone plates made of fibreglass
- » New humidifier sized for abundant steam supply
- » Motorized steam suction hood
- » Manual valve for steam excess exhaust
- » Tempered glass doors
- » Stainless steel front

STATIC OVEN:

Cyclothermic TB model -
TB

Prodotti - TB -
vanishing type loading system EM18



STATIC OVEN :

Hybrid - HYBRID HCE2

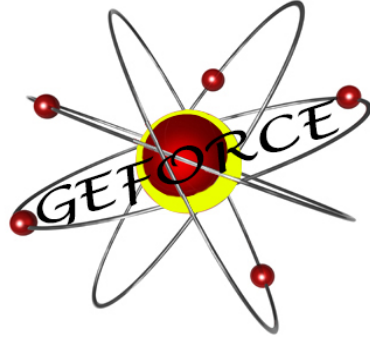


Fixed deck static oven

- Usable chamber width: 120 cm
- Usable chamber depth: 160/200/250 cm (depending on the model)
- Combined ELECTRIC and COMBUSTION (gas, oil, etc.) operation
- Only available in 4-chambers versions
- Combi-oven made up of 2 or 3 combustion-operated chambers plus an independent electrical upper chamber.

Oven complete with:

- » Refractory baking stone plates made of fibreglass
- » New humidifier sized for abundant steam supply
- » Motorized steam suction hood
- » Manual valve for steam excess exhaust
- » Tempered glass doors
- » Stainless steel front



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ALL TYPE OF MODULAR OVENS

MODULAR OVENS :

Electric oven SV - **SV 40x60**



FIXED DECK STATIC MODULAR OVEN

- for trays 40x60 cm.
- ELECTRIC heated
- capacity : 2 trays placed depthwise in the chamber (one behind the other)

MODULAR

The main characteristic of the Modular ovens is the possibility to configure their structure according to customer's needs.

To this end you can choose:

- quantity of baking chambers (from 1 to 4)
- usable internal height of the chambers (18 or 23 cm)
- type of support feet (h.18 feet, h.10 feet, wheels or plates)
- if necessary, you can motorize the hood by installing an extractor fan
- if necessary, chambers can be equipped with a humidification system

MODULAR OVENS

Modular 2T -

Modular 2T 46x66



FIXED DECK STATIC MODULAR OVEN

- for trays 46x66 cm
- ELECTRIC heated
- capacity : 2 trays placed transversally in the chamber

MODULAR

The main characteristic of the Modular ovens is the possibility to configure their structure according to customer's needs.

To this end you can choose:

- quantity of baking chambers (from 1 to 4)
- usable internal height of the chambers (18 or 23 cm)
- lower support's height (66 or 75cm)
- type of support feet (h.18 feet, h.10 feet, wheel or plate)
- if necessary, you can motorize the hood by installing an extractor fan
- if necessary, chambers can be equipped with a humidification system

MODULAR OVEN :

Modular 3T - Modular 3T 46x66



FIXED DECK STATIC MODULAR OVEN

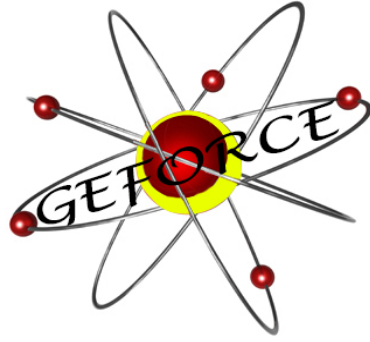
- for trays 46x66cm
- ELECTRIC heated
- capacity : 3 trays placed transversally in the chamber

MODULAR

The main characteristic of the Modular ovens is the possibility to configure their structure according to customer's needs.

To this end you can choose:

- quantity of baking chambers (from 1 to 4)
- usable internal height of the chambers (18 or 23 cm)
- lower support's height (66 or 75cm)
- type of support feet (h.18 feet, h.10 feet, wheel or plate)
- if necessary, you can motorize the hood by installing an extractor fan
- if necessary, chambers can be equipped with a humidification system



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ALL TYPE OF PROOFER'S

PROOFER :

Cella MINI - **MINI 50x70**



- sized for RACKS 50x70cm.
- ELECTRIC heated
- Available in 1 or 2-doors versions
- Available in 2 or 4-racks versions

The proofer comes complete with:

- » stainless steel front and door
- » ventilation unit for hot and humid air flow in the proofer
- » automatic heating and humidifying systems
- » 20/10 stainless steel base
- » external panelling made of self-extinguishing polystyrene foam coated with two layers of painted sheet

Using the same racks, it is possible to combine the proofer with the following ovens:

- Top-minifalcon 50x70
- Minirotorfan 50x70
- Minirotor E 50x70

PROOFER :

Cella FALCON - FALCON 50x70



- sized for RACKS 50x70cm.
- ELECTRIC heated
- Available in 1 or 2-doors versions
- Available in 2 or 4-racks versions

The proofer comes complete with:

- » stainless steel front and door
- » ventilation unit for hot and humid air flow in the proofer
- » automatic heating and humidifying systems
- » 20/10 stainless steel base
- » external panelling made of self-extinguishing polystyrene foam coated with two layers of painted sheet

Using the same racks, it is possible to combine the proofer with the following ovens:

- Top-falcon 50x70
- Rotorfan 50x70

PROOFER :

Cella ROTOR - ROTOR 80x100



- sized for RACKS 80x100cm.
- ELECTRIC heated
- Available in 1 or 2-doors versions
- Available in 2 or 4-racks versions

The proofer comes complete with:

- » stainless steel front and door
- » ventilation unit for hot and humid air flow in the proofer
- » automatic heating and humidifying systems
- » 20/10 stainless steel base
- » external panelling made of self-extinguishing polystyrene foam coated with two layers of painted sheet

Using the same racks, it is possible to combine the proofer with the following ovens:

- Top-rotor 80x100
- Top-rotor 100x150
- Rotorfan 4 80x100

PROOFER :

Cella STATIC - LU.200



- ELECTRIC heated
- Available in 1 or 2-doors versions
- Suitable for static ovens with a chamber depth of 200 cm

The proofer comes complete with:

- » stainless steel front and door
- » ventilation unit for hot and humid air flow in the proofer
- » automatic heating and humidifying systems
- » 20/10 stainless steel base
- » external panelling made of self-extinguishing polystyrene foam coated with two layers of painted sheet