

# LOGIUDICE MODUS MODULAR DECK OVEN

All the Logiudice Forni company's fifty years of experience are contained within the reduced space and compact form of the new Modus modular electric oven.

The new oven model was introduced among the wide range of Logiudice products in order to meet the functional needs of bakeries, pastry shops, pizzerias, and hot spots alike; the Modus is fast, practical, and easy to use.

Some of its most salient features include quick installation, high-quality materials, compact size, product diversification, and excellent thermal insulation. The baking chamber is entirely clad in scotch-brite stainless steel and is internally insulated by rock wool panels; the doors are made of tempered glass & The deck is made from refractory cement. Steamer at the back of the baking chamber features a compact yet high performance steamer, which provides for optimal baking results by making the product soft on the inside, and golden and crispy on the outside. Each module is independent of the others; each has its own temperature control. The control panel is available in a digital version with programs (standard) for easy control

The configuration of the Modus oven is obtained with a single module, and can be extended to include up to 4 stacked decks (standard), or optionally up to 5

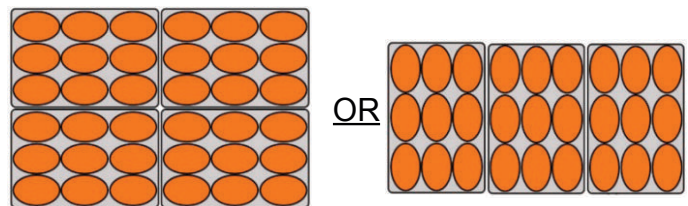


**\* PROVER CABINET OPTIONAL EXTRA \***

## LOGIUDICE MODUS DECK OVEN

MODUS LFM-3T-4676

Deck Model



Tray Layout Options

4 x European 600x400mm Trays OR 3 x Australian 18" Trays

Dimensions Internal (WxDxH)

1430mm x 850mm x 240mm

Dimensions External (WxDxH)

1740mm x 1330mm x 370mm

Power

13.6 kW

Electrical

3 Phase, 415V, 50Hz

Weight

206 kg

Steam

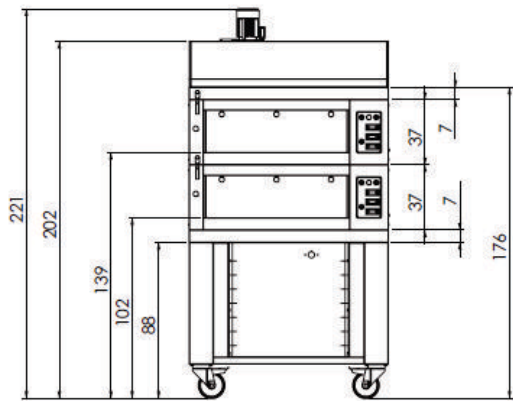
Yes

Warranty

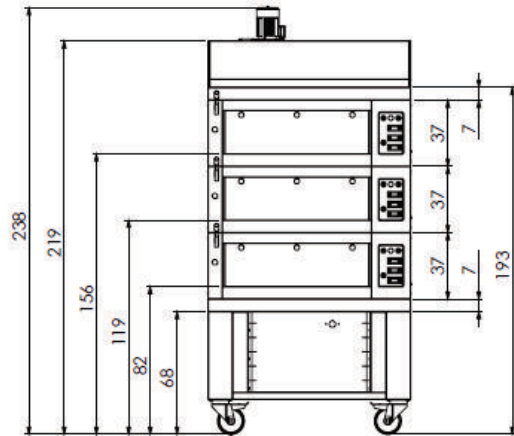
1 Year

# LOGIUDICE

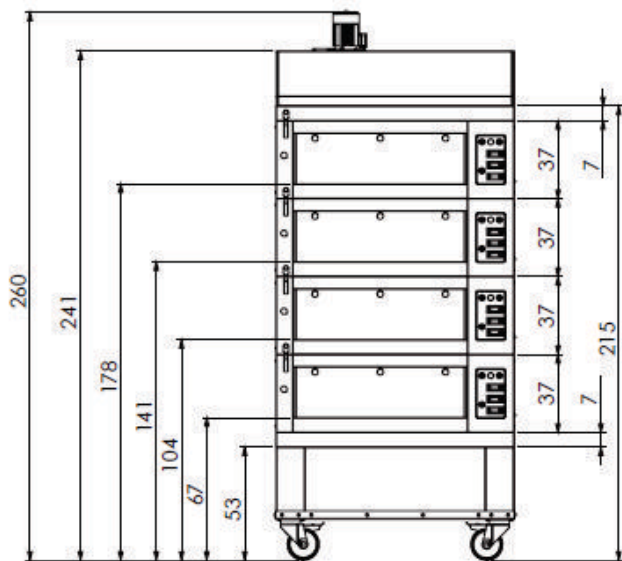
## MODUS MODULAR DECK OVEN



CAPPA + 2x LFM h 37 + CELLA ST or STAND



CAPPA + 3x LFM h 37 + CELLA ST or STAND



CAPPA + 4x LFM h 37 + STAND