



Deck ovens are equipped with specially designed heat resistive stone soles and heat circulation system. This system provides an equal heat distribution and a quality baking with its static baking atmosphere on all decks of the oven. Therefore an excellent baking result is observed.

Each deck of oven has a powerful steaming device which enables the desired amount of steam at any time. The steaming devices can be individually switched on and off for each deck. This offers a particular advantage for confectionery goods. High graded isolation material prevents heat losses and, saves energy.

ESMKD Deck ovens has different range of baking area choices for bakeries. ESMKD Deck ovens baking area start with 3,5 m² up to 18 m² with 3 or 4 decks depends on model.

ESMKD Deck Ovens can be operated using diesel fuel, fuel oil, lpg, natural gas and electricity. Also burning chamber can be adapted to use solid enerav sources as wood or nutshell (Must be indicated in order)



Standard Construction

- Oven front in polished stainless steel
- Controls on the right (left on request)
- Head band
- Epoxy painted wall panels
- Electromechanical control
- Without loader & unloader (Palettes)
- Supply on 3 parts
- 3 or 4 decks (depends on model)
- Performant insulation by crossed rock wool panels.
- Steam vents on top deck
- Fireproof special baking plates
- Steam exhaust hood with exhaust fan
- Performant insulation by crossed rock wool panels.
- Electrical silicon cables for high temperature

Optional

- Digital Control
- Stainless Steel Wall Panels



ESMKD Double Control Panel (Deck 1st – 2nd and 3rd – 4th independant control)

Our new double deck control system allows to use 1st - 2nd and 3rd 4th deck separately. This system saves energy, if you compare other Cyclothermic baking system ovens.

Bakers can use necessary decks unit depends on capacity or baking different product in different temperature at same time.

ESMKDD can be operated using diesel fuel, fuel oil, lpg, natural gas and electricity.)

Health and safety

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive



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MODEL ESMKD				100	120 B	120 A	135	150	180
Capacity (350 gr Bread)	Capacité (350 gr Pain)	Kapazität (350 gr Brot)	Hour	384	480	448	504	575	670
External Dimensions / Dimension extérieure / Externe Abmessungen									
Width	Largeur	Breite	mm	1870	1870	2500	2500	2500	2500
Depth	Longueur	Länge	mm	3235	3635	2835	3635	3255	3635
Height	Hauteur	Höhe	mm	2100/2460	2100/2460	2100/2460	1830/2195	2100/2460	2100/2460
Internal Dimensions / Dimensions internes / Interne Abmessungen									
Width	Largeur	Breite	mm	1210	1210	1825	1825	1825	1825
Depth	Longueur	Länge	mm	2070	2480	1670	2470	2070	2470
Weight	Poids	Nettogewicht	Kg	3300	3600	3600	4000	4400	5000
Baking Area	Surface de cuire	Backfläche	m ²	10 m ²	12 m ²	12 m ²	13,5 m ²	15 m ²	18 m ²
Nr. of Deck	Nombre d'étages	Etagen	Nr	4	4	4	3	4	4
Nr. of Pallets			Nr	8	8	12	9	12	12
Consumption	Consommation	Verbrauch							
Diesel	Mazout	Öl	Lt / H	6	7,5 Lt / H	7,5 Lt / H	8,5 Lt / H	9 Lt / H	10 Lt / H
Gas	Gas	Gas	m ³ / h	6,4 m ³ / h	8 m ³ / h	8 m ³ / h	9 m ³ / h	9,58 m ³ / h	10,65 m ³ / h
Electricity									
Power	Puissance électrique	Motorleistung	kW	4,1 kW	3,74 kW	3,74 kW	3,74 kW	3,74 kW	3,74 kW

MODEL				035	045	060	070	075	080
Capacity 350 gr Bread / hour	Capacité 350 gr Pain / heure	Kapazität 350 gr Brot / Stunde		144	192	256	288	288	320
External Dimensions / Dimension extérieure / Externe Abmessungen									
Width	Largeur	Breite	mm	1870	1870	1870	2475	1870	1870
Depth	Longueur	Länge	mm	2215	2215	2545	2215	3235	2955
Height	Hauteur	Höhe	mm	1835/2195	2100/2460	2100/2460	2100/2460	1835/2195	2100/2460
Internal Dimensions / Dimensions internes / Interne Abmessungen									
Width	Largeur	Breite	mm	1210	1210	1210	1828	1210	1210
Depth	Longueur	Länge	mm	930	930	1260	930	2070	1670
Weight	Poids	Nettogewicht	Kg	1550	2000	2400	2500	2600	3000
Baking Area	Surface de cuire	Backfläche	m ²	3,4 m ²	4,5 m ²	6 m ²	6,8 m ²	7,5 m ²	8 m ²
Nr. of Deck	Nombre d'étages	Etagen		3	4	4	4	3	4
Nr. of Pallets				6	8	8	12	6	8
Consumption	Consommation	Verbrauch							
Diesel	Mazout	Öl	Lt / H	3 Lt / H	3,2 Lt / H	4 Lt / H	4,5 Lt / H	5 Lt / H	5,5 Lt / H
Gas	Gas	Gas	m ³ / h	3,2 m ³ / h	3,4 m ³ / h	4,26 m ³ / h	4,8 m ³ / h	5,33 m ³ / h	5,9 m ³ / h
Electricity									
Power	Puissance électrique	Motorleistung	kW	2,4 kW	4 kW	4 kW	4,7 kW	3,9 kW	4 kW