

Ramalhos



Electram

Series

ELECTRAM SERIES

Tradition, on a grand scale

Unquestionable choice for those who cannot do without a trusted ally. The construction soundness of the different electric chambers enables a prompt response to all types of industrial production, without ever overlooking the much appreciated and sought-after traditional flavour and appearance. Simple and intuitive handling will help you create a connection to your oven, right from the start.



Electram
3 chambers

Perfect for you

There are countless configuration possibilities which will enable you to create an oven which is 100% adapted to your space and production. Select the number of chambers, their width, length and height. The options are countless, from 2,5m² up to a maximum of 23m².

The oven that was born ready

Always ready to face the frantic daily routine of large bakeries, without ever neglecting the quality of uniform baking. Programme oven stop and start times in accordance with your workflow for greater energy efficiency.

Full steam

The steam injection system is independent for each chamber. Configuration in accordance with the product. Leave the result to us.



Designed to *triumph*

Intended for large productions,
preferably with fresh dough, the Electram series allows
independent baking in each chamber.

Small details make a big difference

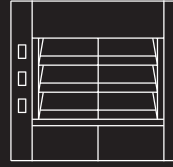
- Independent heating for each chamber with individual control of the bottom, top and front
- Steam system is independent for each chamber
- Doors that open downward in stainless steel and 10 mm thick tempered glass



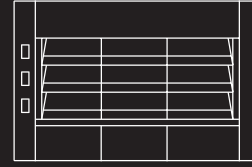
Electram 3 chambers



1 Door



2 Doors



3 Doors

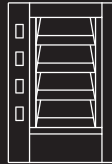
Deck depth

	61cm	75cm	82cm	90cm
	Baking surface area			
135cm	2,5 m ²	3 m ²	3 m ²	3,6 m ²
140cm	2,6 m ²	3,2 m ²	3,5 m ²	3,8 m ²
165cm	3 m ²	4 m ²	4 m ²	4 m ²
185cm	3,4 m ²	4,2 m ²	4,5 m ²	5 m ²
218cm	4 m ²	5 m ²	5 m ²	6 m ²
250cm	5 m ²	6 m ²	6 m ²	7 m ²

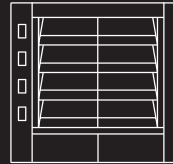
	61cm	75cm
	Baking surface area	
135cm	5 m ²	6 m ²
140cm	5,2 m ²	6,3 m ²
165cm	6 m ²	7 m ²
185cm	7 m ²	8 m ²
218cm	8 m ²	10 m ²
250cm	9 m ²	11 m ²

	61cm
	Baking surface area
135cm	7 m ²
140cm	8 m ²
165cm	9 m ²
185cm	10 m ²
218cm	12 m ²
250cm	14 m ²

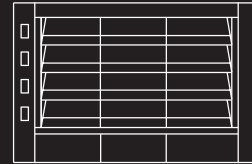
Electram 4 chambers



1 Door



2 Doors



3 Doors

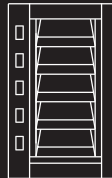
Deck depth

	61cm	75cm	82cm	90cm
	Baking surface area			
135cm	3 m ²	4 m ²	4 m ²	4,8 m ²
140cm	3,4 m ²	4,2 m ²	4,5 m ²	5 m ²
165cm	4 m ²	5 m ²	5 m ²	6 m ²
185cm	4,5 m ²	6 m ²	6 m ²	7 m ²
218cm	5 m ²	7 m ²	7 m ²	8 m ²
250cm	6 m ²	8 m ²	8 m ²	9 m ²

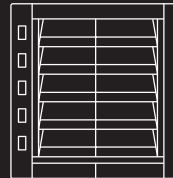
	61cm	75cm
	Baking surface area	
135cm	6,5 m ²	8 m ²
140cm	7 m ²	9 m ²
165cm	8 m ²	10 m ²
185cm	9 m ²	11 m ²
218cm	11 m ²	13 m ²
250cm	12 m ²	15 m ²

	61cm
	Baking surface area
135cm	10 m ²
140cm	10,5 m ²
165cm	12 m ²
185cm	13 m ²
218cm	16 m ²
250cm	18 m ²

Electram 5 chambers



1 Door

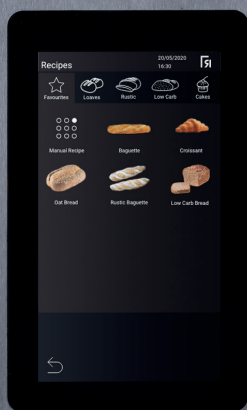
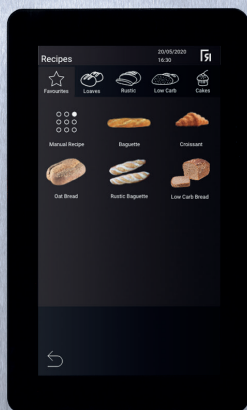


2 Doors

Deck depth

	90cm
	Baking surface area
135cm	6 m ²
140cm	6,5 m ²
165cm	7 m ²
185cm	8 m ²
218cm	10 m ²
250cm	11 m ²

	61cm	75cm
	Baking surface area	
135cm	8 m ²	10 m ²
140cm	9 m ²	11 m ²
165cm	10 m ²	12 m ²
185cm	11 m ²	14 m ²
218cm	13 m ²	16 m ²
250cm	15 m ²	19 m ²



TOUCH SCREEN PANEL

Technology in the palm of your hand

The touch screen panel, developed to facilitate the user's daily life, adds several interactive functions, with surprisingly simple handling.

Discover an autonomous oven, which interacts with the user in a simple and dynamic way.

- Simple and intuitive. Our panel gives you an immediate and complete visual of all the details of the recipe being followed
- Programming for automatic opening of the steam vents during the selected baking phase
- We present a new way to organise your recipes. With the new touch screen panel, consult, enter and organise recipes by type.
- A panel that takes care of itself. Follow the recommendations to get the most out of every oven batch

LCD PANEL

All functionality in the right measure

We are in favour of simplicity, we have developed an accessible operating panel to help you baking with maximum quality.

Find a universal graphic language understandable to all.

- Save up to 40 programmable recipes
- Programming of a daily oven start
- Receive maintenance warnings
- Possibility of turning off steamers individually therefore economising power



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