

Baketek

professional convection ovens for
Bakery and Pastry

Expression of excellence. We care about the needs of those who are passionate for professional cooking every day. And every day we turn their passion into reliable products, which are the result of research and technology.

The Baketek line is our cutting-edge answer to the needs of the most demanding cooks: a range conceived to enhance creativity, offer even more comprehensive cooking systems, respect Italian and international recipes specificities. Because our brand is anywhere passion for tasty food is, with its multiple diversity.

The Baketek line is especially designed for the most sophisticated professional laboratories and patisseries, but it can also support industrial delocalized productions.



Enhanced heating unit

The key factors for Baketek ovens success lie in the construction and technical solution adopted by Gierre to ensure top **reliability** and **duration** over time. Thanks to the highly resistant and performing components, air recirculation inside the cooking chamber is optimized to easily obtain fragrant browned products on every single tray.

Baketek ovens enhanced heating unit features the following strengths:

- ▲ a **resistance** with **317 mm** diameter which improves the heat transfer
- ▲ **bidirectional fan** with **270 mm** radial blades and strengthened airflow
- ▲ in the gas version the heat transfer is ensured by **ten stainless steel pipes** with a diameter of **40mm**

Flame ignition and electronic control

Gas Baketek ovens – certified in compliance with the applicable regulations – have been conceived to offer a simple and practical **flame control**. The electronic flame ignition enables an improved control over the active flame with no need for manual interventions by the user.

Scheduled ignition

Gierre's Baketek ovens enable a better organization of the workflow. Cooks and chefs will be able to program **5 different ignitions** of the oven at a given time.

Steam extraction system

Different levels of moisture inside the chamber can be set in Baketek ovens, in order to achieve the best cooking results. The **chimney** in the upper part of the oven is equipped with an automatically opening and closing **butterfly valve** which enables the operator to **extract moisture** from the cooking process anytime, if necessary, just by pressing a special touch button. In the mechanical version, the operation is carried out by means of a manual opening lever on top of the control panel. This steam extraction system ensures the immediate recovery of the **ideal climatic conditions** inside the oven.

Perforated air diffusers

Research and various cooking tests led Gierre to design special **perforated walls**, which enable a **homogeneous** introduction of air into the cooking chamber, thus avoiding direct airflows which would damage the most delicate products. This special air and heat distribution feature ensures excellent uniform cooking on each tray.



Green vision

We are naturally inclined to safeguarding the environment. We work daily in order that the genuine flavours of the recipes from all over the world are appreciated, which is why we know there is no authenticity without environmental safeguarding. Therefore our job turns into a daily opportunity to thank Nature and we do it in many ways:

- ▲ Baketek ovens have been equipped with a high density **insulation system** ensuring a lower heat dissipation with subsequent significant energy saving.
- ▲ Our digital ovens are equipped with a printed circuit board designed to communicate with an external control unit in order to **optimize energy consumption** in case of the simultaneous use of different machines, thus avoiding potential overloads.
- ▲ We commit with our customers to supply **clean** and 100% recyclable **packaging**, which does not include chemical agents or plastic substances.
- ▲ We are committed to limit the use of paper by informing our customers via **USB** pen drives and **QR codes**.





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500 M / E / P



Electromechanical controls (M)	4 knobs
Electromechanical controls (E)	60 prog. 5 phases
Digital controls (P)	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	7,9Kw
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Tray size	5 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M) - 9h 59 min. (E - P)
Humidification	Adjustable
Dimensions (WxDxH) and weight	995 x 975 x 777 mm 110Kg
Dimensions (WxDxH) and packaged weight	1010 x 1040 x 960 mm 27Kg
Core probe (P)	Optional
Fan speed (E - P)	3-speed adjustable



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1000 M / E / P



Electromechanical controls (M)	4 knobs
Electromechanical controls (E)	60 prog. 5 phases
Digital controls (P)	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	15,8Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	10 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M)- 9h 59 min. (E - P)
Humidification	Adjustable
Dimensions (WxDxH) and weight	995 x 975 x 1177 mm 162Kg
Dimensions (WxDxH) and packaged weight	1010 x 1040 x 1440m 178Kg
Core probe (P)	Optional
Fan speed (E - P)	3-speed adjustable



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520 GAS M / E / P



Electromechanical controls (M)	4 knobs
Electromechanical controls (E)	60 prog. 5 phases
Digital controls (P)	90 prog. 10 phases
Power supply	230V 50-60Hz
Power	11,6/13,8 Kcal/h/Kw
Capacity	Methane=G20 1,560 mc/h -LGP= G30 1,088 Kg/h
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Tray size	5 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M)- 9h 59 min. (E - P)
Humidification	Adjustable
Dimensions (WxDxH) and weight	995 x 975 x 881 mm 115Kg
Dimensions (WxDxH) and packaged weight	1010 x 1040 x 960 mm 135Kg
Core probe (P)	Optional
Fan speed (E - P)	3-speed adjustable



Baketek
1020 GAS M / E / P



Electromechanical controls (M)	4 knobs
Electromechanical controls (E)	60 prog. 5 phases
Digital controls (P)	90 prog. 10 phases
Power supply	230V 50-60Hz
Power	13,76/16 Kcal/h/Kw
Capacity	Methane=G20 1,560 mc/h - LGP= G30 1,088 Kg/h
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	10 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M)- 9h 59 min. (E - P)
Humidification	Adjustable
Dimensions (WxDxH) and weight	995 x 975 x 1281 mm 172Kg
Dimensions (WxDxH) and packaged weight	1010 x 1040 x 1440 mm 188Kg
Core probe (P)	Optional
Fan speed (E - P)	3-speed adjustable



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1600 M / E / P



Electromechanical controls (M)	4 knobs
Electromechanical controls (E)	60 prog. 5 phases
Digital controls (P)	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	23,7Kw
External and internal finish	Stainless steel
Fans	3 with reverse rotation
Tray size	16 x 600 x 400 mm
Trays interval	88 mm
Max temperature	270°C
Timer	120 min. (M)- 9h 59 min. (E - P)
Humidification	Adjustable
Dimensions (WxDxH) and weight	925 x 1695 x 2150 mm 337Kg
Dimensions (WxDxH) and packaged weight	1050 x 1500 x 2260 mm 390Kg
Core probe (P)	Optional
Fan speed (E - P)	3-speed adjustable



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10 UG / UX

Power supply	230V 50/60Hz
Power	1,4Kw
Capacity	10 trays 600 x 400 mm 1/1GN
Trays interval	90 mm
Max temperature	90°C
External frame	Stainless steel (UG glass door / UX stainless steel door)
Humidification	Manual
Dimensions and weight	995 x 1040 x 760 mm 68kg
Dimensions and weight packaging	1030 x 1110 x 860 mm 87kg



Interfaces

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Mechanical control panel (M)

On/off knob

Temperature setting and adjustment knob

Time setting and adjustment knob

Humidification setting and adjustment knob

Temperature control



Interfaces

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Digital control panel (E)

- On/off button
- Oven light on/off button
- Start/stop button
- Gas reset button
- Vent opening /closing button
- Temperature display
- Temperature adjustment
- Timer display and automatic pre-heating function
- Timer
- Humidification display
- Humidification adjustment
- Fan speed display and rapid cooling function
- Fan speed adjustment



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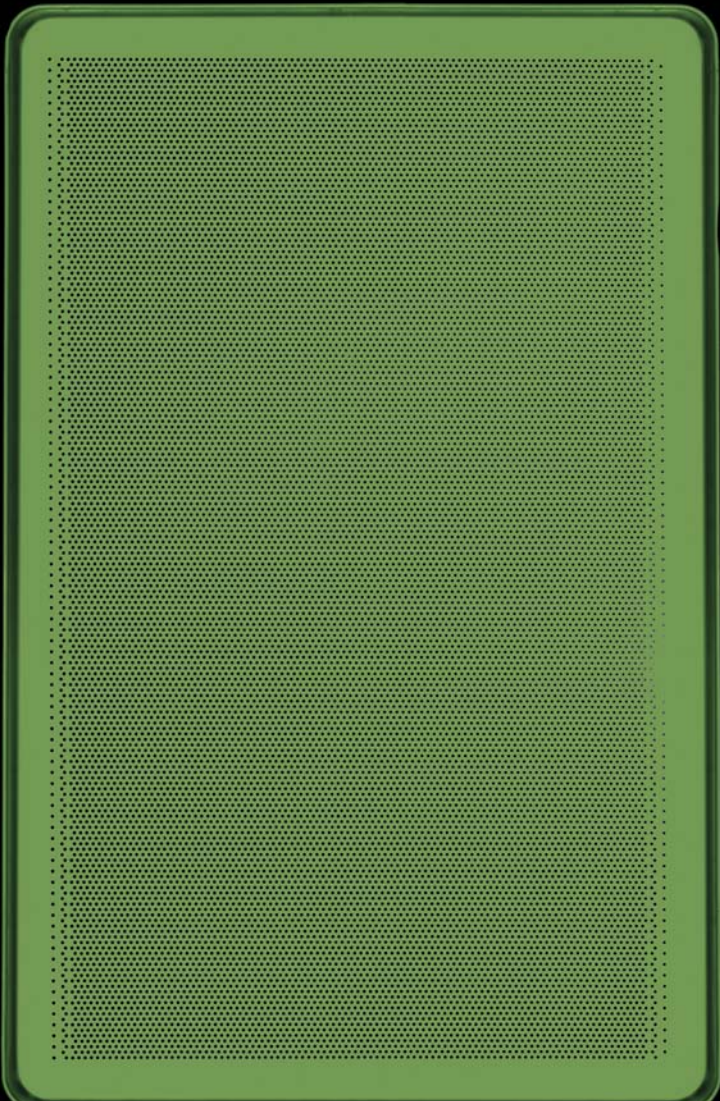
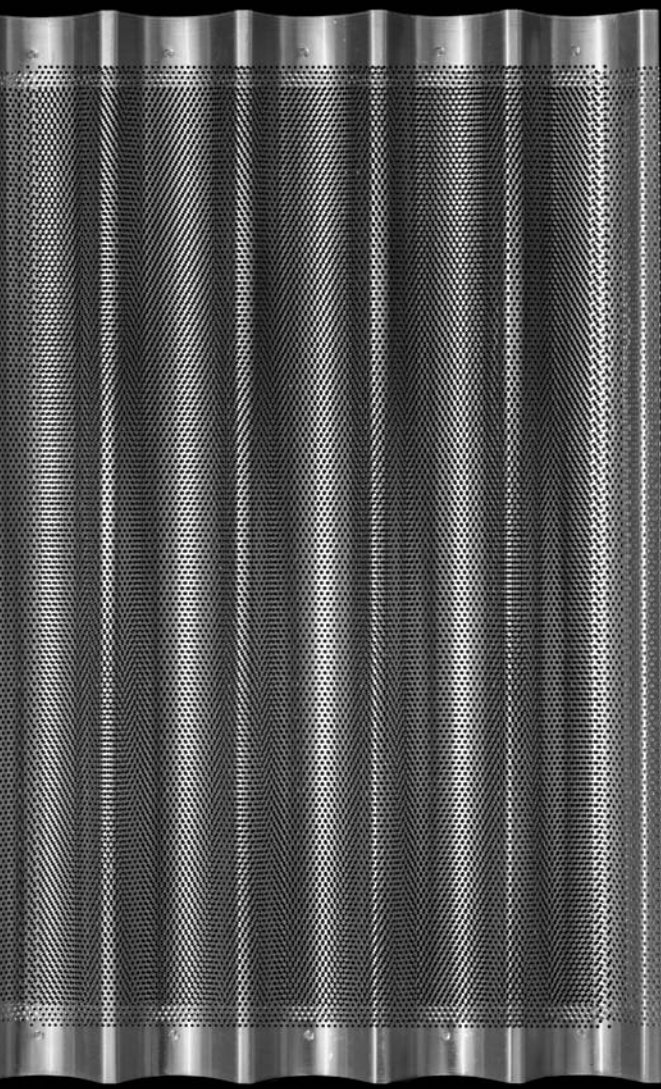
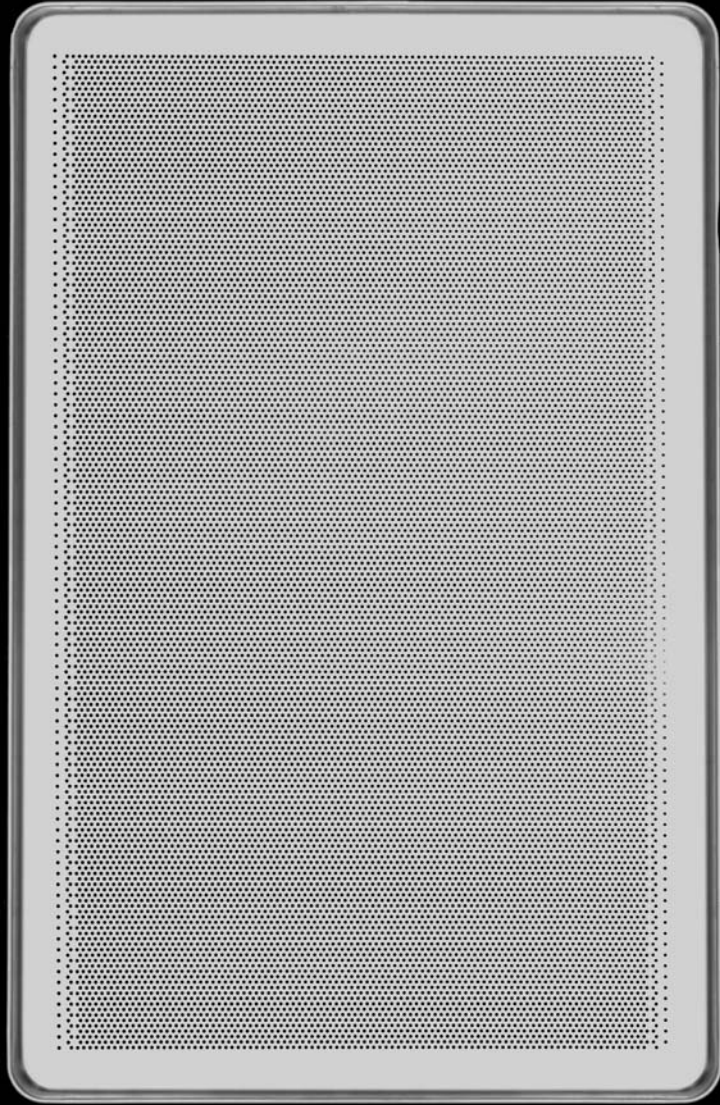
LCD control panel (P)

- On/off button
- Function management LCD display
- Return/go to button
- LCD main menu button
- Temperature setting button
- Timer button
- Parameters setting and adjustment knob
- Oven light on/off button
- Vent opening /closing button
- Humidification button
- Fan speed adjustment button
- Gas reset button
- Start/stop button
- USB port



Trays

Top level taste
at all levels.



CAR 010

16 trays trolley 600 x 400 mm

CAR 020

16 trays trolley 760 x 460 mm



CAP 400

Extractor hood

WATER SOFTNER



CON 001

Head



TES 001

Litre counter



CTR 001

Cartridge