

gierre
passion for cooking



BAKERY

professional convection ovens
for Pastry and Bakery

Tradition guides us, passion inspires us.

You call it a mission. For us, it is a passion.

Each day a performance takes place: for those who share a passion for cooking. And each day, we give our ovens time and space so that this passion brings great success.

Since 1982, we have brought tastiness to the stage.

For more than thirty years, our products have occupied the professional kitchens of those who have transformed the passion for flavour into an art. From pastry-making to gastronomy, to bakery, we have ovens for every taste, able to help every chef and to interpret widest variety of recipes with maximum flexibility. And win over an audience with the most demanding of tastes.

The first oven will never be forgotten.

They are still there: working, efficient, loyal allies to those who share our passion for the cooking. Our first ovens are still in full use, at the side of the creators of flavour. And they are still going strong. Because reliability is our strongpoint. The technological research and Made in Italy are our finest ingredients.



We know how to measure the correct ingredients.



PASSION

Turning on the passion is our vocation.

Since 1982 we have helped cook, prove, brown, heat up and produce specialities from around the world, all over the world. And even more so today, with exemplary machines, which enable the expression of the art and creativity of those who use them. They are the cherry on a cake which has more than thirty candles: our years of experience. And our passion.

RELIABILITY

Long live the flavour!

Long life. Better still, very long. Because our ovens are truly unique: so long-lasting that they require spare parts many years after the sale, such performance that guarantees the integrity of the original flavours, without altering them. Gierre and flavour: together for a lifetime.

INNOVATION

Innovative spirit, strong character, captivating look.

In every Gierre oven there beats a highly technological heart. We want each of our products to be like this: easy to use, high performing, highly durable. And beautiful to look at, with clean lines, simplicity in design. Because professionals who reward us with their trust want it this way.

MADE IN ITALY

Excellence of Italian taste.

Research and design in Milan; assembly, testing and inspections in Bassano del Grappa, near Vicenza. We do it all here, in Italy, supported each day by suppliers who stand out for their reliability, history and experience in the research of raw materials. Our excellence is an Italian specialty which has conquered countries in many parts of the world, even across oceans.

VERSATILITY

Buon appetito. Enjoy your meal. Bon appétit. Guten appetit...

We are close to whoever has the enthusiasm to create flavours, combine aromas, experience tastes, wherever they are. We have an international soul that the merger with the IK-Interklimat Group has contributed to developing, and a distribution network and service centres which every professional can count on. Because we believe in passion without borders. And we would like to wish "buon appetito" to all, in many languages, in every part of the world.

Passo a passo

step by step

The word is “simplicity”, which reads as “speed”. Passo-a-Passo is the system which guides the **input** and the **management** of the data in Gierre electronically controlled ovens, **working with the operator** during each phase: from setting the desired parameters, to turning on the oven until the start of the cooking cycle, all in a simple and intuitive fashion.

Keyboard, display and controls are illuminated intermittently until the start of the cycle, following the standard procedure of setting the parameters of temperature, times, method of cooking, fan speed and other specific or auxiliary operations. This way, the possibility of error is minimized during the countless routine operations in the modern professional kitchen.

The LCD panel, entirely redesigned, allows a **rapid choice of program** or manual operation; even first-time users of a Gierre oven are able to easily turn it on **without needing help**.

Power and control

The flavour is in the air. More ventilation, better heat distribution: this is the strength of Gierre convection ovens, where the natural circulation of the air is reinforced by **bi-directional radial fans** resulting in an even temperature over each cooking level. The careful **analysis of the air flows** within the chamber and the **three decades of experience** earned, particularly in the most demanding sector of pastry, are the ingredients for the design and manufacture of ovens **capable of guaranteeing the best results in cooking**.

The details of the **rounded corners** within the chamber, the **shapes** and the **features of the conveyors**, are the result of countless laboratory tests which GIERRE designers have performed to improve air circulation, avoid friction, and optimize the transport of air, moisture and heat within the cooking chamber.

The reverse rotation and the **3 different speeds** of the fans enable a homogeneous air circulation on each tray and consequently the right balance between ventilation and required power, without conditioning cooking times.



Mega Bakery

professional convection ovens for
Bakery and Pastry

Side by side with taste lovers looking for high performances, flexibility and suitable price: this is what they expect from each of their tools. They are modern pastry chefs and we know them very well, which is why we support them with our products every day. The Mega Bakery line is dedicated to them: solid quality ovens, which are flexible and reliable and can ensure different cooking systems, as well as uniform baking on each tray. Energy saving and costs optimization render Mega Bakery ovens a reliable partner for success when cooking.

When simplicity turns into your best ally. Easier use, less waste of time for maintenance or cleaning: these are the winning features of Gierre's Mega Bakery oven. The air conveyor and the grid supports can be easily disassembled; the door can be inspected and is equipped with double tempered glass and a natural ventilation system to ensure the best insulation and cooling of the external glass; the cooking chamber is in stainless steel with rounded corners for easy removal of grease residues. Thanks to moisture automatic setting, the quantity necessary for the cooking process can be set in order to obtain crispy browned products for the most demanding eyes and palates. Mega Bakery digital version ovens offer the option of memorizing up to 60 recipes with 5 different cooking phases each. Recipes can also be reproduced and changed any time, if necessary. The Passo-a-Passo function enables the user to easily set the desired parameters.





Mega Bakery
440 M / D



Electromechanical controls (M)	4 knobs
Digital controls (D)	60 prog. 5 phases
Power supply	230V/400V 3N 50-60Hz
Power	6,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	4 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M) - 9h 59 min. (D)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 620 mm 72Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 810 mm 90Kg
Core probe (D)	Optional
Fan speed (D)	3 speed adjustable



Mega Bakery
640 M / D



Electromechanical controls (M)	4 knobs
Digital controls (D)	60 prog. 5 phases
Power supply	230V (su richiesta)/400V 3N 50-60Hz
Power	9,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	6 x 600 x 400 mm
Trays interval	80 mm
Max temperature	270°C
Timer	120 min. (M) - 9h 59 min. (D)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 745 mm 80Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 850 mm 100Kg
Core probe (D)	Optional
Fan speed (D)	3 speed adjustable



Mega Bakery

1040 M / D



Electromechanical controls (M)	4 knobs
Digital controls (D)	60 prog. 5 phases
Power supply	400V 3N 50-60Hz
Power	14 Kw
External and internal finish	Stainless steel
Fans	3 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. (D)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 1047 mm 95Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 1170 mm 130Kg
Core probe (D)	Optional
Fan speed (D)	3 speed adjustable



Mega Bakery

12 UG / UX

Power supply	230V 50/60Hz
Power	1,4Kw
Capacity	12 trays 600 x 400 mm 1/1GN
Trays interval	80 mm
Max temperature	90°C
External frame	Stainless steel (UG glass door / UX stainless steel door)
Humidification	Manual
Dimensions and weight	940 x 866 x 811 mm 58kg
Dimensions and weight packaging	1025 x 946 x 951mm 61kg

Interfaces

Mega Bakery

Digital control panel (D)

- On/Off button
- Oven light on/off button
- Start/Stop button
- Fan speed setting and rapid cooling button
- Core probe (optional)
- Temperature display
- Temperature setting
- Time and automatic pre-heating function display
- Time setting and pre-heating selection
- Humidification, fan speed and rapid cooling button
- Humidification setting and fan speed
- Programs display
- Programs management



Mega Bakery

Mechanic control panel (M)

- On/Off knob
- Temperature selection and setting knob
- Time selection and setting knob
- Humidification selection and setting knob



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**.





Baketek

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



Baketek

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



Baketek

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

Bakery



Baketek

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

Proofers



Baketek

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

Baketek

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

Baketek

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 →



Baketek

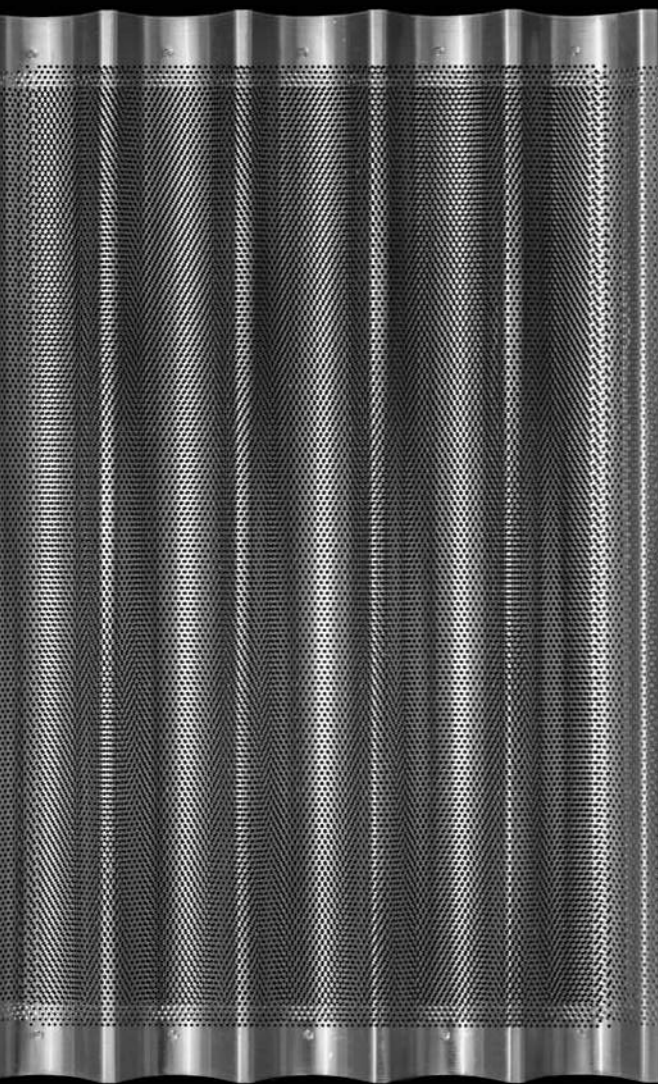
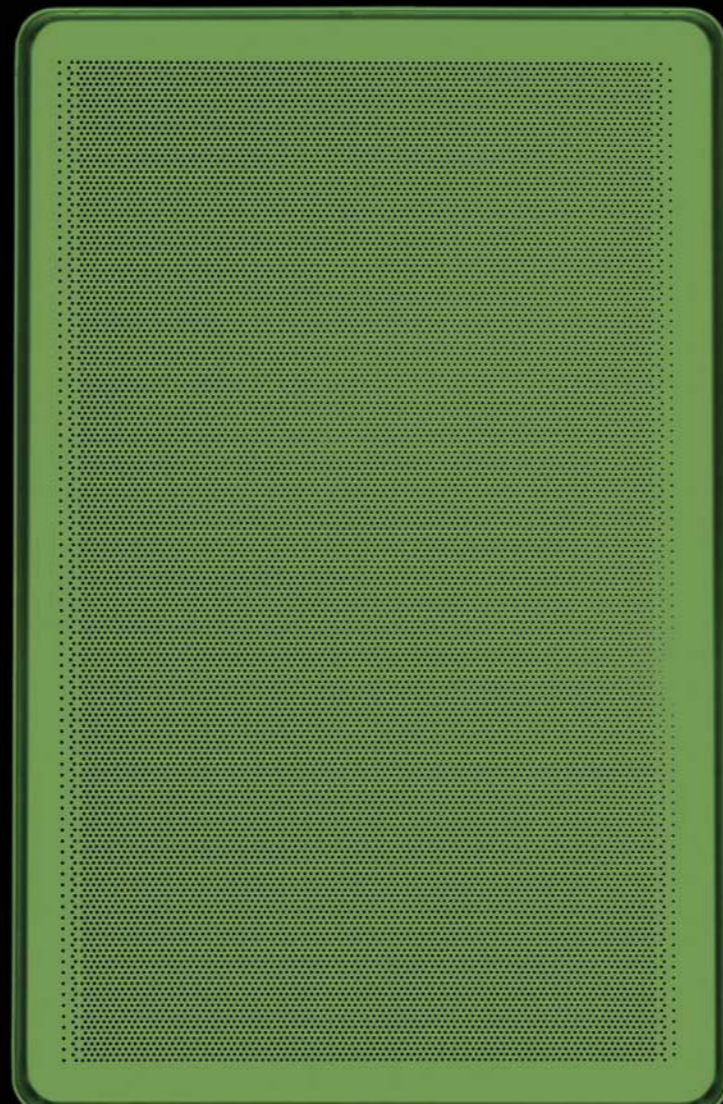
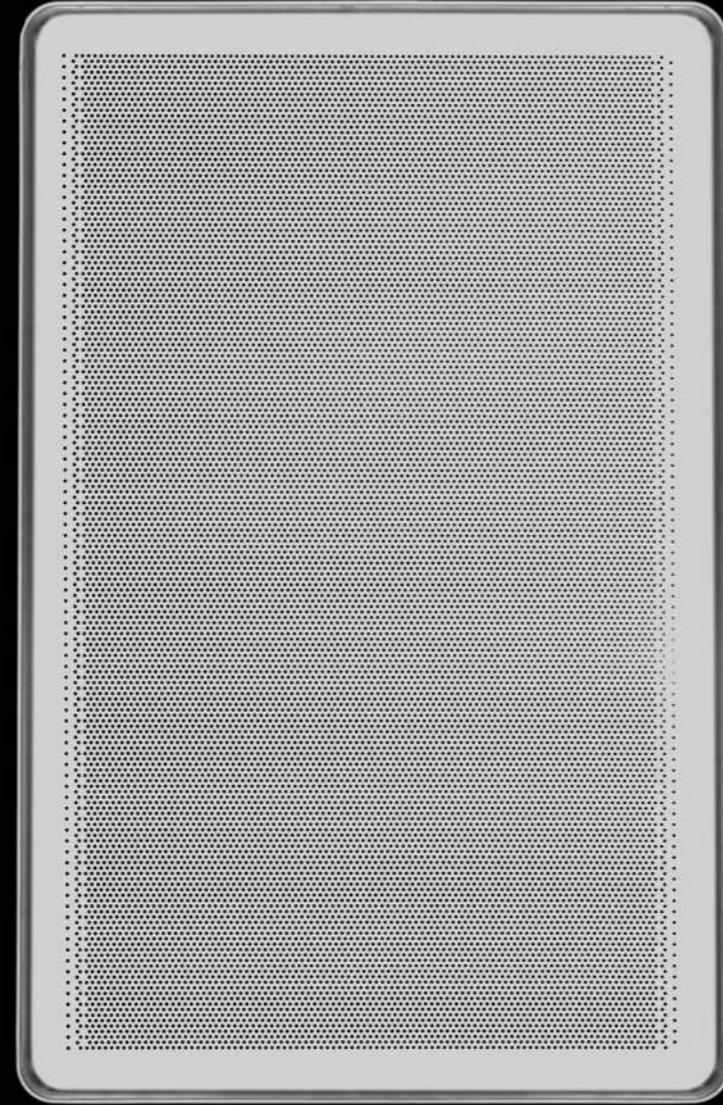
LCD control panel (P)

- 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



All of our specialities

Bakery Line
Mega Bakery
Baketek

Gastronomy Line
Mega Gastronomy
Gastrotek
I-TEK

Snackery Line
Briox
Brio Midi
Brio Maxi

gierre
passion for cooking



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