

MAP

FOURS DE BOULANGERIE



ENERGY-EFFICIENT
BAKING

ENERGETIC SOBRIETY

TOUGH
COMPACT

SIMPLE
PERFORMING
AVAILABLE ON STOCK

ASSEMBLY WITHIN A DAY



www.fourmap.fr

MAP OVENS

60 years of innovation



Quality

- 100 % made in France
- Totally stainless steel front (columns, altar, hood and control panel)
- Oven entirely assembled and tested in our works
- Stainless steel heating chambers and aluminized steel sheets
- Extremely sturdy loader



Easy of use

- Lightweight integrated loader
- Easy to clean windows requiring no dismantling
- Easy low maintenance, technical access from the front
- Steam generators accessible and removable from the front



Compactness

- Minimum size for a bigger baking surface
- Fully retractable integrated loader
- Baking on 3 to 5 decks, saving up to 30% in floor space

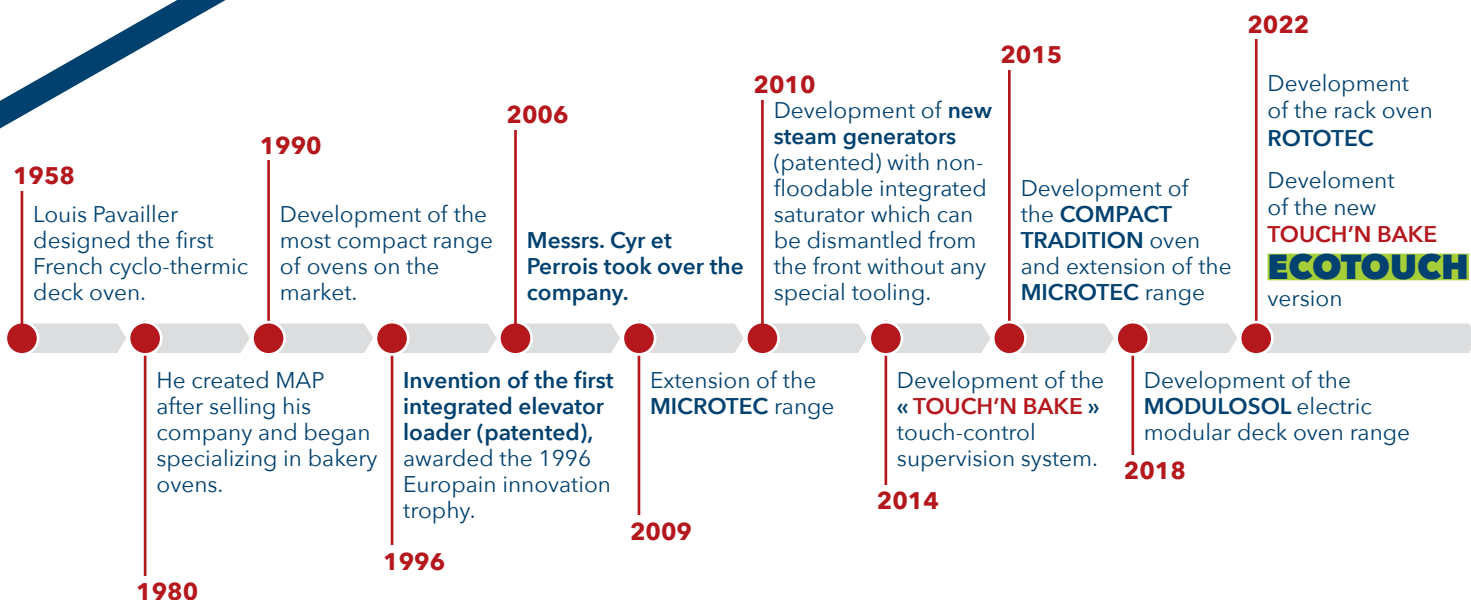


Simplicity

- Electromechanical commands with high precision regulator
- Customizable fronts
- Made-to-measure oven on request

SOBRIETY

An energy-efficient range of electrical deck ovens



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MICROTEC

The ultimate in baking

High-
performance
continued
reactive
baking



Adaptable
to your
bakery's
dimensions





High insulation between and around baking chambers

Using of homogenous and high-energy performance material such as rock wool



Independent decks and independent regulation

Of hearths, roofs and steam

Fully retractable integrated loader

For optimal work ergonomics and substantial savings in space



Heating by stainless steel armoured heating elements

Optimized distribution for ensuring that baking is perfectly homogenous



Delayed heating

Optimized pre-heating to reduce power consumption

Stainless steel front as standard

Possibility of decoration by epoxy paint with any color of your choice



MAP vapo-sec

Steam condenser fully incorporated into the oven
Zero footprint
No energy consumption



Steam saturator

For copious, generous and homogenous steam distribution throughout the oven



Hood with integrated LED lighting

Specially developed for a homogenized and optimized steam extraction



Elevator

Full stainless
Integrated and fully removable
Optimum workstation ergonomics and substantial savings in space



A separate steam generator for each baking chamber

Abundant and generous steam production. Important energy savings thanks to the oven's heat retrieval

High resistance to corrosion

Stainless chambers and aluminized metal steel sheets

Better steam evacuation

Hood with integrated LED lighting and widely dimensioned extractors (optional bi-speed extractors)



Power modulation MODECO

One regulator per baking chamber incorporating the functions of hearth and roof temperature control, timer, steam injection and lighting

Perfect heat distribution and excellent reactivity

Slabs in refractory materials with high calorific capacity and inertia

Copious and generous steam production

MICROTEC

The ultimate in baking



3, 4 ou 5 decks

3 slabs widths
63 cm, 83 cm
and 126 cm

4 slabs depths
86 cm, 126 cm,
166 cm and 206 cm

Ready to bake
within a day

MICROTEC ovens are **designed to optimize energy consumption**, making it one of the **most cost-efficient on the market.**



MICROTEC ovens are specifically designed for the continuous baking of cold dough (cold mass) and for baking large pieces (sourdough organic breads).

The top deck of our MICROTEC ovens has a useful height which is 50 mm higher than the other decks.

It is possible, as an option, to mix the useful heights of the different decks.

The MICROTEC oven range's very compact design reduces floor space by 20 to 25%.

The speed of technical intervention and installation have been particularly studied.

The ergonomics have been optimized for the baker's work through the search of comfort with a new built-in, all stainless steel elevator and its fully retractable, precise and effortless-baking stainless steel-aluminium charger.

Standard ovens : control panel on the left

Baking surface (m ²)	Model	Type	Number of decks/ doors/ openings	Slabs dimensions (Width x Depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Height (cm)*	Productivity in Baguettes per Hour**	Power modulation starting from
MICROTEC 3 - Electric ovens with 3 independent decks										
2,4m ²	ME3-1-63-126	ME3-60	3/1/3	63x126	102	197	318	215	90	7 KW
3,3m ²	ME3-1-126-86	ME3-80C	3/1/3	126 x 86	169	159	234	215	120	11 KW
3,3m ²	ME3-1-83-126	ME3-80M	3/1/3	83 x 126	126	187	318	215	120	9 KW
3,1m ²	ME3-1-63-166	ME3-80L	3/1/3	63 x 166	102	237	398	215	135	9 KW
4,1m ²	ME3-1-83-166	ME3-120	3/1/3	83 x 166	126	237	398	215	180	11 KW
5,1m ²	ME3-1-83-206	ME3-140	3/1/3	83 x 206	126	277	477	215	210	14 KW
4,8m ²	ME3-2-63-126	ME3-130	3/2/6	63 x 126	169	192	315	215	180	14 KW
6,3m ²	ME3-2-63-166	ME3-180	3/2/6	63 x 166	169	239	395	215	270	18 KW
7,8m ²	ME3-2-63-206	ME3-190	3/2/6	63 x 206	169	279	475	215	360	22 KW
8,3m ²	ME3-2-83-166	ME3-200	3/2/6	83 x 166	222	247	394	215	360	20 KW
10,3m ²	ME3-2-83-206	ME3-280	3/2/6	83 x 206	222	287	473	215	420	24 KW
MICROTEC 4 - Electric ovens with 4 independent decks										
3,2m ²	ME4-1-63-126	ME4-60	4/1/4	63x126	102	197	318	226	120	9 KW
4,3m ²	ME4-1-126-86	ME4-80C	4/1/4	126 x 86	169	159	234	226	160	14 KW
4,2m ²	ME4-1-83-126	ME4-80M	4/1/4	83 x 126	126	187	318	226	160	12 KW
4,2m ²	ME4-1-63-166	ME4-80L	4/1/4	63 x 166	102	237	398	226	180	12 KW
5,5m ²	ME4-1-83-166	ME4-120	4/1/4	83 x 166	126	237	398	226	240	15 KW
6,8m ²	ME4-1-83-206	ME4-140	4/1/4	83 x 206	126	277	477	226	280	18 KW
6,4m ²	ME4-2-63-126	ME4-130	4/2/8	63 x 126	169	192	315	226	240	18 KW
8,4m ²	ME4-2-63-166	ME4-180	4/2/8	63 x 166	169	239	395	226	360	24 KW
10,4m ²	ME4-2-63-206	ME4-190	4/2/8	63 x 206	169	279	475	226	480	28 KW
11,0m ²	ME4-2-83-166	ME4-200	4/2/8	83 x 166	222	247	394	226	480	26 KW
13,7m ²	ME4-2-83-206	ME4-280	4/2/8	83 x 206	222	287	473	226	560	32 KW
MICROTEC 5 - Electric ovens with 5 independent decks										
4,0m ²	ME5-1-63-126	ME5-60	5/1/5	63x126	102	187	318	238	150	12 KW
5,4m ²	ME5-1-126-86	ME5-80C	5/1/5	126 x 86	169	159	234	238	200	17 KW
5,2m ²	ME5-1-83-126	ME5-80M	5/1/5	83 x 126	126	187	318	240	200	15 KW
5,2m ²	ME5-1-63-166	ME5-80L	5/1/5	63 x 166	102	237	398	238	225	14 KW
6,9m ²	ME5-1-83-166	ME5-120	5/1/5	83 x 166	126	237	398	240	300	19 KW
8,5m ²	ME5-1-83-206	ME5-140	5/1/5	83 x 206	126	277	477	240	350	23 KW
7,9m ²	ME5-2-63-126	ME5-130	5/2/10	63 x 126	169	192	315	238	300	23 KW
10,5m ²	ME5-2-63-166	ME5-180	5/2/10	63 x 166	169	239	395	238	450	30 KW
13,0m ²	ME5-2-63-206	ME5-190	5/2/10	63 x 206	169	279	475	238	600	36 KW
13,8m ²	ME5-2-83-166	ME5-200	5/2/10	83 x 166	222	247	394	240	600	33 KW
17,1m ²	ME5-2-83-206	ME5-280	5/2/10	83 x 206	222	287	473	240	700	40 KW
MICROTEC 6 - Electric ovens with 6 independent decks										
6,3m ²	ME6-1-83-126	ME6-80M	6/1/6	83 x 126	126	187	318	240	240	18 KW

* The horizontal outlet of the extractor exceeds 8cm from the total height of the oven.

**Indicative values based on 50cm baguettes and 5 batches in 2 hours.

TOUCH'N BAKE

ECOTOUCH

The optimizer
of your deck oven's
power
consumption



The oven's
GPS and
Guide

Touch'N Bake is a touch screen controller

It is both the oven's **GPS** and **Guide**. It controls the oven's regulation and does not replace the regulators as traditional touch control systems do.

GPS

Its role is comparable to that of a GPS : it is an assistant for piloting the many different parameters of your oven.

Thanks to its algorithm, the power-regulating module allows the **optimization of the oven's power consumption without affecting its performance for a reactive and sustained baking.**

You can create your own baking recipes (temperatures, steaming, length...) with the possibility to insert several sequences and apply them to production in just one operation, which results in time saving and guarantees the quality of your products. The **Touch'N Bake ECOTOUCH** can also suggest which deck to use for baking your product under the **best energy efficiency conditions possible.**

You can program the oven's daily heating and resting periods. Hence, it will always be available when you need it, whilst **optimizing savings on the energy needed for providing the required temperatures.**



The **Touch'N Bake ECOTOUCH** allows to bake at anytime, always ensuring the lowest power consumption.

The oven keeps its traditional electromechanical controls and deck regulators.

The **Touch'N Bake ECOTOUCH** deck oven controller offers the following advantages:

Energy saving

The energy management module allows to choose the oven's power output. It optimizes energy consumption during the oven's heating up, its most energy-consumptive phase. It also rationalizes the heating process of the steaming devices.



Easy diagnosis and repair

The oven's settings and the history of all actions are exportable on a file. The electromechanical architecture has been proven for several decades and is totally separated from the other elements of the oven. Finally, it is made of non-proprietary, easy to replace and affordable components, available from all electricians.

Ergonomics

There is a regulator for each deck, possessing a large screen display for easy reading from a distance. It also offers immediate access to the settings, which bakers have been familiar with for years.

Safety

Each deck remains totally independent and runs autonomously. All of the oven control functions are available on each regulator. A total breakdown of the oven is impossible when only one control board is failing.

You remain free to use your oven as you wish, with or without any help from **Touch'N Bake ECOTOUCH**

The oven is delivered with different energy-saving programs and different baking recipes.

If necessary, you can quickly and easily modify these recipes and programs whenever you want in order to adapt your own personal requirements to this powerful tool.

We can also implement our newest **GESTELEC** system, which optimizes your bakery's electrical power management. (Contact us)



**VERY QUICKLY
ACHIEVED RETURN
ON INVESTMENT
GUARANTEED**

MODULOSOL

Electric modular deck ovens



Multipurpose ovens dedicated to bakery, fine pastry and pizza

Multi-fonctionnalité is done by adding options

Compactness and simplicity

Each module is composed of a genuine independant deck oven

High calorific capacity, regulated by bi-zone electromechanical control

Modularity and upgradability

Armored stainless steel heating elements

15mm slabs in refractory materials with high calorific capacity

Insulated by semi-rigid rock wool panels

Compactness and simplicity

Multi-functionality is done by adding options

- Manual vent for the pastry application.
- Steam generator based on MAP MICROTREC deck ovens technology for the bakery application.
- Pizza power up to 350°C for the pizza application.

Modularity and upgradability

Each module being independant, it is possible to mix the applications according to your needs. The **MAP MODULOSOL** is designed to be easily adapted to your needs' evolution, with the possibility to quickly and easily add back one or more modules. Many items are available to configure your oven : stand with slide rails and wheels, built-in steam-extractor-equipped hood (with the possibility of equipping it with a steam condenser), stacking possible from one to three ovens.

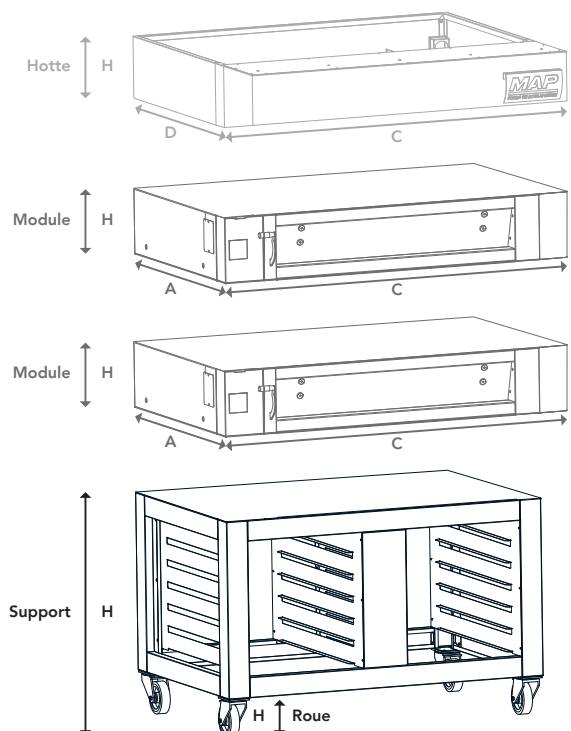
Compactness and simplicity

In line with the MAP deck ovens range, the **MAP MODULOSOL** is designed for an optimized space requirement and for easy maintenance thanks to a technical front access.

	2 plates Module 400x600		4 plates Module 400x600		6 plates Module 400x600	
	MM2 63-86		MM4 126-86		MM6 126-126	
	Bakery*	Pastry/Pizza	Bakery*	Pastry/Pizza	Bakery*	Pastry/Pizza
C = Width	100 cm		168 cm		168 cm	
A = Depth	117 cm		117 cm		157 cm	
H = Height	32 cm		32 cm		32 cm	
HC = Useful height	215 mm		215 mm		215 mm	
Slab dimension	63 cm x 86 cm		126 cm x 86 cm		126 cm x 126 cm	
PI = Standard Power	4 kW	3 kW	7 kW	5,8 kW	10 kW	8,5 kW
P = Weight	150 kg	130 kg	225 kg	200 kg	300 kg	275 kg

HOOD			
	2 plates Module	4 plates Module	6 plates Module
	MM2 63-86	MM4 126-86	MM6 126-126
C = Width	100 cm	168 cm	168 cm
D = Depth	140 cm	140 cm	180 cm
H = Height	28 cm	31 cm	31 cm
P = Weight	75 kg	105 kg	150 kg

STAND			
	3 modules	2 modules	1 module
H = Height	79 cm	109 cm	141 cm
Including wheel height	205 mm	205 mm	205 mm



COMPACT

The assembly-free bakery deck oven



Specifically designed for the continuous baking of cold dough (cold mass)

Entirely assembled in our works

Setup in your bakery within half a day

Technical access from the front

Can be built-in on three sides

Design and features from the MICROTEC range

Even more efficient, reactive and economical steam devices

The speed and ease of technical intervention and installation have been particularly studied

High baking quality and regularity, even under the most demanding conditions of loading, temperature and hydration

STANDARD OVEN → CONTROL PANEL ON THE LEFT

Baking surface (m ²)	Model	Type	Number of decks/ doors/ openings	Slabs dimensions (Width x Depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Height (cm)*	Productivity in Baguettes per Hour**
COMPACT									
2,7m ²	E5-1-63-86	E40	5/1/5	63 x 86	102	153	231	232	100
2,9m ²	E4-1-83-86	E4-50	4/1/4	83 x 86	123	153	231	227	100
3,6m ²	E5-1-83-86	E50	5/1/5	83 x 86	123	153	231	232	125

* The horizontal outlet of the extractor exceeds 8cm from the total height of the oven.
 **Indicative values based on 50cm baguettes and 5 batches in 2 hours.

MICROTURBO

The smoothness
and reactivity of
cyclothermic
technology



Baking quality
and regularity

Reactivity
and availability

High energy performance gas
or fuel burner

One steam generator per deck

Abundant and generous steam production

Circuit/turbo/hearth/burner
set optimized for peak energy saving

Triple independant safety system

Easy-to-change power source
(gaz, fuel or electricity)

STANDARD OVEN → CONTROL PANEL ON THE LEFT

Baking surface (m ²)	Model	Type	Number of decks/ doors/ openings	Slabs dimensions (Width x Depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Hight (cm)*	Productivity in Baguettes per Hour**
MICROTURBO 4 - Cyclothermic technology oven with 4 independant decks									
4,3 m ²	MT4-1-126-86	MT4-80	4/1/4	126 x 86	183	165	234	221	160
5,5 m ²	MT4-1-83-166	MT4-120	4/1/4	83 x 166	145	247	401	221	240
8,4 m ²	MT4-2-63-166	MT4-180	4/2/8	63 x 166	188	248	401	221	360
11,0 m ²	MT4-2-83-166	MT4-200	4/2/8	83 x 166	247	252	396	221	480
MICROTURBO 5 - Cyclothermic technology oven with 5 independant decks									
2,7 m ²	T5-1-63-86	MT40	5/1/5	63 x 86	113	165	234	235	100
5,4 m ²	MT5-1-126-86	MT80	5/1/5	126 x 86	183	165	234	235	200
6,9 m ²	MT5-1-83-166	MT120	5/1/5	83 x 166	145	247	401	240	300
9,6 m ²	MT5-2-63-152	MT160	5/2/10	63 x 152	188	234	380	233	400
10,5 m ²	MT5-2-63-166	MT180	5/2/10	63 x 166	188	248	401	233	450
13,8 m ²	MT5-2-83-166	MT200	5/2/10	83 x 166	247	252	396	242	600

* The horizontal outlet of the extractor exceeds 8cm from the total height of the oven.

**Indicative values based on 50cm baguettes and 5 batches in 2 hours.

ROTOTEC

The bakery rack oven



Easy maintenance thanks to:

- Easy access to the engines
- Electrical panel on drawers
- Window cleaning with no disassembly

Adjustable and modulable heating power depending on recipes and quantities



Electromechanical regulation with the Touch'n Bake **ECOTOUCH** supervision

Performing and reactive steam generators, by cascades of gutters with multi-level injection

High baking quality and regularity, even under the most demanding conditions of loading, temperature and hydration

Built-in oven on three sides

Designed for baking any kinds of high-productivity bakery and pastry products

Baking capacity up to 152 baguettes, 600x800 cm racks up to 19 levels

Loading by squirrel cages able to handle any kinds of racks

Gear motor and variator rack drive, integrating torque limitation and smooth starts and stops

Stainless steel front, hood and body

Door and hood with integrated LED lightning

Triple-glazed, armored and vented door with its wall lined with insulation panels

High insulation with double and triple-thick rockwool panels

Very high temperature homogeousness obtained thanks to 3 high-flow turbines Their blowholes are adjustable and each equipped with standard speed variators.

STANDARD OVEN → PANEL ON THE LEFT - ASSEMBLY ON THE RIGHT

Model	Baking format	Capacity in baguettes	Width (cm)	Depth (cm)	Depth with access ramp (cm)	Depth with hood (cm)	Height (cm)	Height with extraction turbine (cm)	Maximum rack height (cm)	Doorway (cm)
ROTOTEC										
MR600	600x800	152	140	178	220	215	235	263	184	80x185

MAP

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