



MODULARI

MODULAR OVENS



ELETTORICO

Electric oven



Aggiungi Cimav



400 °C 
effective

up to **50%**
energy savings

The baking chambers, perfectly insulated by a double layer of rock wool and sealed with sheet metal, are completely independent from each other.

They therefore ensure the best possible insulation between the stacked modules, which greatly reduces the amount of energetic

effort, allowing the oven to maintain a constant working temperature.

This guarantees the best cooking of different products, where different temperatures or different oven settings are required.

All-around oven



PIZZA



PASTRY



BREAD



Focus on the details

Each oven is completely designed and manufactured in the company, respecting the production standards to create a customized product, the result of a fluid and dynamic process at the same time that allows to adapt the production to the various customer requests and to realize different configurations in a lean and quick.

All this always looking for the meticulous attention to detail.





Smart oven 4.0



SIMPLIFY

Simplified and intuitive use thanks to the new more user-friendly display

MANAGEMENT

Dual management: possibility to manage the top and floor temperatures separately or use the top and floor% power management.

ADAPTIVE

Thanks to the dual temperature management, it can be adapted to different types of baking, becoming a versatile oven for any recipe.

REMOTE CONTROL

With the EPOCA Cloud it is possible to download input and output data, view graphs and remotely control the oven, pre-setting up to 49 cooking programs.

TECHNOLOGY EVO

Innovation as constant research and development of tools that can enable the ancient art of baking to the 4.0 revolution





Neapolitan pizza

Thanks to the increased resistances, the Cimav modular ovens reach an effective baking temperature of 400 ° C and this allows the classic **Neapolitan pizza** to be cooked to perfection, in addition to the other different types of pizza.





Pizza in pala Romana



Another ideal pizza for modular is the **Roman style pizza**, hydrated and crunchy. This is possible only thanks to the floor made of a special refractory cement mixture 20 mm thick which perfectly maintains the temperature of the soil and gives the right boost to the product.



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Steam Bake

The steam generator system was designed and developed in the production area, specifically for the production of large quantities of steam.

It works by means of the timer located on the control panel which can be activated according to the needs of the baker.

This allows to have a direct and controlled management of the steam in the chambers that allows the bread to cook evenly by exploiting the heat of the top and bottom heating elements, maintaining the right humidity inside.

This makes the Cimav modular oven an ideal oven for cooking any type of bread.



Cimav Forni



The most
versatile
oven

Il più personalizzabile
The most customizable

Il più richiesto
The most requested

Il più amato
The most loved

**THE
MODULAR
CIMAV
OVEN**



Cloud EPoCA and possibility to interconnect the oven via wi-fi connection



View and analyze HACCP data.



Download input and output data on the EPoCA Cloud.

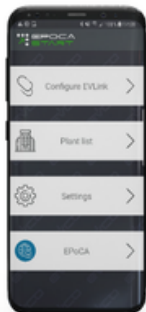
49

Preset and store up to 49 cooking programs.



Customizable recipes and language via USB port with spreadsheet.

TOP PLUS
Energy saving management with interconnected controllers





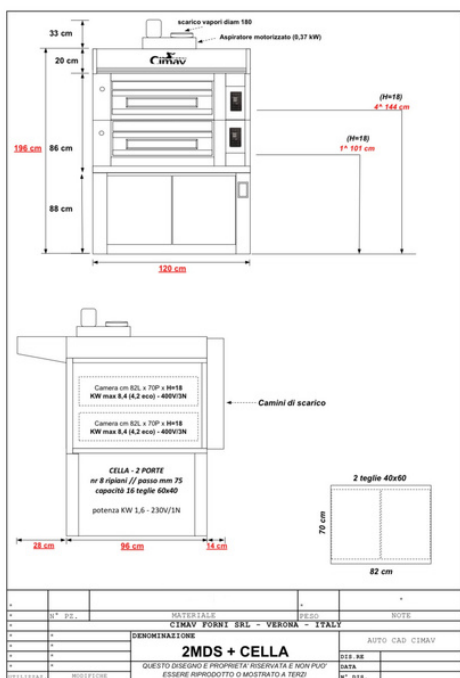
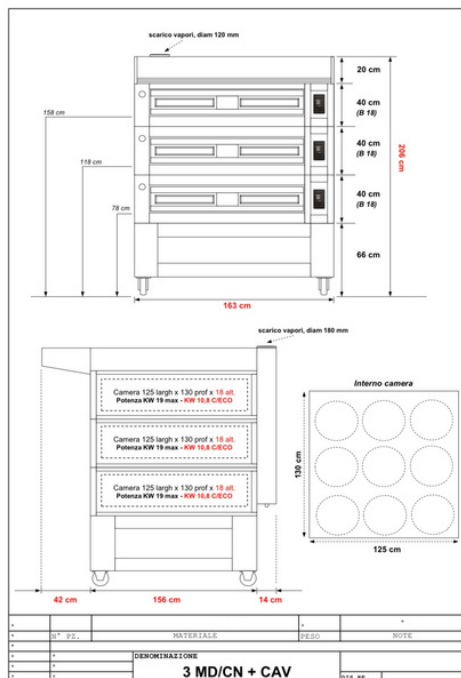
Custom your oven

Customize the modular
at your convenience with:

- all glass doors;
- stainless steel doors with a little glass inspection;
- steamer application per module;
- support stand in stainless steel or leavening cell;
- motorized aspirator fan hood;
- fridge vapor abatement hood;
- wheel kit;
- increased pizza resistors;
- refractory stone floor;
- refractory concrete floor;
- wi-fi connectivity to Cloud EPoCA



Technical features



The technical data sheets, attached to the offers, allow you to fully understand the dimensions of the oven, the electrical power and all aspects related to hydraulic, electrical and flue connections.

This allows the customer to be able to design the spaces in an optimal way, to develop his own laboratory or cooking area produced efficiently.

PROGETTO RISULTATO EFFICIENZA



Models and principal technical features



RAPIDO	Pizze (Pizzas) (30 cm): 4 per camera (each deck) Sup. cottura (Baking surface): 0,40 m² Teglie 40X60 (Trays 40X60): 1 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD	Pizze (Pizzas) (30 cm): 4 per camera (each deck) Sup. cottura (Baking surface): 0,56 m² Teglie 40X60 (Trays 40X60): 2 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
SUPER RAPIDO	Pizze (Pizzas) (30 cm): 6 per camera (each deck) Sup. cottura (Baking surface): 1,12 m² (bi-camera) Teglie 60X40 (Trays 60X40): 2 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/C	Pizze (Pizzas) (30 cm): 6 per camera (each deck) Sup. cottura (Baking surface): 0,81 m² Teglie 60X40 (Trays 60X40): 3 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/S	Pizze (Pizzas) (30 cm): 4 per camera (each deck) Sup. cottura (Baking surface): 0,57 m² Teglie 40X60 (Trays 40X60): 2 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CO	Pizze (Pizzas) (30 cm): 6/7 per camera (each deck) Sup. cottura (Baking surface): 1,06 m² Teglie 40X60 (Trays 40X60): 4 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CT	Pizze (Pizzas) (33 cm): 9 per camera (each deck) Sup. cottura (Baking surface): 1,58 m² Teglie 40X60 (Trays 40X60): 6 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber

Models and principal technical features



MD/CP/1	Pizze (Pizzas) (33 cm): 6 per camera (each deck) Sup. cottura (Baking surface): 0,71 m² Teglie 40X60 (Trays 40X60): 2 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CN/R	Pizze (Pizzas) (33 cm): 9 per camera (each deck) Sup. cottura (Baking surface): 1,33 m² Teglie 40X60 (Trays 40X60): 4 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CH	Pizze (Pizzas) (33 cm): 5 per camera (each deck) Sup. cottura (Baking surface): 0,88 m² Teglie 40X60 (Trays 40X60): 3 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CO/S	Pizze (Pizzas) (33 cm): 7/8 per camera (each deck) Sup. cottura (Baking surface): 1,13 m² Teglie 60X40 (Trays 60X40): 4 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CN	Pizze (Pizzas) (33 cm): 10 per camera (each deck) Sup. cottura (Baking surface): 1,63 m² Teglie 40X60 (Trays 40X60): 6 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
MD/CS	Pizze (Pizzas) (33 cm): 14 per camera (each deck) Sup. cottura (Baking surface): 2,13 m² Teglie 60X40 (Trays 60X40): 8 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
CPS/1	Pizze (Pizzas) (33 cm): 9 per camera (each deck) Sup. cottura (Baking surface): 1,04 m² Teglie 60X40 (Trays 60X40): 4 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: Elettrico (Electric power)	Interno Camera di Cottura Internal Baking Chamber
CP/GAS - CP/GAS/S	Pizze (Pizzas) (33 cm): 5 per camera (each deck) Sup. cottura (Baking surface): 0,51 m² Teglie 60X40 (Trays 60X40): 2 per camera (each deck) Piastre refrattarie (refractory stone) Piastre in cemento refrattario (cement refractory plates) Alimentazione: GAS (Gas power)	



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