



Proving



eDrive control board

Productivity and performance : eDrive control is your daily friend.

Available on all our range of equipment. Except on R-spirit Ovens and Pierre Evo deck ovens (equipped with eDrive 7) Except on R box ovens (equipped with eDrive 4)

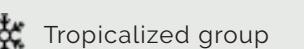
It is simply clever :

- User Friendly from first touch
- Intuitive moving ahead
- Fluent navigation
- Various languages

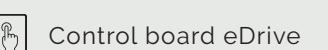
This new regulation is equipped with :

- An ergonomic display (4.5 inches / 60mm x 100mm) to get an easy access and control to the recipes
- Usb connection to save programs (and transfer to other ovens or provers) and to make diagnostics - keep being connected with our after sales services.
- Resistant screen
- High capacity programs

RETARDER PROVER CABINET



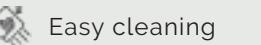
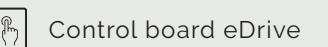
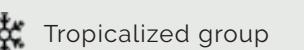
Easy installation «Plug and play system» and easy cleaning



Available in Single or double compartments for trays size 40x60; 40x80; 60x80 (Sliding trays or trolley capacity)

Aluminium panels 100% Anti corrosion

RETARDER PROVER CHAMBER



Available with additional chamber

trolley capacity : from 1 to 6

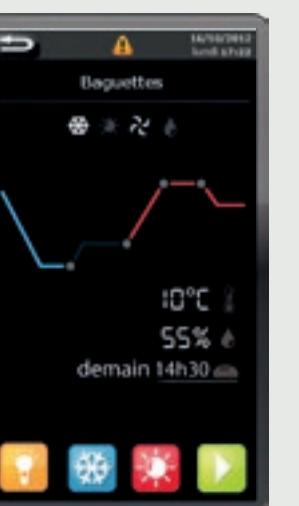
Aluminium panels 100% Anti corrosion

BAKING



- Digital board allows to control :
- The damper, steam injection, preaheating and baking temperature, baking time, 100 programmable recipes in various languages, up to 6 phases per baking time.
- Visualize the activity and condition of its machine in real time.
- Extract data from the machine for analysis
- Setting the delayed start of the oven
- Pastry kit and bi power devices (optional) recommended for delicate products
- Stand by mode «Energy saving»

PROVING



- Digital board allows to control :
- 8 programm recipes in various languages, up to 5 phases, proving time, hygrometry, temperature, +2 manually set programs : direct prove, and constant cold- temperature range : from -7°C to +45°C

Extract data for analysis



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MADE IN FRANCE
Document imprimé sur papier certifié
Document printed on certified paper





Who we are ?



production site
Sales furniture



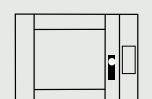
production site
Proofing



production site
Ovens



200
partners



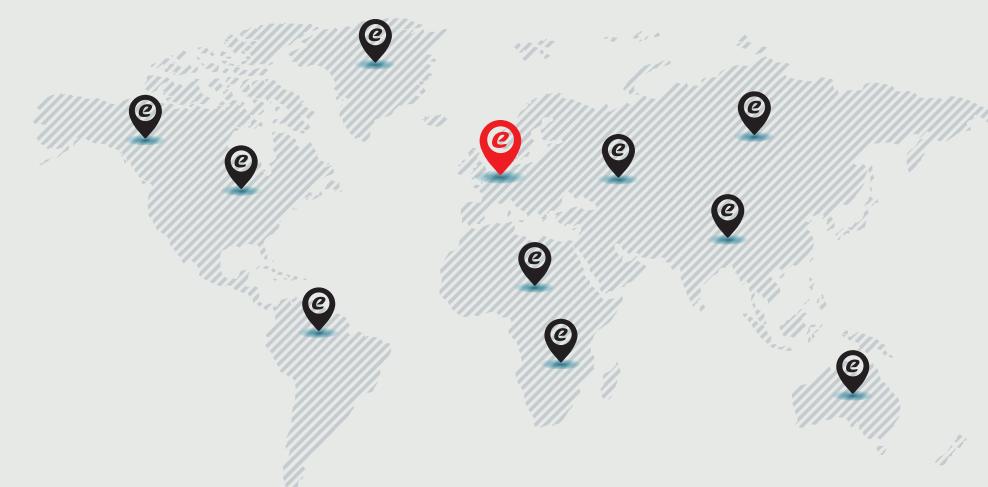
42 years
expertise

"Pierre Lancelot, founder of the Eurofour company, was a pioneer in the progress and the development of bakery and pastry ovens. He has shown us the direction to become the reference in the baking industry."

Our philosophy is to maintain our know-how and to develop innovative features to meet our customers' expectations."

Stéphane and Nicolas LANCELOT

A national and global network
To be closer to you!



+100
Attractive countries



+200 000
satisfied customers



Ecology is an integral part of our process. We aim at recycling all along our manufacturing process. Meaning, our equipment are 100% recyclable.



For more than 30 years, we collaborate with Bakery and Pastry units, Catering, convenience stores, supermarkets, hotels, bakery schools and Bakery events

ACTEUROFOURS

EUROFOURS HAS BEEN COMMITTED
FOR MORE THAN 40 YEARS !



Our company is certified ISO 9001. This certification grants the best quality for design, manufacture and service.



All our components are supplied from France and Europe. This commitment guarantees compliance with the safety norms and provides a durability of our equipment

OVENS

Convection ovens

R spirit



- Pastry kit optional
- Easy cleaning
- Control board eDrive7
- Autowash version (optional)
- Available in: 40x60 | 60x40 | 40x80 | 46x66 | 66x46 | 5 or 10 trays

Prestige convection ovens



- Pastry kit optional
- Easy cleaning
- Control board eDrive or RUNI
- Available in: 40x60 | 60x40 | 40x80 | 46x66 | 66x46 | 5 or 10 trays

R box

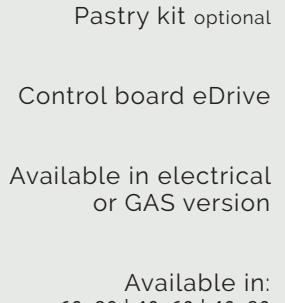


- Speed variator
- Easy cleaning
- Control board eDrive 4
- Available in: 60x40 | 3 or 4 trays

Rack ovens



- Pastry kit optional
- Control board eDrive
- Available in 23 or 33 kW
- Available in electrical or GAS version
- Available in: 60x80 | 40x60 | 40x80

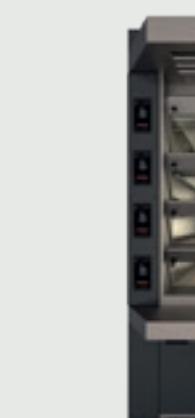


- Pastry kit optional
- Control board eDrive
- Available in electrical or GAS version
- Available in: 60x80 | 40x60 | 40x80



Pastry kit : (Speed variator and pâte à choux system) (optional, except on R-spirit ovens)

Deck ovens



- Available slab depth: 1200 | 1800 | 2100
- Control panel eDrive7
- Optimized energy management
- mode BOOST
- Available from 3 to 5 levels
- Reduced footprint



- Available in: 40x60 | 60x40 | 40x80 | 46x66
- Control panel eDrive
- just add convection oven(s) and get all in one : convection and stone mode !



Crown height : 180 mm or 220mm