

# Proving



# eDrive control board

## RETARDER PROVER CABINET



❄ Tropicalized group

🔧 Easy installation «Plug and play system» and easy cleaning

👤 Control board eDrive

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

Aluminium panels 100% Anti corrosion

### Productivity and performance : eDrive controle 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

### BAKING



- Digital board allows to control :
- The damper, steam injection, preheating 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 datas 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 datas for analysis



## RETARDER PROVER CHAMBER



❄ Tropicalized group

👤 Control board eDrive

🔧 Easy cleaning

Available with additional chamber

trolley capacity : from 1 to 6

Aluminium panels 100% Anti corrosion

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# Who we are ?



production site  
**Sales furniture**



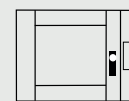
production site  
**Proofing**



production site  
**Ovens**



**200**  
partners



**42** years  
expertise

"Pierre Lancelot, founder of the Eurofours 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



# **ACTEUROFOURS**

EUROFOURS HAS BEEN COMITTED  
**FOR MORE THAN 40 YEARS !**

**ISO 9001**

certification n° 019-QMS  
BQA\_QMS019\_C\_1996125



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



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



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



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

# **Ovens**

## Convection ovens

**R spirit**



- Pastry kit optional
- Easy cleaning
- Control board eDrive7
- Autowash** version (optional)
- Available in : 40x60 60x40 , 5 or 10 trays

## Prestige convection ovens



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

- 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 enegy 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

