



The Art of Breadmaking, Reinvented

WHEN CRAFTSMANSHIP MEETS CULINARY EXCELLENCE

Back to the roots

In a world where diners increasingly seek authentic experiences, homemade bread stands as a symbol of craftsmanship. Thanks to our compact oven, specifically designed for restaurant kitchens, you can master the art of breadmaking without compromising on quality.

Our high-thermal-mass stones recreate the heat of a traditional oven, while the integrated steam system ensures perfect baking. This blend of innovation and tradition turns your bread into a unique culinary signature.

Bread that evokes emotion

What's more gratifying for your guests than enjoying freshly baked bread, still warm, perfectly complementing a starter or main course? Offer them an unforgettable sensory journey where every bite reconnects them to the origins of gastronomy.

Pair your bread creations with iconic dishes. From homemade sourdough enhancing foie gras to rare grain bread complementing artisanal butter, your menu will stand out with added richness and distinction.



With top-tier food pairing, we create an extraordinary customer experience.



Compact. Innovative. Essential.

Designed for modern kitchens

With its compact dimensions and elegant design, our oven fits seamlessly into any space, even the smallest. It enables every restaurant, starred or not, to meet the expectations of discerning customers seeking authenticity.

No baking expertise is required. Our comprehensive guides and dedicated customer support help you make the most of our technology, ensuring flawless results with every bake.

The Essence of Simply Bread

What if bread became more than just an accompaniment in your restaurant? With Simply Bread, bread steps out of the shadows to take center stage—a showstopper that delights and tells a unique story.

Baking on-site means offering an authentic and controlled experience. Every loaf from your oven is a testament to craftsmanship, attention to detail, and a commitment to freshness, made to order. It's also a responsible choice: no unnecessary surplus, no waste—just the right amount, exactly when you need it.

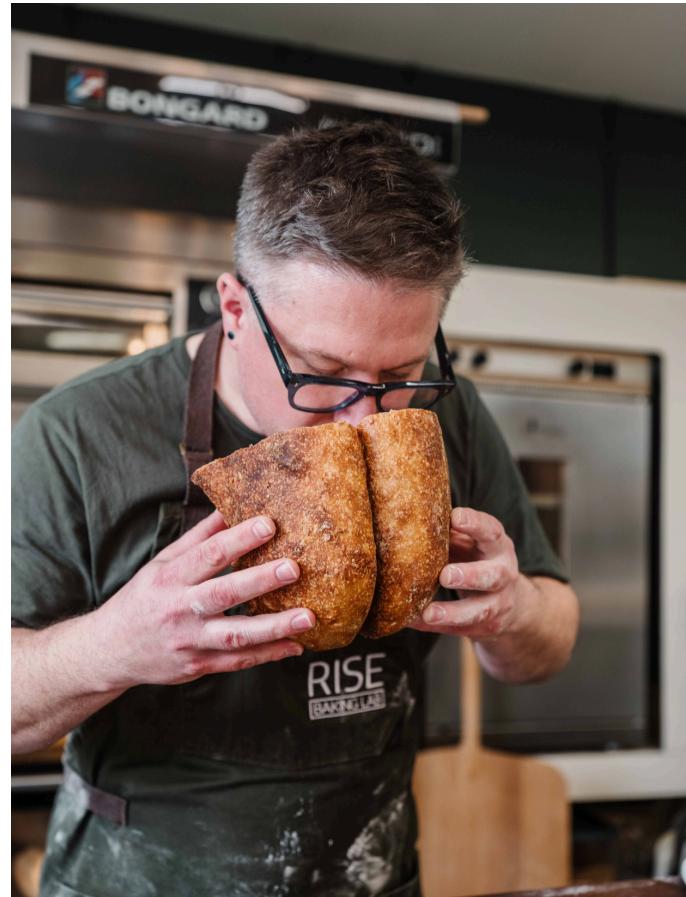
And because every kitchen has its own challenges, we're here to support you every step of the way. From installation to training and expert tips, we ensure that Simply Bread becomes an indispensable part of your daily operations, without compromise.

Join the Artisan Movement

Simply Bread is more than just an oven. It's an experience, a philosophy, and a way to reinvent breadmaking in your establishment. Discover how our technology can transform your kitchen into a true hub of artisan excellence.

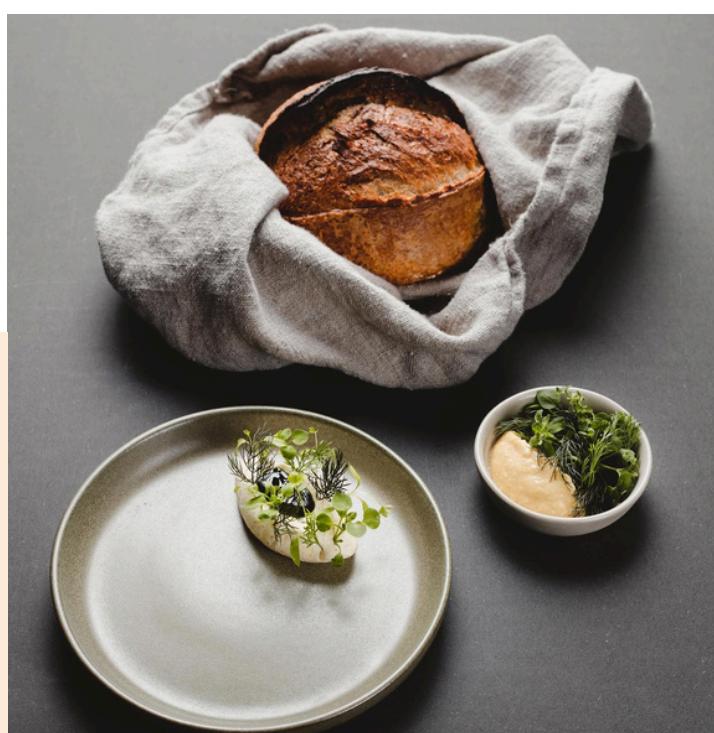


Great bread doesn't just accompany a meal; it transforms it. It's the perfect balance of craftsmanship, patience, and authenticity.



Contact us today and make homemade bread the soul of your restaurant.

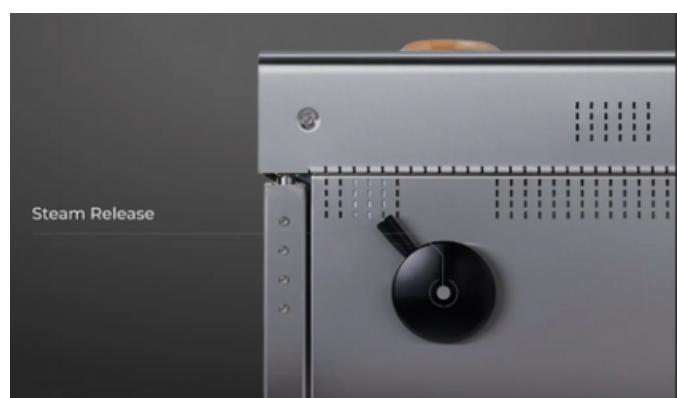
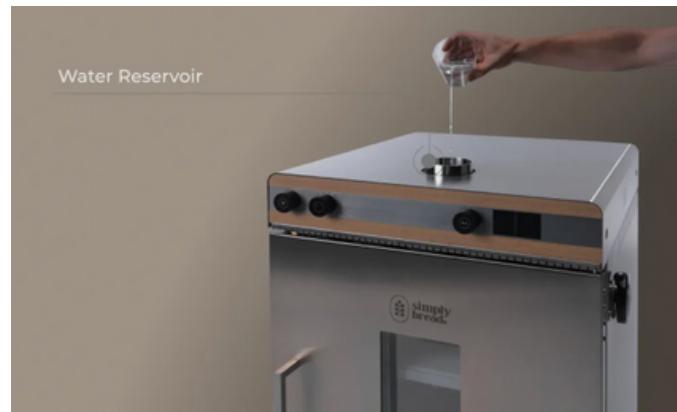
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THE SIMPLY BREAD L12 OVEN

- + **Potential of baking 12 to 15 loaves in 40 minutes**
- + **Precise digital temperature control across decks eliminates shuffling**
- + **Large viewing window**
- + **Allows you to connect your oven to the WiFi**
- + **Manufactured in US & Europe**
- + **Automated steam generation available as an option**

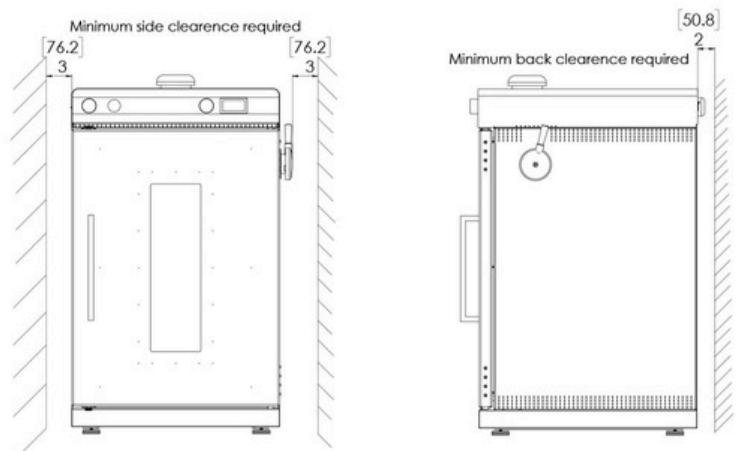




Simply Bread Oven L12 Specifications

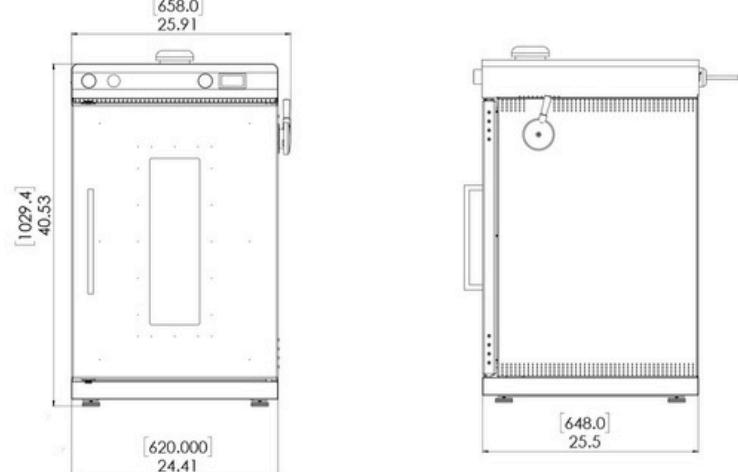
Electrical

Single-phase
Power: 3,680W - 220V - 16A
Plug Type: CEE 7/7 (PCE 013 on demand)
Power Cord Length: 188cm



Heating

Energy Source: Electric
Heat-up Time: Approx. 100 minutes
Oven Temperature Range: 80-275 °C
Recovery Time: Approx. 15 minutes



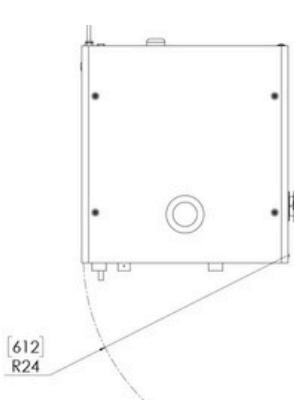
Dimensions

Interior

Baking Surface: 50.8 x 50.8cm Capacity: 15 x 850g loaves (3 decks)

Exterior

Height: 1030mm
Width: 620mm
Depth: 648mm
Weight: 170kg



Clearance

We recommend a clearance of 75 cm on each side with 5cm in the back and a clear top.

Operating Temperatures

This oven is specifically designed for indoor use within temperature ranges of 10°C to 40°C. It is not intended for outdoor use. Please ensure the oven is operated in accordance with these specifications for optimal performance and safety.



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