Ramalhos



Annular

Series

ANNULAR SERIES

When wisdom becomes a legacy

Its robust size matches its durability and non-stop production capacity. The simplicity of its handling, low energy consumption and the quality of baking make the Annular oven the favourite of large bakeries. Its steam pipe system and construction soundness differentiate it, due to its uniform distribution of heat and its ability to maintain selected temperatures for a longer time. The secret for those who work around the clock, year after year, decade after decade.



Annular
3 chambers



Careful, there's a lot of steam in here

The Annular range's vaporisation system is designed to release elevated amounts of steam. In addition to guaranteeing increased longevity, its technology maintains excellent performance batch after batch.

A chamber full of secrets

We have developed the most robust annular steam tube oven on the market. Our pipe system ensures uniform heating of the entire baking chamber, as well as maintaining the oven temperature throughout the day. Its robust construction and channels, entirely built on refractory stone plates increase its thermal capacity.

Big in size, low in consumption

Its excellent insulation and elevated thermal mass results in significant savings, since there is no need for constant combustion, both in the burner and in the furnace.

Industrial production with artisan quality

The need of large bakeries for massive productions led us to increase the baking space of our chambers, which can reach up to 30m². However, the finished product never loses its much-appreciated taste and artisan look.



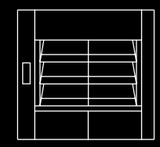


Small details make a big difference

Annular

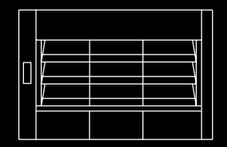
- Annular tube system using Ø 27x4mm tube
- Heated by gas, diesel, biofuel or wood
- Construction with an elevated thermal mass
- Suitable for continuous baking
- Reduced energy consumption

Annular 3 chambers



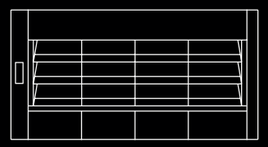
2 Doors

Deck depth	61cm Baking surface area	75cm Baking surface area
135cm	5 m²	-
165cm	6 m²	7 m²
218cm	8 m²	10 m²
250cm	9 m²	11 m²
278cm	-	-



3 Doors

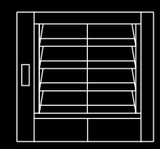
Deck depth	61cm Baking surface area
135cm	7 m²
165cm	9 m²
218cm	12 m²
250cm	14 m²
278cm	-



4 Doors

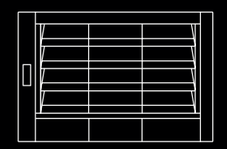
Deck depth	61cm Baking surface area
135cm	-
165cm	12 m²
218cm	16 m²
250cm	18 m²
278cm	21 m²

Annular 4 chambers



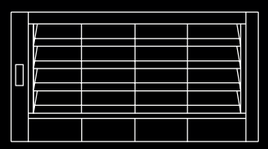
2 Doors

Deck depth	61cm Baking surface area	75cm Baking surface area
135cm	7 m²	-
165cm	8 m²	10 m²
218cm	11 m²	13 m²
250cm	12 m²	15 m²
278cm	-	-



3 Doors

Deck depth	61cm Baking surface area
135cm	10 m²
165cm	12 m²
218cm	16 m²
250cm	18 m²
278cm	-



4 Doors

Deck depth	61cm Baking surface area
135cm	-
165cm	16 m²
218cm	21 m²
250cm	24 m²
278cm	27 m²

The same identity in different formats

The favourite of larges bakeries leaving a legacy of an oven which stands the test of time, in consecutive productions, always with the same quality of baking. Modulgas is a compact oven with a robust construction. It is perfect for those who don't dispense without unlimited baking batches in smaller spaces.

Great productions, even in smaller spaces

The Modulgas series is the perfect choice of bakeries with continuous baking and reduced handling space. Upward-opening doors are ideal for economising space.

Small details make a big difference

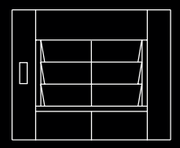
Modulgas

- Annular tube system using Ø 27x4mm tube
- Heated by gas, diesel, biofuel or wood
- Suitable for continuous baking
- Reduced energy consumption
- Great flexibility of temperature variation



Modulgas
3 chambers

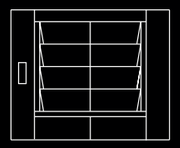
Modulgas 3 chambers



2 Puertas

Deck depth	Baking surface area 45cm	Baking surface area 61cm
135cm	4 m^2	5 m^2
165cm	4.5 m^2	6 m^2
218cm	6 m^2	8 m^2

Modulgas 4 chambers



2 Puertas

Baking surface area 45cm	Baking surface area 61cm
5 m^2	7 m^2
6 m^2	8 m^2
8 m^2	11 m^2

DIGITAL PANEL

Achieving greater simplicity is impossible

We are in favour of simplicity. Therefore, we have developed an accessible operating panel to help you produce with maximum quality.

Find a universal graphic language, understandable by all.

- Simplified use:
  1st select the temperature
  2nd select the time
  3rd select the quantity of steam
- Start/Stop button to start and stop the baking programme
- Capacitive keyboard, without buttons, for greater precision and durability
- Receive maintenance warnings



The same robustness, more versatility

The existence of an independent chamber of Anelec and Modulec series allow a bigger flexibility on big productions. Now you can explore, interact and bake differents products, with an independen chamber allways ready to you.

Anelec
3 chambers



Upper chamber heated by electric tubular resistances

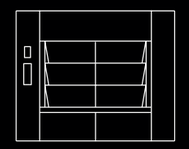
The Anelec ovens, based on Annular and Modulec, Modulgas have lower chambers with annular tube system and upper chamber heated by eletric tubular resistances for independent baking.

Small details make a big difference

Anelec | Modulec

- Upper chamber with tubular electric elements
- Independent control of the temperature at the bottom, top and front of the oven
- Independent steam generator within each deck

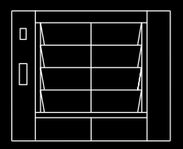
Modulec 3 chambers



2 Doors

Deck depth	45cm Baking surface area	61cm Baking surface area
135cm	4 m²	5 m²
165cm	4.5 m²	6 m²
218cm	6 m²	8 m²

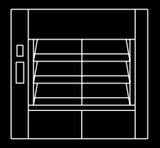
Modulec 4 chambers



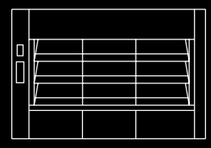
2 Doors

Deck depth	45cm Baking surface area	61cm Baking surface area
135cm	5 m²	7 m²
165cm	6 m²	8 m²
218cm	8 m²	11 m²

Anelec 3 chambers



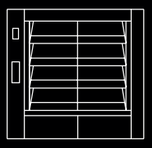
2 Doors



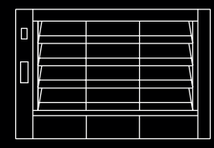
3 Doors

Deck depth	61cm Baking surface area	75cm Baking surface area	61cm Baking surface area
135cm	5 m²	6 m²	7 m²
165cm	6 m²	7 m²	9 m²
218cm	8 m²	10 m²	12 m²
250cm	9 m²	11 m²	14 m²

Anelec 4 chambers



2 Doors



3 Doors

Deck depth	61cm Baking surface area	75cm Baking surface area	61cm Baking surface area
135cm	7 m²	8 m²	10 m²
165cm	8 m²	10 m²	12 m²
218cm	11 m²	13 m²	16 m²
250cm	12 m²	15 m²	18 m²


Ramalhos