



Deck Oven **SOLAR**

Powerful, precise, efficient



- Electrically powered
- Up to 12 m² baking surface area
- Temperatures up to 300 °C
- Powerful single-stove steaming
- Particularly even baking result
- With loader

DEBAG
GLOBAL BAKING TECHNOLOGY

SOLAR deck oven

Powerful radiant heat for perfect baking quality and maximum efficiency.

Technical data



MODEL	SOLAR 4S	SOLAR 4H	SOLAR 5H	
Exterior dimensions** (W x H x D): ¹	1.750 x 2.460 x 2.475 mm 1.750 x 2.460 x 2.875 mm	1.750 x 2.460 x 2.475 mm 1.750 x 2.460 x 2.875 mm	1.750 x 2.460 x 2.475 mm 1.750 x 2.460 x 2.875 mm	With loader
Stove inside (H):	4 x 180 mm	1 x 230 mm 3 x 180 mm	2 x 230 mm 3 x 180 mm	
Weight (without contents):	3.200 kg	3.200 kg	3.800 kg	Temperature up to 300 °C
Baking surface area: ¹	7,68 m ² / 9,60 m ²	7,68 m ² / 9,60 m ²	9,60 m ² / 12,00 m ²	
Maximum no. of trays (tray size): ¹	16 (800 x 600 mm) 16 (980 x 580 mm)	16 (800 x 600 mm) 16 (980 x 580 mm)	20 (800 x 600 mm) 20 (980 x 580 mm)	
Baking load (max.):	bis zu 192 kg	192 kg	240 kg	Up to 12 m ² baking area
Electrical connection*: ¹	60 / 68 kW	62 / 70 kW	78 / 88 kW	
Condensate drain:	R 3/4" AG	R 3/4" AG	R 3/4" AG	
Water supply:	G 1/2" IG	G 1/2" IG	G 1/2" IG	
Front table:	Optional	Optional	-	Single stove insertion possible
Stove deep (D):	1.600 mm oder 2.000 mm			
Control system:	on the left or right			

¹ Depending on the selected depth of the stove.

* Load reduction and special electrical voltage on request.

** In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations.

Innovative baking technology for the highest demands

With up to 12 m² of baking surface, modern individual oven control and powerful steam injection, the electrically powered SOLAR radiant oven delivers maximum efficiency and consistent baking results. Ideal for bakeries with high standards of quality and performance.

Touch control D-control

Increased ease of use thanks to touch display

The intuitive touch controls allow for effortless and precise adjustment of the temperature and baking time. The large 7-inch touchscreen and, optionally, the 10-inch touchscreen on the One Touch model – enable simple and intuitive operation, even by untrained staff. The straightforward connectivity with D-Connect ensures convenient handling.

