



ELECTRIC OVENS

ELECTRIC DECK OVENS GT

GT electric ovens available in IBIS offer are guarantee of perfect baking and are very easy to use and service. They are characterized by low failure rate and quick possibility of changing the desired temperature in the chamber. Bakery ovens are made of the highest quality stainless steel, which guarantees long-term durability, resistance to high temperatures and easy cleaning. We offer baking ovens with different parameters and sizes. Currently, the most popular are electric ovens with modular construction, where their main advantage is the ease of configuration and equipping with additional elements.

IBIS electrical ovens are perfect for **confectioneries, bakeries and shops.**

Electric stove models available:

GT MIKRO, GT 600, GT 800, GT 1200, GT MAXI



IN-STORE GT OVENS WITH BUILT-IN BASE AND EXHAUST HOOD WITH STEAM CONDENSER



**IN-STORE GT OVEN 800/2 WITH
BUILT-IN TRAY RACK AND PROOFING CABINET**

MODULAR DESIGN

With a modular design of electric ovens, customers are able to freely configure them and equip with:

- *exhaust hood / exhaust hood with steam condenser,*
- *built-in tray rack,*
- *proofing cabinet,*
- *base of the oven.*

Ovens can have 1 to 6 independent baking chambers of different capacities.

Any time, ovens can be upgraded with another modules. As a standard, the control panel is located on the left side of the oven. The chambers are 170 mm high. At the customer's request, we can increase the baking chamber height (22 or 27 cm) and change the oven layout by moving the control panel to the right side.

A very important feature of electric deck ovens is the independence of the chambers i. e. each baking chamber is an independent unit and has steam generator and control panel, thus temperature of the bottom and top heaters is adjusted separately for each deck. This allows for baking different products at the same time. What's more, in the case of a small assortment production, only the number of modules that is needed at a given moment is used. The great advantage of using a modular construction is the ability to deliver the oven in parts and assemble it at the customer's site.



GT 1200/5 WITH EXHAUST HOOD



exhaust hood



baking chamber



**isolation
of the oven**



built-in tray rack



proofing cabinet



base of the oven

The user-friendly interface of the intuitive and versatile control panel guarantees comfortable use, programming and monitoring of oven operation. Up to 20 programmes can be saved in the panel, each with max 3 phases (a function of three-stage baking). Any incorrect parameters or interferences are indicated by sound signals and error codes. The oven temperature adjustment range is up to **270°C**. Additionally, the control panel is very accurate and reliable which is ensured by the function of automatic tuning – PID.

GT MIKRO, GT 600, GT 800 ovens have a very efficient steaming system (in standard).

In the GT 1200 and GT MAXI ovens steam generators are optional equipment.

Double **halogen lighting** of the baking chamber provides a whiter and more intense light than standard bulbs, which are less resistant to high temperatures and much more susceptible to damage.



TOUCH PANEL GTouch

The 7-inch touch screen is a step towards increasing the comfort of using the oven. The GTOUCH system has a clear and legible menu structure, which makes the operation of the oven very easy and intuitive.

- easy control of baking processes with the possibility of their analysis,
- remote control and management of an oven or multiple ovens in retail chains,
- the ability to assign a product photo to the program,
- the ability to set a screen saver, e.g. with a company logo
- **ECO** function (standby),
- the ability to update software and copy programs via USB,
- integrated control of the proofing chamber,
- additional, emergency control of the baking chamber in case of failure of the touch panel.



IN-STORE GT 800/3 OVEN WITH PROOFING CABINET,
EXHAUST HOOD AND GTOUCH TOUCH PANEL



IN-STORE GT 800/3 OVEN WITH PROOFING
CABINET, BUILT-IN TRAY RACK, EXHAUST HOOD
AND GTOUCH TOUCH PANEL



IBIS GT electric oven possibility of baking at higher temperature (option)

320 °C

INCREASED POWER OF HEATING ELEMENTS
INSULATED GLASS WITH A SPECIAL DESIGN
BAKING AT 320 °C

ELECTRIC IN-STORE DECK OVENS

The shop ovens are equipped with an automatic mechanism for opening and closing the chimneys, the operation of which is controlled directly from the control panel. The advantage of this solution is the convenience and comfort of use by the salesperson, because the chimney dampers are controlled fully automatically.



IN-STORE GT 800/2 OVEN WITH BASE



IN-STORE GT MIKRO/3 OVEN WITH BASE



IN-STORE GT 800/3 OVEN WITH BASE



IN-STORE GT 800/2 OVEN WITH
BUILT-IN TRAY RACK, PROOFING
CABINET AND EXHAUST HOOD



IN-STORE GT 800/4 OVEN WITH
PROOFING CABINET
AND EXHAUST HOOD



IN-STORE GT 800/2 OVEN WITH
PROOFING CABINET
AND EXHAUST HOOD



GT 1200/3 WITH BASE AND
EXHAUST HOOD



IN-STORE GT 600/2
OVEN WITH BASE



IN-STORE GT 800/2
OVEN WITH BASE

RUSTIC VERSION

EACH BAKING CHAMBER HAS A
STEAMING AS STANDARD

INTUITIVE CONTROL PANEL AND
AVAILABLE SCOPE OF FUNCTION
ENSURES HIGH COMFORT
OF EXPLOITATION

ADJUSTABLE LEGS GIVE THE
POSSIBILITY TO CHANGE THE
HEIGHT OF THE OVEN

COMPLETE ADJUSTMENT OF THE
LOWER AND UPPER HEATER
TEMPERATURE IS A GUARANTEE
OF REGULAR BAKING

ERGONOMIC HANDLES,
GLASS DOORS OPENED
TO INSIDE

THE BAKING SPACE CAN BE
EXPANDED AT A LATER STAGE BY
RETROFITTING THE DECKS
FROM 1 TO 6 CHAMBERS

PROOFING CABINET WITH
HIGH-PERFORMANCE
STEAM GENERATOR





GT MIKRO/2 RUSTIC OVEN WITH BUILT-IN TRAY RACK, PROOFING CABINET AND EXHAUST HOOD



**GT MIKRO/2 RUSTIC OVEN WITH
BASE AND EXHAUST HOOD**



**GT 800/3 RUSTIC OVEN
WITH PROOFING CABINET
AND EXHAUST HOOD**



**GT 800/2 RUSTIC OVEN WITH BUILT-IN
BASE, BUILT-IN TRAY RACK
AND EXHAUST HOOD**



**GT MIKRO/2 RUSTIC OVEN WITH
BUILT-IN TRAY RACK, PROOFING
CABINET AND EXHAUST HOOD**

ELECTRIC PASTRY AND BAKERY DECK OVENS



GT MAXI
6 BAKING TRAY
(40x60 CM)
1,5 m²
baking surface

GT MAXI/6 OVENS WITH BASE AND EXHAUST HOOD



**GT 1200/3 OVEN WITH EXHAUST HOOD WITH
STEAM CONDENSER AND PROOFING CABINET**



GT 1200/4 OVEN WITH BASE AND EXHAUST HOOD



GT 1200/2 OVEN WITH BASE AND EXHAUST HOOD



**GT 1200/4 OVEN WITH PROOFING CABINET
AND EXHAUST HOOD**

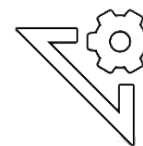


GT MAXI/5 OVEN WITH BASE AND EXHAUST HOOD

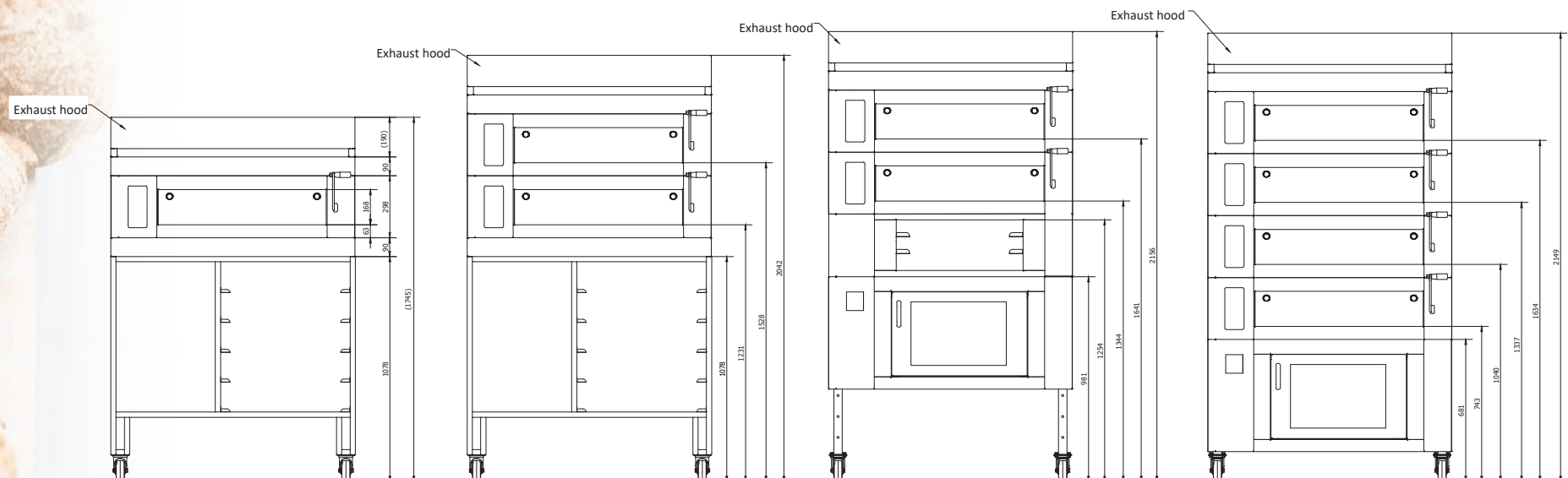


GT 800/5 OVEN WITH BASE AND EXHAUST HOOD

TECHNICAL PARAMETERS

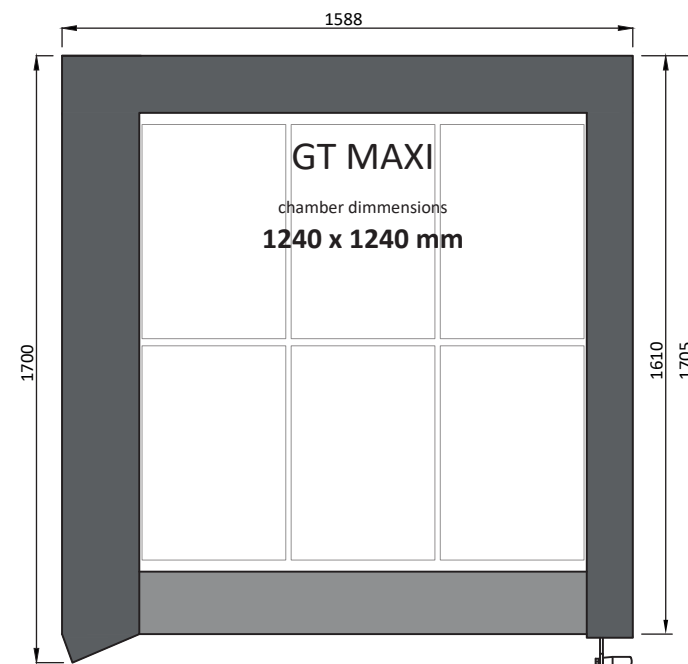
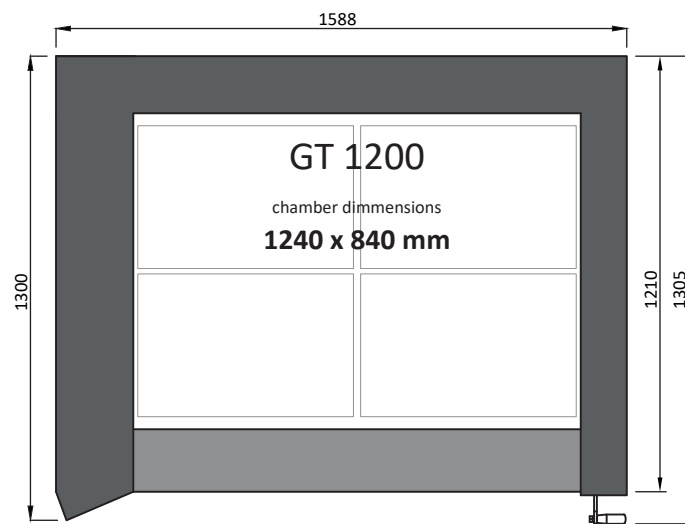
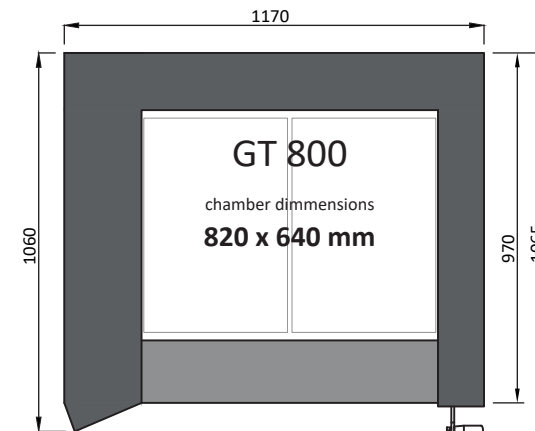
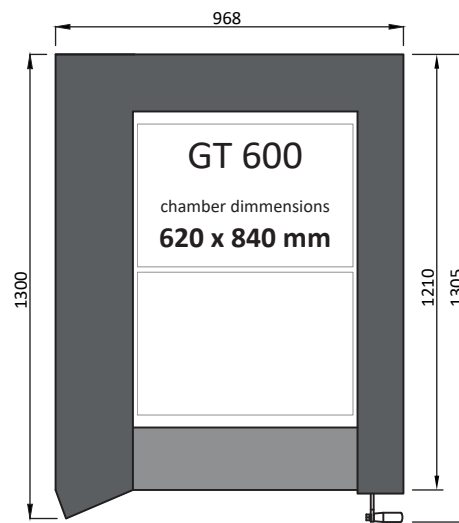
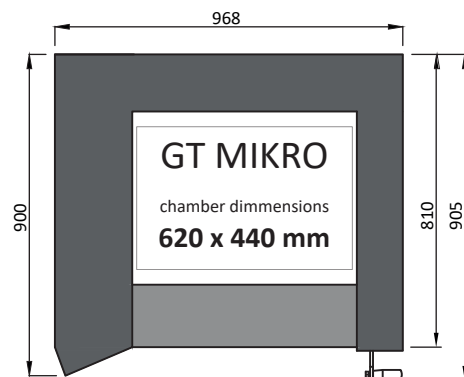


| Model | | GT MIKRO | GT 600 | GT 800 | GT 1200 | GT MAXI |
|------------------------|----------------|-------------|-------------|-------------|-------------|-------------|
| Baking chamber power | kW | 3,8 | 5,2 | 6,4 | 8 | 11 |
| Proofing cabinet power | kW | 2 | 2 | 2 | 3,8 | 3,8 |
| Baking surface | m ² | 0,25 | 0,5 | 0,5 | 1,0 | 1,5 |
| Baking chamber height | mm | 170/230/270 | 170/230/270 | 170/230/270 | 170/230/270 | 170/230/270 |
| Temperature range | °C | 30-270 | 30-270 | 30-270 | 30-270 | 30-270 |



Exhaust hood for GT 1200 and GT MAXI ovens, exhaust hood with steam condenser - height of 190 mm
Exhaust hood for oven in rustic version - height of 190mm

DIMENSIONS OF ELECTRIC OVENS

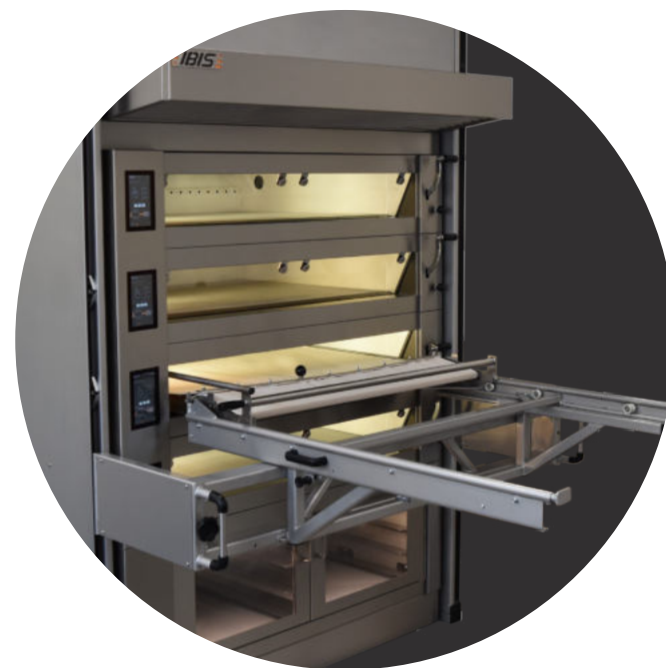
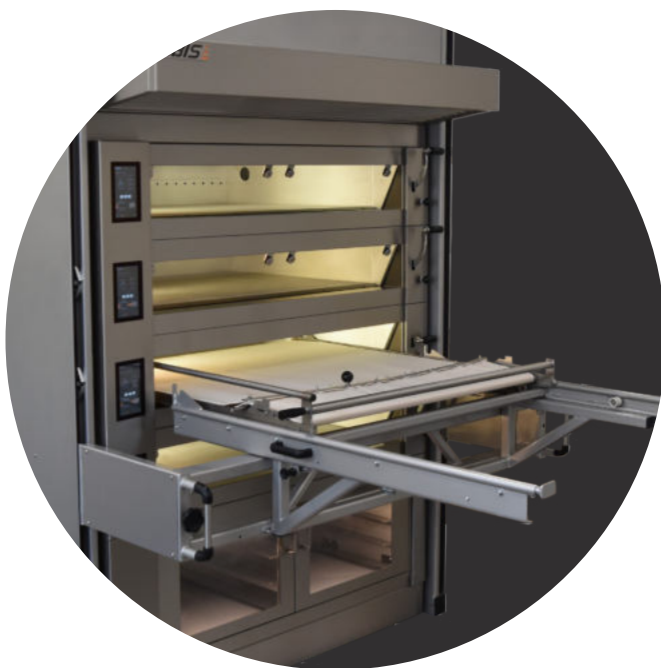
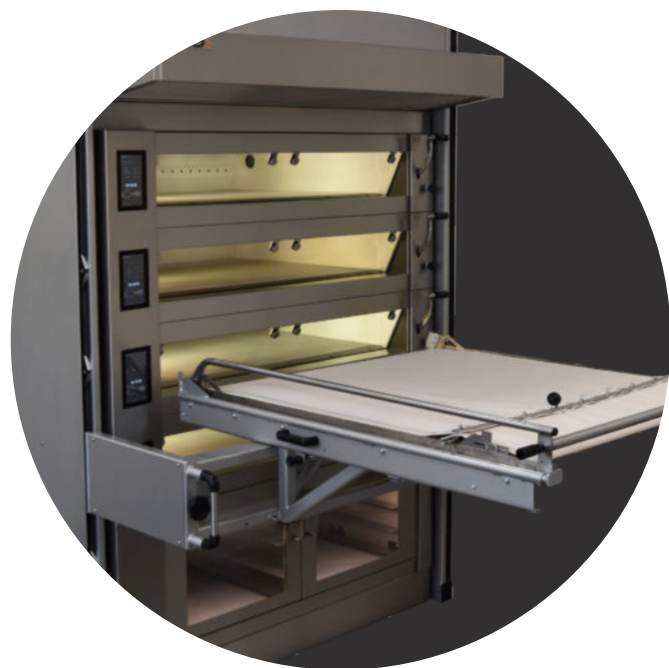


MANUAL LOADING AND UNLOADING SYSTEM



GT 1200/4 OVEN WITH PROOFING CABINET
AND EXHAUST HOOD

- ◆ Eliminates the need to carry heavy setters
- ◆ Shortening the loading and unloading process translates into increased production efficiency
- ◆ Easy operation thanks to the counterweight system that supports the lowering and lifting of the loader
- ◆ The resting position allows the device to move to a height of about two meters, giving free access to the baking chambers
- ◆ The shortening of the loading and unloading process increase production efficiency
- ◆ Narrow gate structure – the width of the set is less than **180 cm**



CONVECTION STEAM OVENS

The IBIS GT AIR convection steam oven is a very efficient and economical device that works well in points of sale where the baking of the assortment is carried out on site, confectioneries and food court.

The **COMBI** set, i.e. a combination of a deck oven with a convection-steam oven, thanks to the solutions used, is a professional baking system. The size of the baking chamber enables simultaneous baking of 5 baking trays 60x40cm at a distance of 80mm between individual levels.

The casing and the inside of the **GT AIR** steam convection oven are made of high-quality stainless steel. The chamber door with an insulating space that allows air to flow while cooling the outer glass is very easy to clean. The oven is controlled by a touch control panel, thanks to which its operation is extremely simple and intuitive.

- ovens compatible with GT electric deck ovens,
- the possibility of individual configuration of the set depending on the needs and assortment,
- easy-to-use touch control panel with the GTOUCH system,
- automatic baking cycles and smart functions for perfect results every time,
- spray misting system,
- heat-resistant double doors,
- energy-saving LED lighting.



GT AIR 5M OVEN WITH BASE



Exhaust hood

GT AIR 5M
convection steam oven

GT MIKRO modular oven

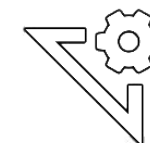
Proofing cabinet

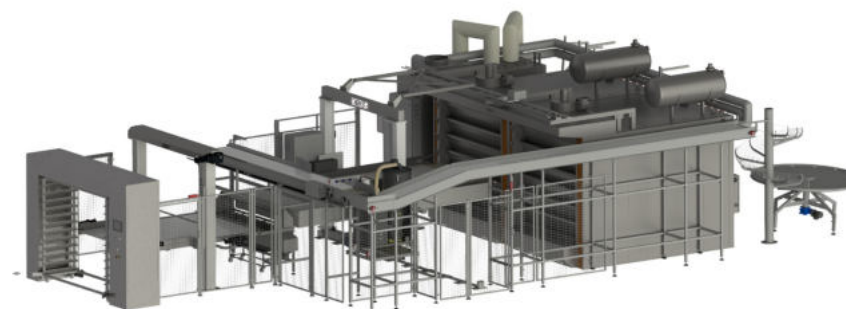
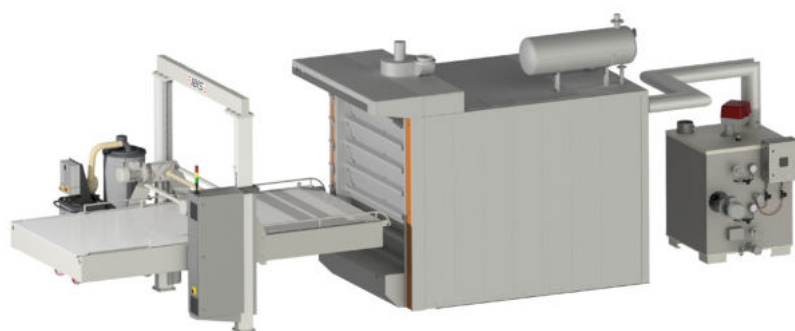


COMBI SET

TECHNICAL PARAMETERS

| Model | | GT AIR 5M | GT AIR 5L |
|-------------------------|----|-----------|-----------|
| Power Connection | kW | 10 | 10 |
| Electrical connection | V | 400 | 400 |
| Distance between sheets | mm | 80 | 80 |
| Width | mm | 968 | 1170 |
| Length | mm | 875 | 1035 |
| Height | mm | 700 | 700 |





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