



**ELECTRIC DECK 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.**



GT WITH BUILT-IN TRAY RACK AND EXHAUST HOOD WITH STEAM CONDENSER



GT 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.

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.



GT 1200/5 WITH ECHAUST HOOD





**exhaust hood**



**modules  
of the oven**



**top isolation of  
the oven**



**built-in tray rack**



**proofing cabinet**



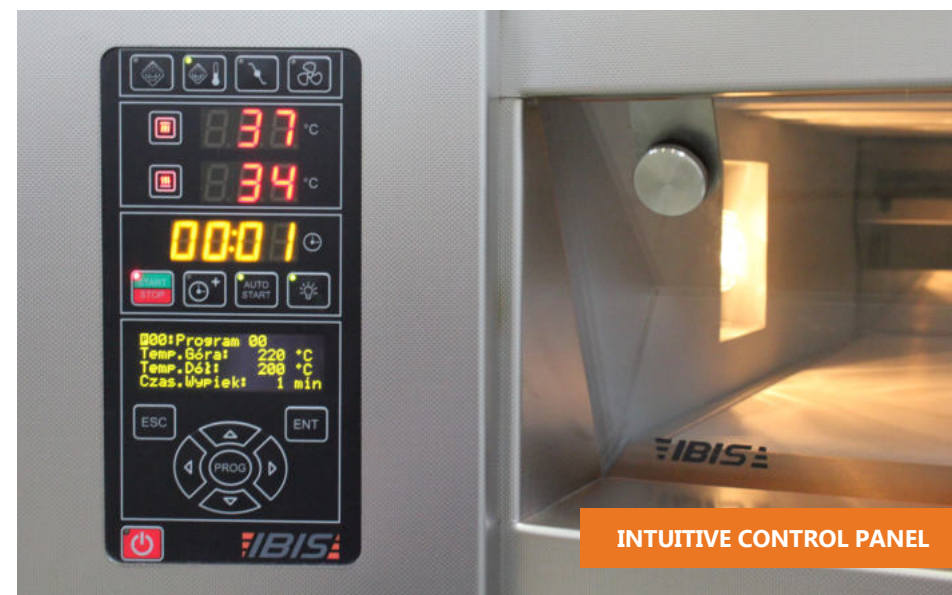
**base of the oven**

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 **0-270°C**. Additionally, the control panel is very accurate and reliable which is ensured by the function of automatic tuning – PID.

Each baking chamber  
has efficient steam generator  
(GT MIKRO, GT 600, GT 800)

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.

The stone slabs are coated with a layer preventing adhesion, resulting in perfect crust no matter if the products was baked directly on the slab or a baking tray.



INTUITIVE CONTROL PANEL



HALOGEN LIGHTING

# SYSTEM 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. Facilitates the control of baking processes and enables their analysis.

- easy control of baking processes with the possibility of their analysis
- remote control and management of an oven or multiple ovens in networks
- 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



GT 800/3 WITH PROOFING CABINET,  
EXHAUST HOOD AND GTOUCH TOUCH PANEL



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



# 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 service by the salesman.



GT 800/2 WITH BASE



GT MIKRO/3 WITH BASE



GT 800/3 WITH BASE





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



GT 800/4 WITH PROOFING  
CABINET AND EXHAUST HOOD

EACH BAKING CHAMBER HAS A  
PROOFING SYSTEM AS A  
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 WITH BUILT-IN TRAY RACK, PROOFING CABINET AND EXHAUST HOOD**



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



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



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



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



# ELECTRIC PASTRY AND BAKERY DECK OVENS



GT MAXI/6 WITH BASE AND EXHAUST HOOD





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



**GT 1200/4 WITH BASE AND EXHAUST HOOD**



**GT 1200/2 WITH BASE AND EXHAUST HOOD**



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



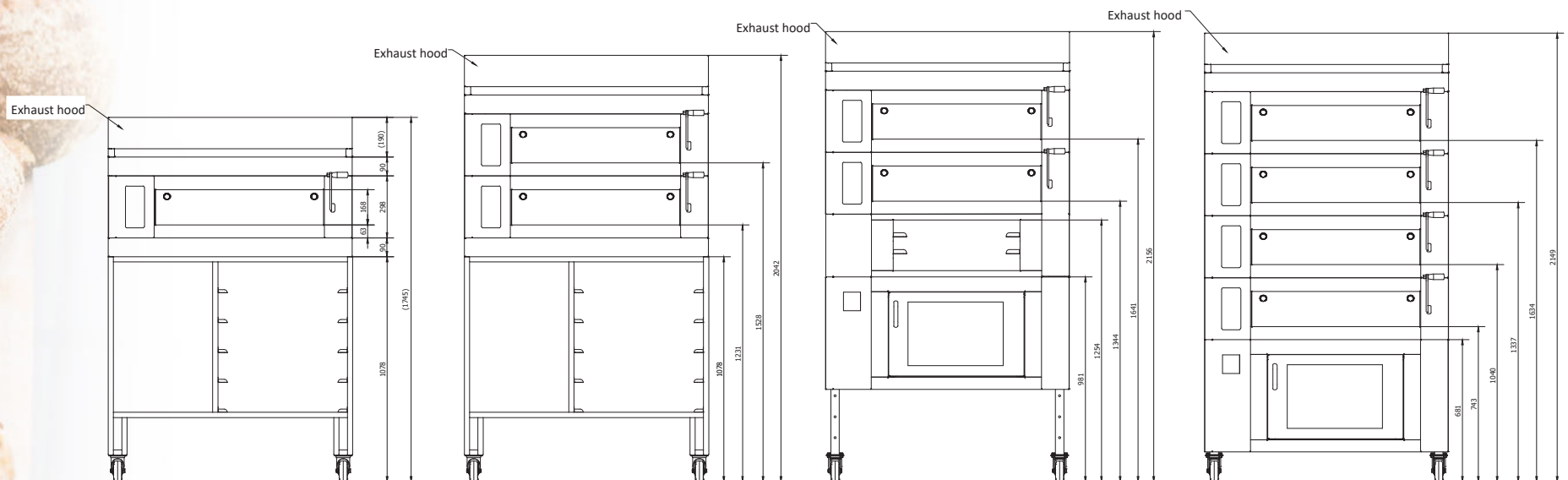
**GT MAXI/5 WITH BASE AND EXHAUST HOOD**



**GT 800/5 WITH BASE AND EXHAUST HOOD**

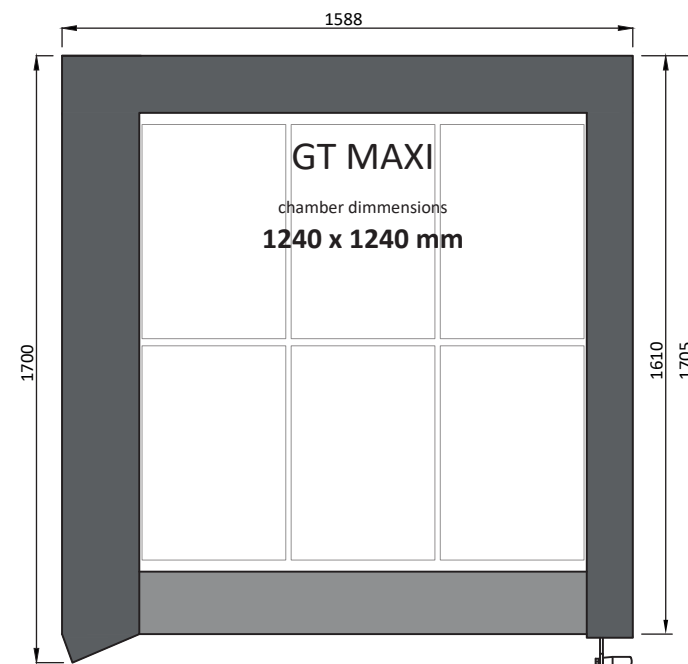
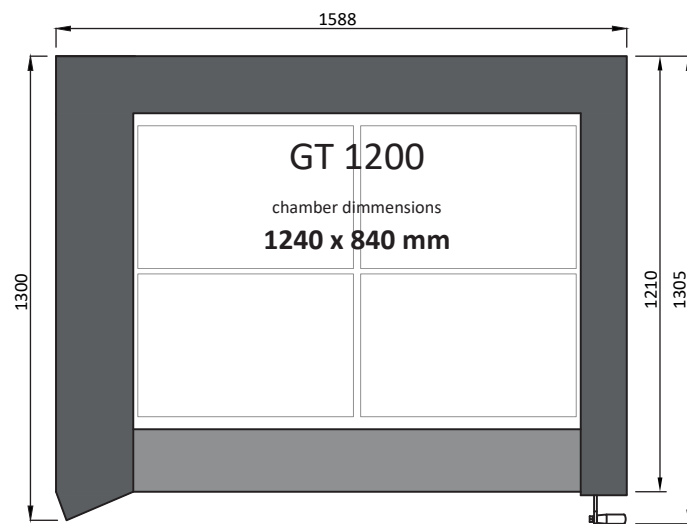
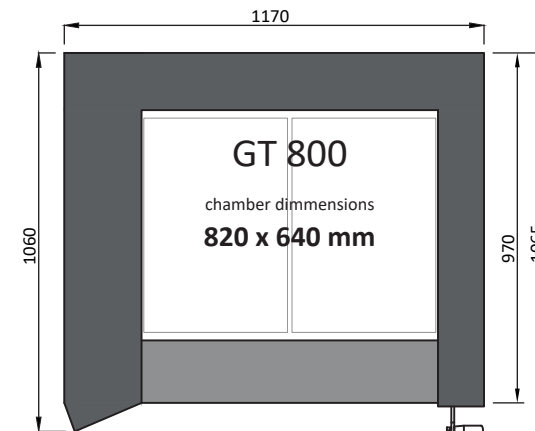
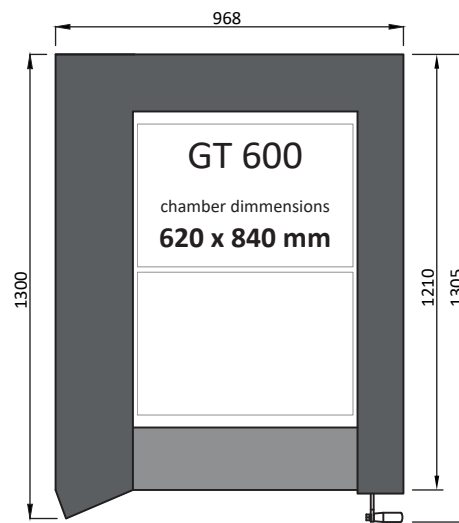
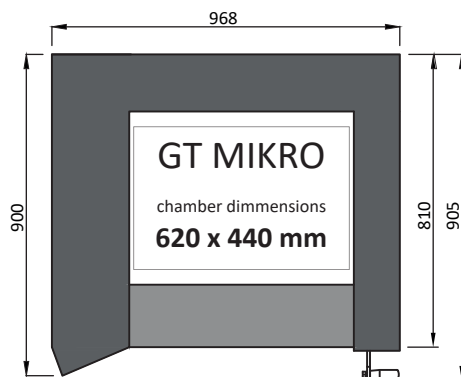
# TECHNICAL PARAMETERS

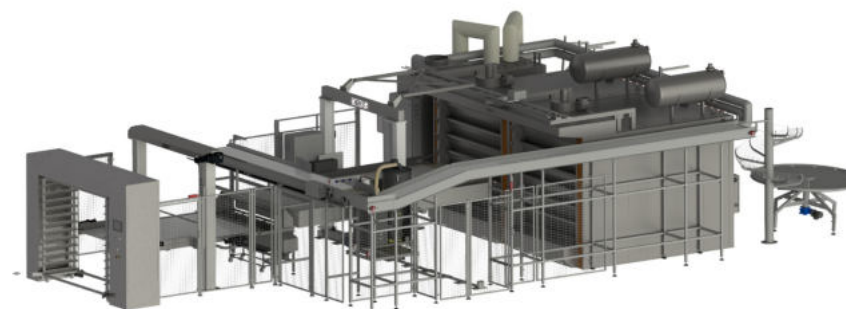
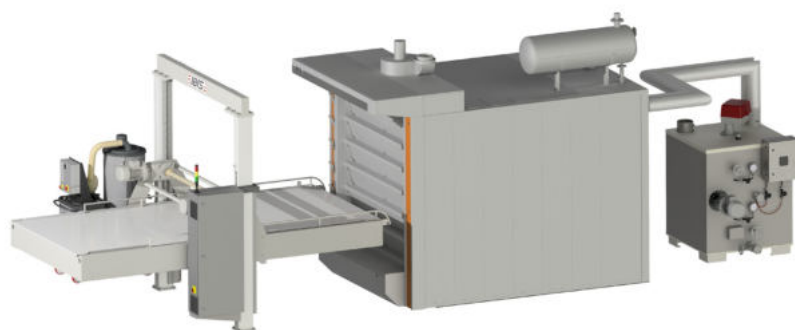
Model		GT MIKRO	GT 600	GT 800	GT 1200	GT MAXI
Baking chamber power	kW	3,8	5,2	6,4	8	11
Proofing cabinet power	kW	2	2	2	3,8	3,8
Baking surface	m <sup>2</sup>	0,25	0,5	0,5	1,0	1,5
Baking chamber height	mm	170/230/270	170/230/270	170/230/270	170/230/270	170/230/270
Temperature range	°C	30-270	30-270	30-270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





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Product photos are for illustrative purposes only, hence the actual appearance of the products may differ from those presented in the photos.