

Australian Bakery & Pizza

Importers and Distributors



Deck Ovens

Europa Volta Multiple Loading Electric

... a Turning Point in baking

Volta with one small door open



Multiple loading system for SETTERS
(direct baking on the sole)

Volta with full door open



Multiple loading system for TRAYS
(baking on trays)

Main Characteristics: Absolutely Unique

- An oven combining the speed of a rack oven's loading and unloading operations, together with the traditional baking quality of a deck oven.
- An instrument suitable for the baking of any type of bakery product.
- 8 baking decks of (baking surface 9m²)
- DIRECT baking on the sole (loading/unloading multiple system combined with 8 setters) or INDIRECT baking on trays.
- Minimized external dimensions (Width 1,4 m only)
- Front and baking chamber made of stainless steel.
- EXCELLENT steam generation.
- "Effort-free" door opening/closing system.
- Horizontal rack insertion without ramps.
- Digital control panel (options: electromechanical).

Strict controls and numerous tests are the basis of Europa production, in order to assure our Customers that they will work with reliable and very productive instruments.

Your Bakery/Pizza Equipment Specialists.


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Europa Volta TECHNICAL DATA				
Model	Trays		Setters	Image
	Qty	mm	Qty	
	VOLTA C	8 16 24	800 x 1200 600 x 800 400 x 800	
VOLTA CT	16 32 48	800 x 1200 600 x 800 400 x 800	16	

Optional Accessories / Options

Multiple loader for setters
(direct baking on soles)



Multiple loader for trays
(baking on trays placed on soles)



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