

Australian Bakery & Pizza

Importers and Distributors



Rack Ovens Europa Galileo Electric/Gas

The new range of **Europa Galileo rotary rack ovens** was conceived to satisfy the needs of the baker which is about to go through the new millennium, trying to keep the right balance between "tradition" and "innovation". The conception of our ovens starts from the end users primary requirements: **COMPACT DIMENSIONS**, **FUNCTIONALITY** and **SOLIDITY** are the leads that we have followed, guaranteeing, at the same time, a new and exclusive design.

Practical Aspects

- Smooth rack insertion level, linked to the baking chamber by a slight ramp.
- Gaskets protected in order to avoid the risk of impacts with the rack (wear and tear).
- The heat generator can be inspected both from the left and the rear part of the oven.
- Thanks to a simple technical intervention, it is possible to change the type of feeding at any time (from fuel to electric and vice versa).

Ergonomics

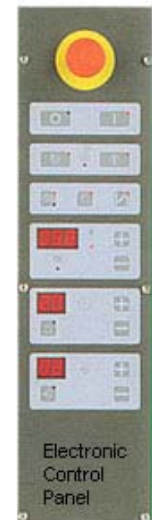
- Over-dimensioned hood equipped with steam exhauser.
- Totally new door opening system.
- "Effort free" door closing.
- Complete visibility of the product during the baking phase.

Safety

- Oven in accordance with the rules in force in the European Community.
- Standard double glass mounted on the oven door.
- Door handle made of low thermic conduction steel.
- High thermic insulation.
- Baking chamber equipped with an over-pressure valve.
- Burner support equipped with an anti-explosion device.
- Baking chamber, front and walls entirely made of stainless steel.
- Refractory steel firebox.



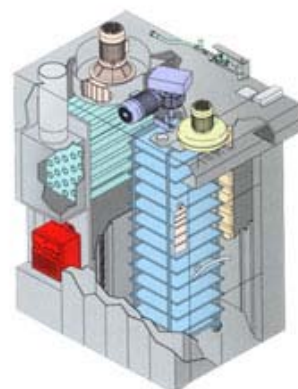
Galileo
Single Rack Oven
Model 89



Electronic
Control
Panel



Galileo
Double Rack Oven
Model 128



Galileo Construction details



Revolving
Platform

Your Bakery/Pizza Equipment Specialists.

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Ecology

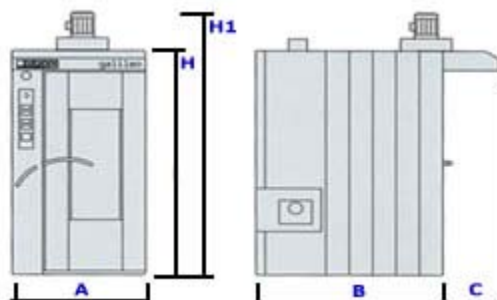
- Firebox that can be totally inspected.
- Projecting the fuel versions , we have optimized the combustion efficiency, granting the emission of clean combustion fumes, for the protection of the environment.
- High percentage of recyclable materials.

Options

- Time/Temperature top display
- Revolving platform
- Automatic rack lifting
- Reinforced heating elements (for electric ovens)
- Two speed fans (for pastry's)
- Stainless steel outer panels
- Electromechanical control panel
- Computer control panel with 150 programs (multilingual video instructions)
- Heat exchanger with burner on the right side LPG, gas or oil (diesel) burner.

Galileo Rack Ovens Technical Specifications

Model	Installed Power					Number of racks	Minimum Room Height	Dimensions				
	Thermal			Electric	Plus			mm				
	kW	Kcal/H	BTU/H	kW	kW		mm	A	B	C	H	H1
Galileo 89 C	58	50,000	200,000	1.5		Single	2700	1160	1620	400	2200	2540
Galileo 89 E				32	(44.5)			1160	1620	400	2200	2540
Galileo 128 C	104	90,000	360,000	3		Double		1690	2230	400	2200	2540
Galileo 128 E				62	(73)			1690	2230	400	2200	2540



Europa Galileo Dimensions Chart

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