

ENTER PRO



 **fringand**
Excellence at yours service

MOOD

 fringand

- Control knob 1
- Control knob 2
- Control knob 3
- Control knob 4
- Control knob 5
- Control knob 6
- Control knob 7
- Control knob 8



- Temperature display 1: 0000
- Temperature display 2: 0000
- Temperature display 3: 0000
- Temperature display 4: 40 / 39
- Temperature display 5: 41 / 39
- Temperature display 6: 41 / 39
- Temperature display 7: 40 / 38

elec

Enjoy the privilege of
using the electric oven
of the future now!

Technologies change and the demands-
made by professionals as well as by
consumers are becoming more pressing,
more legitimate.

Aware of these demands for modernity
and for performance, Fringand is moving
up a gear and pre-empting these
demands by creating Modelec : the new
“high tech” reference for electric ovens.
This increase in power up will allow users
to enjoy a series of major innovations
that meet a range of criteria such as
design, output and versatility.



modelec

The design

Nothing compares with its cunningly contoured table, redesigned so that it can perform essential tasks elegantly: a hood that stands less proud, an ergonomic swivelling control panel, revealing electronic components selected for their precision and aesthetic appeal. "Designer" chrome-plated stainless steel handles illustrate our attention to the slightest detail which make this Modelec architecture a vision of perfection.

Depending on its position when featured in your sales outlet, Modelec will emphasise your sense of modernity.

The power

In order to better adapt to fluctuating outputs, to continuous and intermittent production that requires a constantly available heating capacity, Fringand has moved up a gear by giving Modelec with unsurpassable reactivity.

With higher floor and crown power, Modelec easily responds to all demands while guaranteeing the legendary baking quality of the original Fringand range. Equipment of choice for real value : Real refractory cement slabs (20 mm. thick) for a good "basic" heat, 14 mm diameter shielded stainless steel elements in the base and in the crown guaranteeing an even distribution of heat without any heat surges.

Steam produced by a stainless steel vaporizer housed in each cooking chamber for the 1 and 2 deck ovens (60, 75, 90, 120, 150 wide)

For the 3 deck ovens (180 or 225 wide) : in addition to the stainless steel vaporizer in each chamber, FRINGAND has added an additional vaporizer beneath the floor for each level below the oven with steam injection through the rear of the chamber. A steam injection button can be found on each of the 2 pillars (right and left).

Versatility



The new Modelec design incorporates high quality heating elements that cover the depth of your oven in accordance with your requisite capacities. Nothing is set in stone. This type of assembly allows Fringand to shorten lead times and also the time required to assemble the oven in your production premises.

+20%^{hearth base}
+40%^{crown}

STANDARD EQUIPMENT

1. Designer all stainless steel hood with steam extractor.
2. Designer all stainless steel table.
3. All stainless steel front panel.
4. Chrome-plated stainless steel door handles.
5. All stainless steel swivelling control panel for improved accessibility to electrical components.

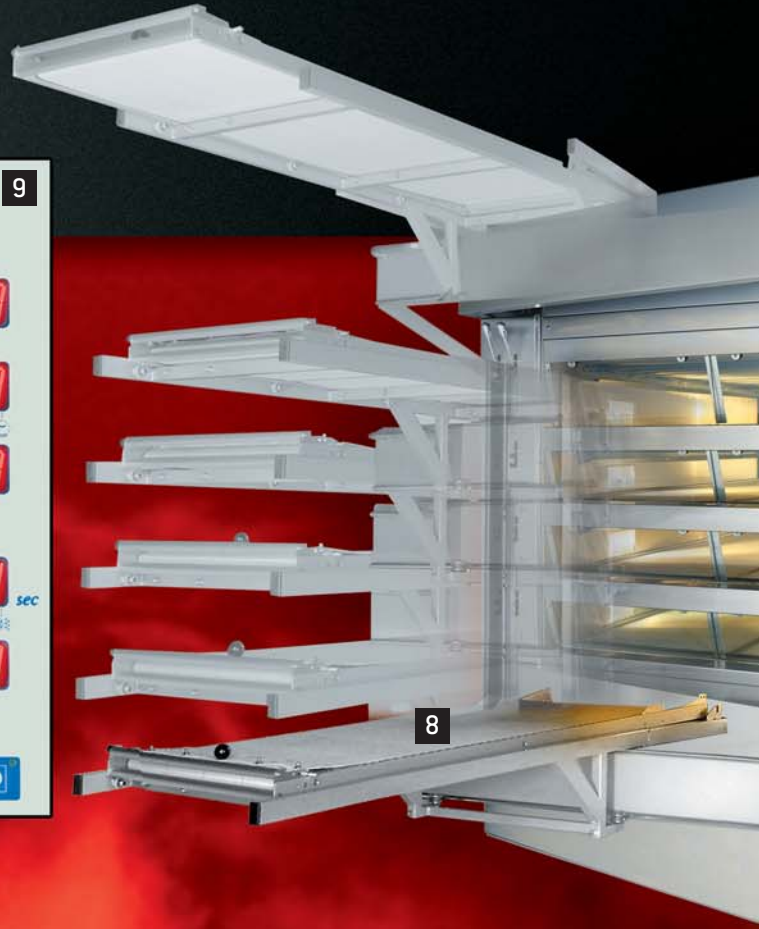
The analog version comes with :

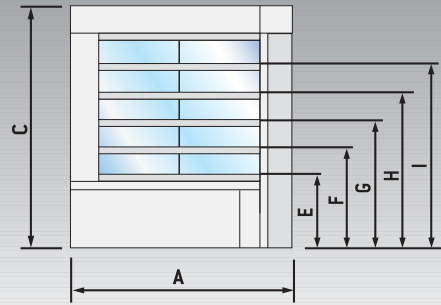
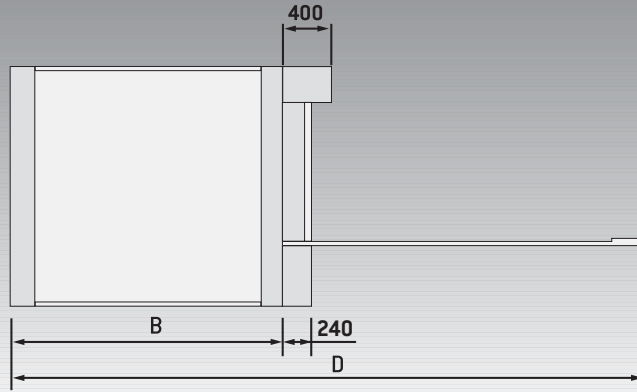
- An automatic start-up timer,
- A steam injection timer,
- Baking timer,

- Electronic temperature controller for floor and crown at each level,
 - Push-button steam control.
6. Double halogen lighting at each rack.
 7. Toughened glass doors (6 mm thick) capable of withstanding a temperature of 350°C. Polished sandstone edges to glass panels for improved impact resistance.
- Upward opening doors :
Useful opening for lower levels: 170 mm
Raised top level: 210 mm
 - Rockwool insulation [up to 300 mm]

OPTIONS

- Electric Oura for each rack.
8. Integrated front panel elevator.
 9. Electronic control panel providing 9 automatic programs.
Manual operation option.





OVEN TYPE	BAKING AREA (IN M2)	HEATING OUTPUT		OVEN DIMENSIONS (IN MM)										CONNECTED POWER (IN KW)
		OVEN (IN KW)	STEAM (IN KW)	A	B	C	D	E	F	G	H	I		
													(IN KW)	
75/160/3	3,60	14,40	4,05	1340	2135	2250	4185	810	1085	1360				19,3
75/160/4	4,80	19,20	5,40	1340	2135	2250	4185	710	985	1260		1535		25,4
75/160/5	6,00	24,00	6,75	1340	2135	2250	4185	525	800	1075		1350	1625	31,6
75/180/3	4,05	16,80	4,05	1340	2350	2250	4595	810	1085	1360				20,9
75/180/4	5,40	22,40	5,40	1340	2350	2250	4595	710	985	1260		1535		28,6
75/180/5	6,75	28,00	6,75	1340	2350	2250	4595	525	800	1075		1350	1625	35,6
75/200/3	4,50	18,00	4,95	1340	2550	2250	4980	810	1085	1360				23,8
75/200/4	6,00	24,00	6,60	1340	2550	2250	4980	710	985	1260		1535		31,4
75/200/5	7,50	30,00	8,25	1340	2550	2250	4980	525	800	1075		1350	1625	39,1
75/240/3	5,40	21,60	5,40	1340	2965	2250	5885	810	1085	1360				27,8
75/240/4	7,20	28,80	7,20	1340	2965	2250	5885	710	985	1260		1535		36,8
75/240/5	9,00	36,00	9,00	1340	2965	2250	5885	525	800	1075		1350	1625	45,8
75/260/3	5,85	24,00	5,40	1340	3180	2250	6250	810	1085	1360				30,2
75/260/4	7,80	32,00	7,20	1340	3180	2250	6250	710	985	1260		1535		40,0
75/260/5	9,75	40,00	9,00	1340	3180	2250	6250	525	800	1075		1350	1625	49,8
90/160/3	4,32	18,00	4,05	1500	2135	2250	4185	810	1085	1360				22,9
90/160/4	5,76	24,00	5,40	1500	2135	2250	4185	710	985	1260		1535		30,2
90/160/5	7,20	30,00	6,75	1500	2135	2250	4185	525	800	1075		1350	1625	37,6
90/180/3	4,86	21,00	4,05	1500	2350	2250	4595	810	1085	1360				25,9
90/180/4	6,48	28,00	5,40	1500	2350	2250	4595	710	985	1260		1535		34,2
90/180/5	8,10	35,00	6,75	1500	2350	2250	4595	525	800	1075		1350	1625	42,6
90/200/3	5,40	22,50	4,95	1500	2550	2250	4980	810	1085	1360				28,3
90/200/4	7,20	30,00	6,60	1500	2550	2250	4980	710	985	1260		1535		37,4
90/200/5	9,00	37,50	8,25	1500	2550	2250	4980	525	800	1075		1350	1625	46,6
90/240/3	6,48	27,00	5,40	1500	2965	2250	5885	810	1085	1360				33,2
90/240/4	8,64	36,00	7,20	1500	2965	2250	5885	710	985	1260		1535		44,0
90/240/5	10,80	45,00	9,00	1500	2965	2250	5885	525	800	1075		1350	1625	54,8
90/260/3	7,02	30,00	5,40	1500	3180	2250	6250	810	1085	1360				36,2
90/260/4	9,36	40,00	7,20	1500	3180	2250	6250	710	985	1260		1535		48,0
90/260/5	11,70	50,00	9,00	1500	3180	2250	6250	525	800	1075		1350	1625	59,8
12/160/3	5,76	21,60	4,05	1800	2135	2250	4185	810	1085	1360				26,5
12/160/4	7,68	28,80	5,40	1800	2135	2250	4185	710	985	1260		1535		35,0
12/160/5	9,60	36,00	6,75	1800	2135	2250	4185	525	800	1075		1350	1625	43,6
12/180/3	6,48	25,20	4,05	1800	2350	2250	4595	810	1085	1360				30,1
12/180/4	8,64	33,60	5,40	1800	2350	2250	4595	710	985	1260		1535		39,8
12/180/5	10,80	42,00	6,75	1800	2350	2250	4595	525	800	1075		1350	1625	49,6
12/200/3	7,20	27,00	4,95	1800	2550	2250	4980	810	1085	1360				32,8
12/200/4	9,60	36,00	6,60	1800	2550	2250	4980	710	985	1260		1535		43,4
12/200/5	12,00	45,00	8,25	1800	2550	2250	4980	525	800	1075		1350	1625	54,1
12/240/3	8,64	32,40	5,40	1800	2965	2250	5885	810	1085	1360				28,6
12/240/4	11,52	43,20	7,20	1800	2965	2250	5885	710	985	1260		1535		51,2
12/240/5	14,40	54,00	9,00	1800	2965	2250	5885	525	800	1075		1350	1625	63,8
12/260/3	9,36	36,00	5,40	1800	3180	2250	6250	810	1085	1360				42,2
12/260/4	12,48	48,00	7,20	1800	3180	2250	6250	710	985	1260		1535		56,0
12/260/5	15,60	60,00	9,00	1800	3180	2250	6250	525	800	1075		1350	1625	69,8
15/160/3	7,20	27,00	4,05	2100	2135	2250	4185	810	1085	1360				31,9
15/160/4	9,60	36,00	5,40	2100	2135	2250	4185	710	985	1260		1535		42,2
15/160/5	12,00	45,00	6,75	2100	2135	2250	4185	525	800	1075		1350	1625	52,6
15/180/3	8,10	31,50	4,05	2100	2350	2250	4595	810	1085	1360				36,4
15/180/4	10,80	42,00	5,40	2100	2350	2250	4595	710	985	1260		1535		48,2
15/180/5	13,50	52,00	6,75	2100	2350	2250	4595	525	800	1075		1350	1625	60,1
15/200/3	9,00	33,75	4,95	2100	2550	2250	4980	810	1085	1360				39,5
15/200/4	12,00	45,00	6,60	2100	2550	2250	4980	710	985	1260		1535		52,4
15/200/5	15,00	56,25	8,25	2100	2550	2250	4980	525	800	1075		1350	1625	65,3
15/240/3	10,80	40,50	5,40	2100	2965	2250	5885	810	1085	1360				46,7
15/240/4	14,40	54,00	7,20	2100	2965	2250	5885	710	985	1260		1535		62,0
15/240/5	18,00	67,50	9,00	2100	2965	2250	5885	525	800	1075		1350	1625	77,3
15/260/3	11,70	45,00	5,40	2100	3180	2250	6250	810	1085	1360				51,2
15/260/4	15,60	60,00	7,20	2100	3180	2250	6250	710	985	1260		1535		68,0
15/260/5	19,50	75,00	9,00	2100	3180	2250	6250	525	800	1075		1350	1625	84,8

When the right hand side of the oven is next to the wall, there must be a 30 cm free space on the left of the oven for access to electrical equipment.
 When the left hand side of the oven is next to the wall, there must be a 30 cm free space on the right of the oven for access to electrical equipment. The client is responsible for supplying the oven protection circuit breaker and power cable. Dimensions C, E, F, G, H & I do not include any plinth. On request: 60 cm wide single deck oven (60 model available in 3, 4 or 5 levels) - 60 cm wide three track oven (model 18 available in 3, 4 or 5 levels) - 75 cm wide 3 track oven (model 225 available in 3, 4 or 5 levels).