

emotion for professional people

modular **ovens**



en

modular



the professional all-rounder

A wide and complete range of ovens to simplify the work of the professional chefs and to enhance the genuine taste of the food. The assortment of Modular ovens satisfies the needs of the large-scale and small food outlets by ensuring high performances and ease of use.



modular

designed around you

User-friendly and simple control panel

User-friendly control panel with temperature and time setting.

Robust structure

All models are made of stainless steel with rounded edges cooking chamber, double glazed door, ergonomic handle and removable gasket.

Wide range

The selection ranges from the electric convection ovens of the Pratika line- 3 up to 10 grids in bakery and gastronomy versions - to the gas and electric convection and combi ovens of the Multi line - 5 up to 10 grids with electro-mechanical and digital controls.



modular multi line

**High-performance ovens for the preparation
of the most sophisticated dishes.**

The chef can choose different cooking modes: convection, steam and combined convection/steam cooking with humidifier and dehumidifier. Moreover, thanks to the universal grid shelves, it is possible to use the oven with both bakery pans and gastronomy grids.



 **modular**

Power 



Heating 

120 110 100 90 0 10 20 30



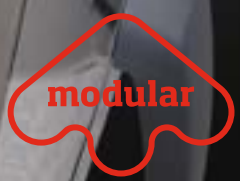




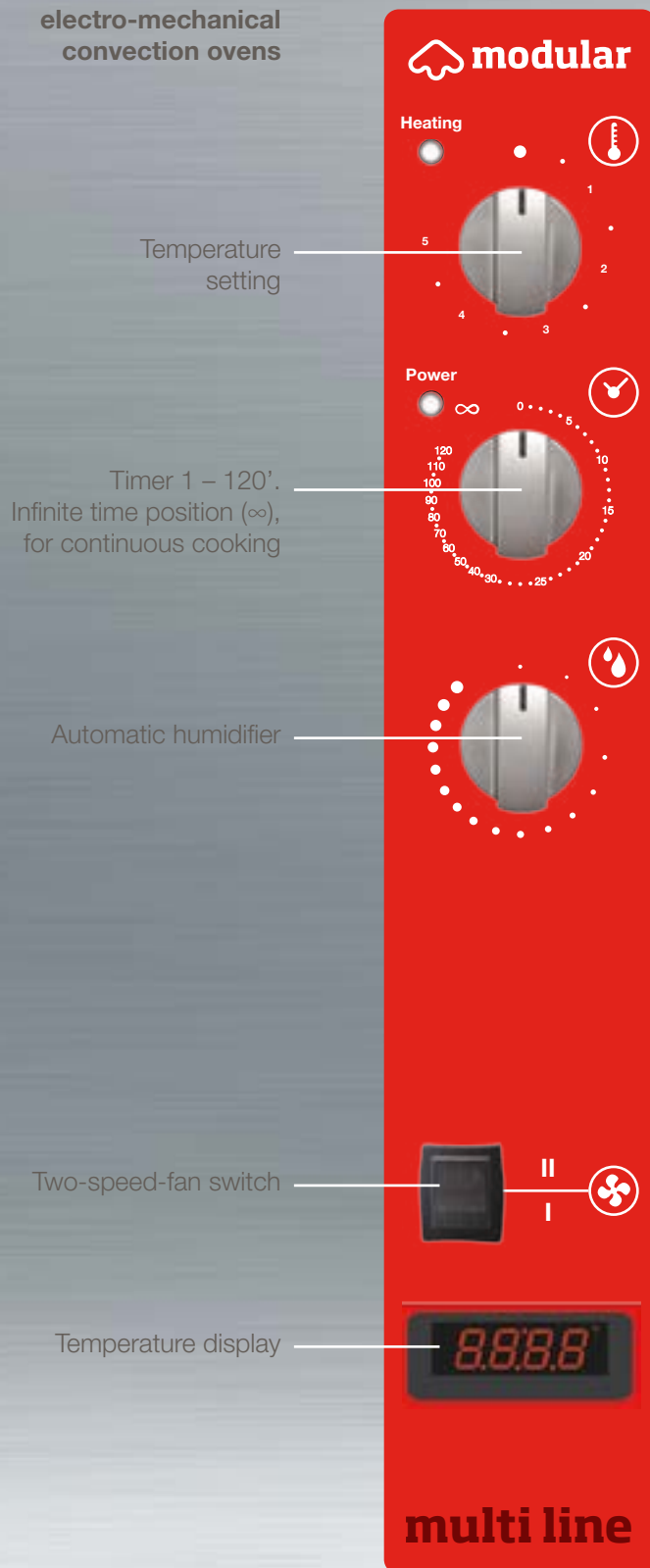


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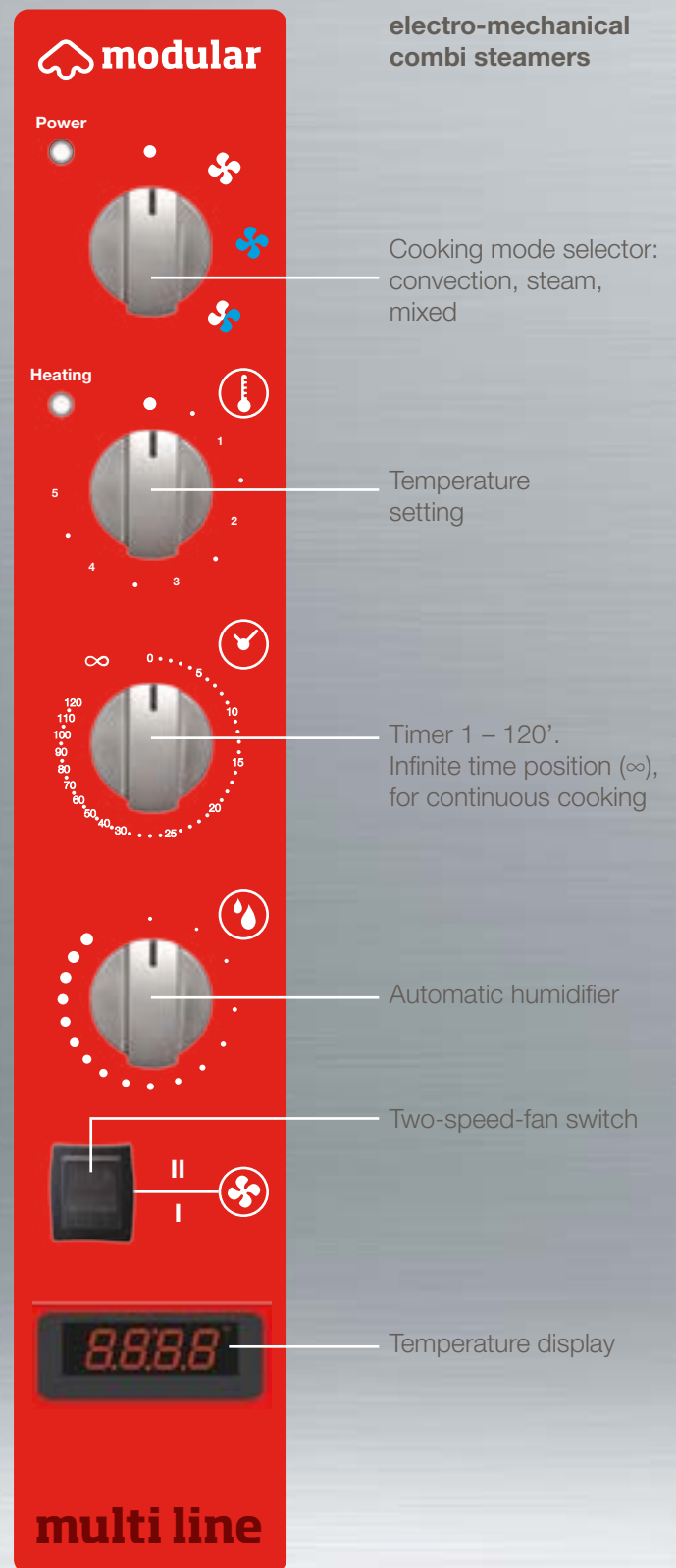
multi line



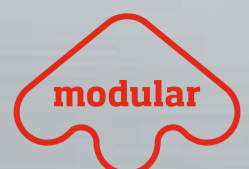
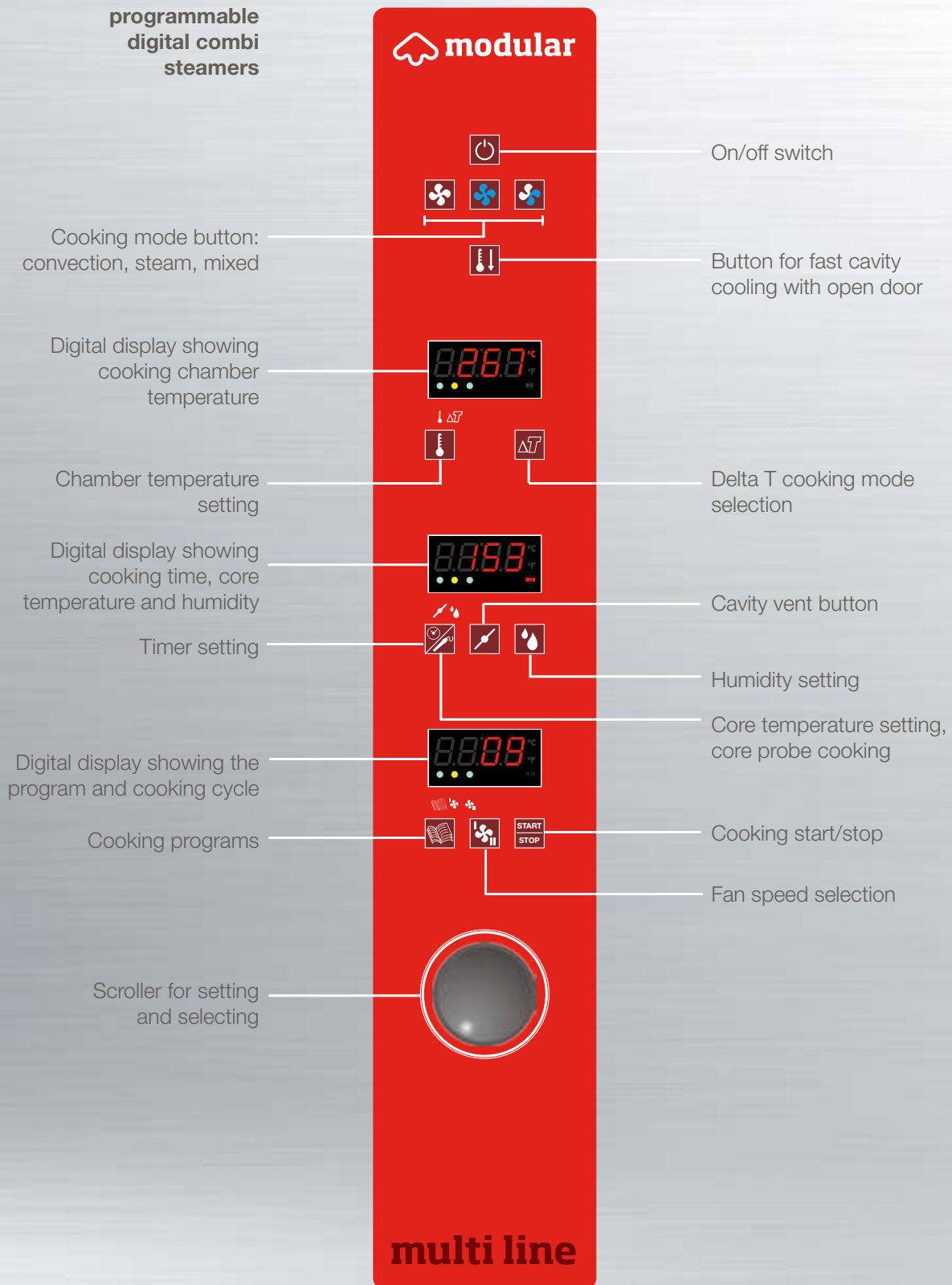
**electro-mechanical
convection ovens**



**electro-mechanical
combi steamers**



**programmable
digital combi
steamers**





multi line

The range of ovens includes electro-mechanical convection ovens and electro-mechanical, digital and programmable combi steamers. Available in gas and electric versions with 5 and 10 grids.

All models are equipped with

- Cooking chamber with rounded corners for easy cleaning
- Pressure door closing and reopening by side release
- Ergonomic plastic handle resistant to high temperature
- Silicone gasket in the front of the cooking chamber ensuring a perfect seal of the door to prevent falls of temperature
- Gutter for the collection of liquid, connected to the drain
- Removable universal grid shelves (Gatronorm and Euronorm) with distance between trays of 74 mm (bakery grid shelves with a distance of 95 mm can be supplied on request)
- Back ventilated double glazed door to limit the temperature of the outer door surface. Hinged inner glass door for easy cleaning
- Switchable from 380-415V to 220-240V 3N 50-60Hz
- Temperature setting from 50 up to 280°C
- Digital display of temperature in the cooking chamber
- Double speed auto-reverse fans
- Manual air-valve opening (motorized in the programmable models)
- Chamber lighting on when cooking





Optional to request at order

- Core probe for digital models
- Fat filter
- Reversible door





All ovens are equipped with a control system to settle the level of humidity inside the cooking chamber to achieve the results desired by the chef.

In the programmable models you can store up to 99 recipes or programs with 3 cooking steps. Moreover, all programmable digital combi steamers can be equipped with automatic washing system.









electro-mechanical
convection ovens

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total gas power (kW)	total electric power (kW)	supply voltage
	FCG 051	Gas convection oven, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5		220-240V 50-60Hz
	FCE 051	Electric convection oven, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz
	FCG 101	Gas convection oven, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19		220-240V 50-60Hz
	FCE 101	Electric convection oven, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz

electro-mechanical
combi steamers

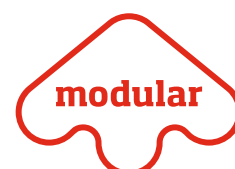
	FDG 051	Gas combi steamer, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5		220-240V 50-60Hz
	FDE 051	Electric combi steamer, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz
	FDG 101	Gas combi steamer, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19		220-240V 50-60Hz
	FDE 101	Electric combi steamer, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz

stands
programmable digital
combi steamers

	FDG 051 P	Programmable gas combi steamer, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5		220-240V 50-60Hz
	FDG 051 PWA	Programmable gas combi steamer, 5 grids, bakery/gastronomy, automatic washing system	91,5x85,8x75,1 h	5	74	9,5		220-240V 50-60Hz
	FDE 051 P	Programmable electric combi steamer, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz
	FDE 051 PWA	Programmable electric combi steamer, 5 grids, bakery/gastronomy, automatic washing system	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz
	FDG 101 P	Programmable gas combi steamer, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19		220-240V 50-60Hz
	FDG 101 PWA	Programmable gas combi steamer, 10 grids, bakery/gastronomy, automatic washing system	91,5x85,8x113,1 h	10	74	19		220-240V 50-60Hz
	FDE 101 P	Programmable electric combi steamer, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz
	FDE 101 PWA	Programmable electric combi steamer, 10 grids, bakery/gastronomy, automatic washing system	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz

	SFRM5T	Cavalletto con ripiano adatto per forni 5 teglie	81,5x56x84,5 h	-	-	-	-	-
	SFRM10T	Cavalletto con ripiano adatto per forni 10 teglie	81,5x56x69,5 h	-	-	-	-	-

Options: core probe kit and reversibility of the door (to be requested at the order)



modular automatic



washing system



modular multi-K line

**Maximum capacity in minimal space.
With a width of only 52 cm,
multi-K line ovens can fit every kitchen.**





These electric combi steamers are all equipped with digital control panel. Up to three cooking modes in order to satisfy every need.

Reversible door and automatic washing system improve versatility and functionality of these compact models.



Capacity 6 grids GN 1/1.

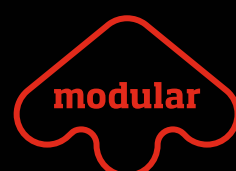
Thanks to multiple distances between grids (30 and 60 mm), **multi-k line** ovens offer a better distribution of grids inside the cooking chamber.

kompakt ovens

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	FDEK 061 P	Programmable electric combi steamer, 6 grids, gastronomy, door with left handle	51,7x89x77 h	6	60	7,8	380-415V 50-60Hz
	FDEK 061 P WA	Programmable electric combi steamer, 6 grids, gastronomy, door with left handle, automatic washing system	51,7x89x77 h	6	60	7,8	380-415V 50-60Hz
	FDEKR 061 P	Programmable electric combi steamer, 6 grids, gastronomy, door with right handle	51,7x89x77 h	6	60	7,8	380-415V 50-60Hz
	FDEKR 061 P WA	Programmable electric combi steamer, 6 grids, gastronomy, door with right handle, automatic washing system	51,7x89x77 h	6	60	7,8	380-415V 50-60Hz

stands

	SFAK6T	Stand	48x65x86 h	-	-	-	-
	SFRK6T	Stand	48x65x86 h	-	-	-	-



modular pratika line

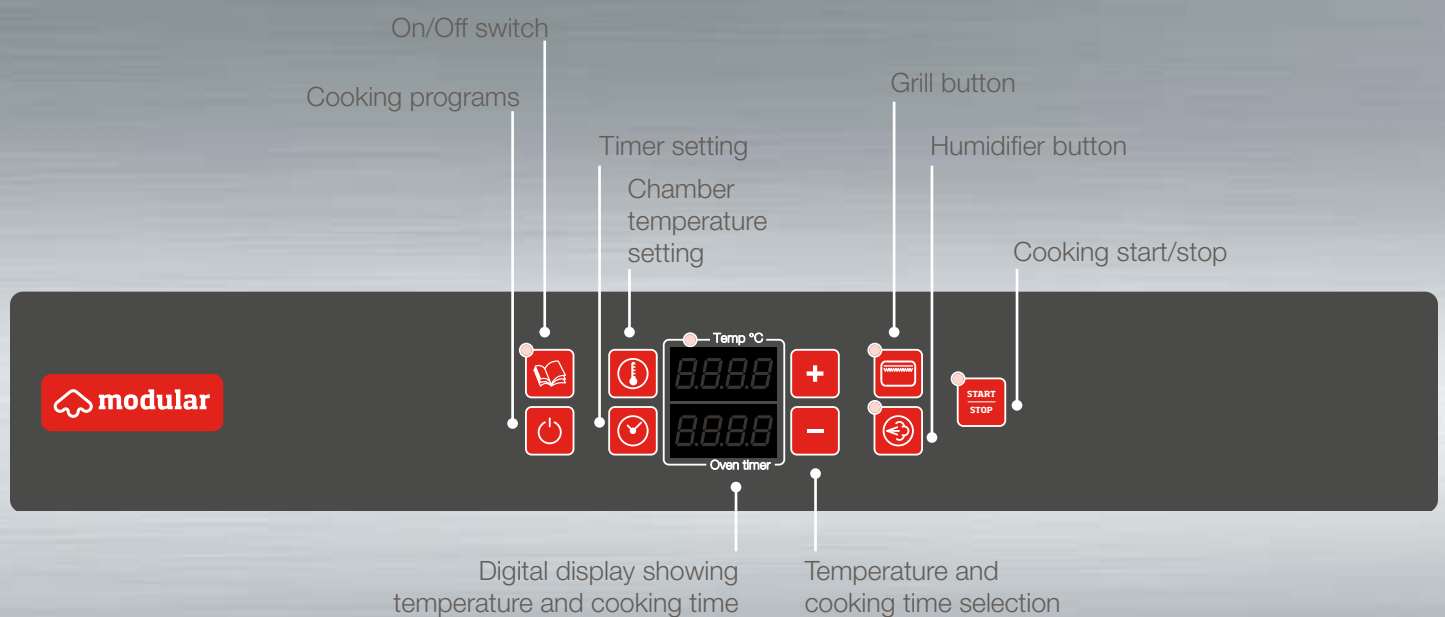
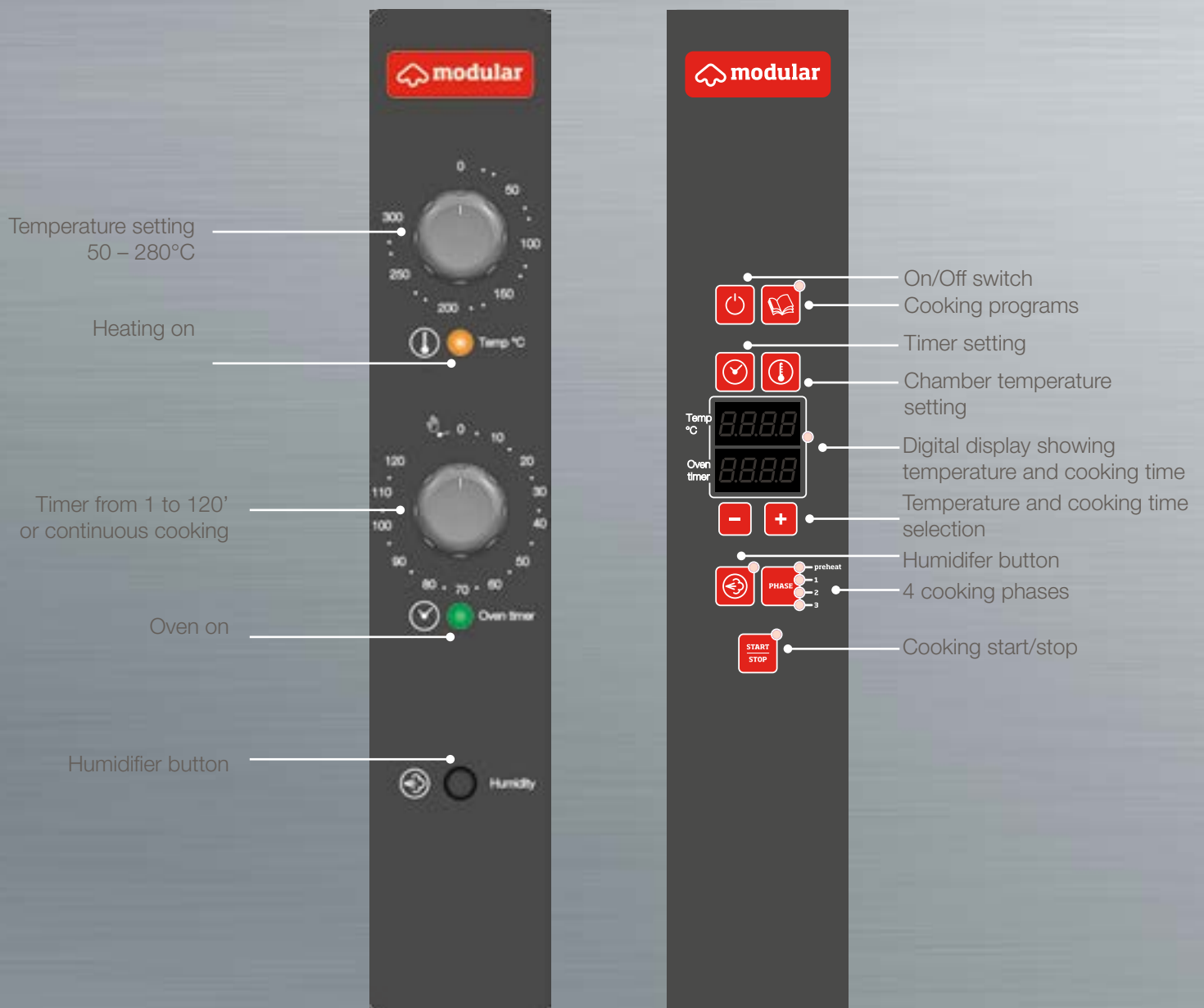
The electric convection ovens of the Pratika Line are the ideal solution for coffee shops, small restaurants and delis to prepare any kind of dishes.

Bakery or **gastronomy** versions available,
with **electro-mechanical** or **digital control panel**.

The range varies from ovens with 4 grids GN2/3 (or 433x333 mm) and drop down door up to the bakery and gastronomy 10 grids with side hinged door and manual humidifier.



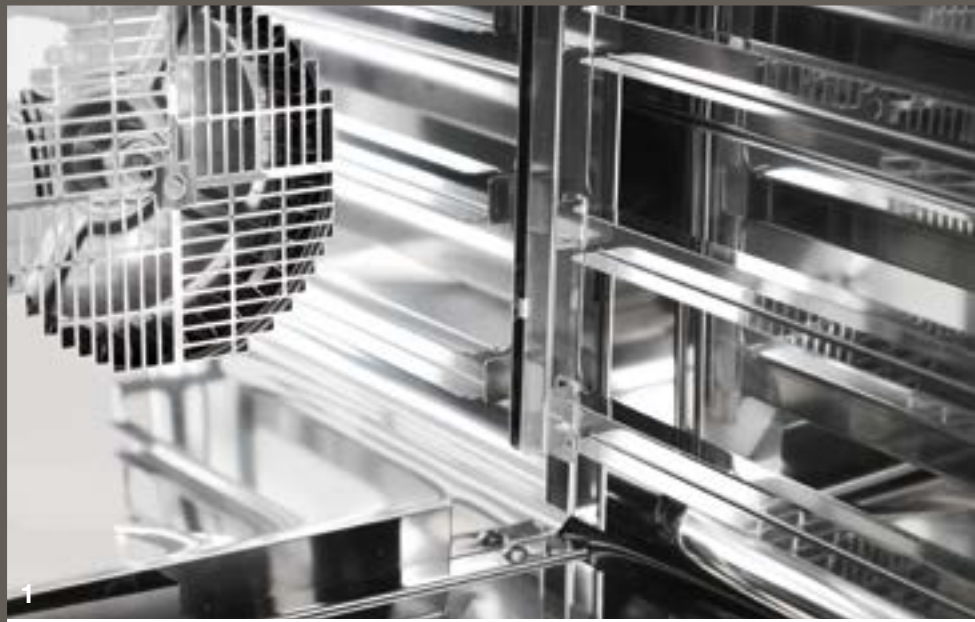




pratika line

All models are made of stainless steel and are equipped with cooking chamber with rounded edges, double glazed door and ergonomic handle, easy-to use control panel with temperature and time setting and, where provided, with humidifier push-button.

Most of the models are equipped with double auto-reverse fans to always guarantee the uniformity of cooking.



1
Stainless steel chamber with rounded corners and diamond-shaped bottom * (*available only in models with lateral control panel).








2
Digital control panel

3
Removable and replaceable door gasket.




4
Double glazed door with hinged inner door* for better hygiene. (*only for models with side hinged door).



electro-mechanical ovens bakery

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	BER443 ECO	Electric convection oven, 4 trays (433x333mm), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	2,8	220-240V 1N 50-60Hz
	BER443	Electric convection oven, 4 trays (433x333mm), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,3	220-240V 1N 50-60Hz
	BER443S	Electric convection oven with grill, 4 trays (433x333mm), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,5	220-240V 1N 50-60Hz
	BERU364	Electric convection oven with humidifier, 3 trays (600x400 mm), 1 fan, drop down door	82,5x68,5x49,2 h	3	75	3,6	220-240V 1N 50-60Hz
	BERU464	Electric convection oven with humidifier, 4 trays (600x400 mm), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,3	220-240V 1N 50-60Hz
	BERU464 PW	Electric convection oven with humidifier, 4 trays (600x400 mm), 2 fans, drop down door	72,4x73x59,8 h	4	70	4,7	380-415V 3N 50-60Hz
	BERU464S	Electric convection oven with humidifier and grill, 4 trays (600x400 mm), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,3	220-240V 1N 50-60Hz
	BEU443	Electric convection oven with humidifier, 4 trays (433x333 mm), 2 fans, side hinged door	65,8x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	BEU464/230	Electric convection oven with humidifier, 4 trays (600x400 mm), 2 fans, side hinged door	82,5x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	BEU464	Electric convection oven with humidifier, 4 trays (600x400 mm), 2 fans, side hinged door	82,5x68,5x56 h	4	75	6,3	380-415V 3N 50-60Hz
	BEU664	Electric convection oven with humidifier, 6 trays (600x400 mm), 2 fans, side hinged door	82,5x71x71 h	6	75	7,7	380-415V 3N 50-60Hz
	BEU1064	Electric convection oven with humidifier, 10 trays (600x400 mm), 3 fans, side hinged door	82,5x71x101 h	10	75	11,5	380-415V 3N 50-60Hz

stand

	SFR23	Stand with shelf, suitable for 4-tray-ovens (433x333 mm) with side-hinged door	57,3x56x86,5 h	-	-	-	-
	SFR46	Stand with shelf, suitable for 4/6-tray-ovens (600x400 mm) with side-hinged door	74x56x86,5 h	-	-	-	-
	SFR1046	Stand with shelf, suitable for 10-tray-ovens (600x400 mm) with side-hinged door	74x56x66,5 h	-	-	-	-

Options: digital thermometer (to be requested at the order)

*BER443/ECO/S
GER423/ECO/S*



BERU364



*BERU464/PW/S
GERU411/PW/S*



electro-mechanical ovens gastronomy

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	GER423 ECO	Electric convection oven, 4 trays (GN 2/3), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	2,8	220-240V 1N 50-60Hz
	GER423	Electric convection oven, 4 trays (GN 2/3), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,3	220-240V 1N 50-60Hz
	GER423S	Electric convection oven with grill, 4 trays (GN 2/3), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,5	220-240V 1N 50-60Hz
	GERU411	Electric convection oven with humidifier, 4 trays (GN 2/3), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,3	220-240V 1N 50-60Hz
	GERU411 PW	Electric convection oven with humidifier, 4 trays (GN 2/3), 2 fans, drop down door	72,4x73x59,8 h	4	70	4,7	380-415V 3N 50-60Hz
	GERU411S	Electric convection oven with humidifier and grill, 4 trays (GN 2/3), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,5	220-240V 1N 50-60Hz
	GEU423	Electric convection oven with humidifier, 4 trays (GN 2/3), 2 fans, side hinged door	65,8x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	GEU411/230	Electric convection oven with humidifier, 4 trays (GN 1/1), 2 fans, side hinged door	82,5x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	GEU411	Electric convection oven with humidifier, 4 trays (GN 1/1), 2 fans, side hinged door	82,5x68,5x56 h	4	75	6,3	380-415V 3N 50-60Hz
	GEU611	Electric convection oven with humidifier, 6 trays (GN 1/1), 2 fans, side hinged door	82,5x71x71 h	6	75	7,7	380-415V 3N 50-60Hz
	GEU1011	Electric convection oven with humidifier, 10 trays (GN 1/1), 3 fans, side hinged door	82,5x71x101 h	10	75	11,5	380-415V 3N 50-60Hz
	SFR23	Stand with shelf, suitable for 4-tray-ovens (GN 2/3) with side-hinged door	57,3x56x86,5 h	-	-	-	-
	SFR46	Stand with shelf, suitable for 4/6-tray-ovens (GN 1/1) with side-hinged door	74x56x86,5 h	-	-	-	-
	SFR1046	Stand with shelf, suitable for 10-tray-ovens (GN 1/1) with side-hinged door	74x56x66,5 h	-	-	-	-

Options: digital thermometer (to be requested at the order)

BEU1064
GEU1011








BEU464/230
GEU411/230
BEU443
GEU423

BEU664
GEU611






modular

programmable ovens bakery

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	BERU443S P	Electric programmable convection oven with grill, 4 trays (433x333mm), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,5	220-240V 1N 50-60Hz
	BERU464S P	Electric programmable convection oven with humidifier and grill, 4 trays (600x400 mm), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,5	220-240V 1N 50-60Hz
	BEU443 P	Electric programmable convection oven with humidifier, 4 trays (433x333 mm), 2 fans, side hinged door	65,8x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	BEU464/230 P	Electric programmable convection oven with humidifier, 4 trays (600x400 mm), 2 fans, side hinged door	82,5x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	BEU464 P	Electric programmable convection oven with humidifier, 4 trays (600x400 mm), 2 fans, side hinged door	82,5x68,5x56 h	4	75	6,3	380-415V 3N 50-60Hz
	BEU664 P	Electric programmable convection oven with humidifier, 6 trays (600x400 mm), 2 fans, side hinged door	82,5x71x71 h	6	75	7,7	380-415V 3N 50-60Hz
	BEU1064 P	Electric programmable convection oven with humidifier, 10 trays (600x400 mm), 3 fans, side hinged door	82,5x71x101 h	10	75	11,5	380-415V 3N 50-60Hz

stand

	SFR23	Stand with shelf, suitable for 4-tray-ovens (GN 2/3) with side-hinged door	57,3x56x86,5 h	-	-	-	-
	SFR46	Stand with shelf, suitable for 4/6-tray-ovens (GN 1/1) with side-hinged door	74x56x86,5 h	-	-	-	-
	SFR1046	Stand with shelf, suitable for 10-tray-ovens (GN 1/1) with side-hinged door	74x56x66,5 h	-	-	-	-

Options: digital thermometer (to be requested at the order)







*BERU443/S P
GERU423S P*






*BERU464S P
GERU411S P*



programmable ovens gastronomy

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	GERU423S P	Electric programmable convection oven with humidifier and grill, 4 trays (GN 2/3), 2 fans, drop down door	55,7x58,5x56,8 h	4	70	3,5	220-240V 1N 50-60Hz
	GERU411S P	Electric programmable convection oven with humidifier and grill, 4 trays (GN 2/3), 2 fans, drop down door	72,4x73x59,8 h	4	70	3,5	220-240V 1N 50-60Hz
	GEU423 P	Electric programmable convection oven with humidifier, 4 trays (GN 2/3), 2 fans, side hinged door	65,8x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	GEU411/230 P	Electric programmable convection oven with humidifier, 4 trays (GN 1/1), 2 fans, side hinged door	82,5x68,5x56 h	4	75	3,5	220-240V 1N 50-60Hz
	GEU411 P	Electric programmable convection oven with humidifier, 4 trays (GN 1/1), 2 fans, side hinged door	82,5x68,5x56 h	4	75	6,3	380-415V 3N 50-60Hz
	GEU611 P	Electric programmable convection oven with humidifier, 6 trays (GN 1/1), 2 fans, side hinged door	82,5x71x71 h	6	75	7,7	380-415V 3N 50-60Hz
	GEU1011 P	Electric programmable convection oven with humidifier, 10 trays (GN 1/1), 3 fans, side hinged door	82,5x71x101 h	10	75	11,5	380-415V 3N 50-60Hz

stand

	SFR23	Stand with shelf, suitable for 4-tray-ovens (GN 2/3) with side-hinged door	57,3x56x86,5 h	-	-	-	-
	SFR46	Stand with shelf, suitable for 4/6-tray-ovens (GN 1/1) with side-hinged door	74x56x86,5 h	-	-	-	-
	SFR1046	Stand with shelf, suitable for 10-tray-ovens (GN 1/1) with side-hinged door	74x56x66,5 h	-	-	-	-

Options: digital thermometer (to be requested at the order)

BEU464/230 P
GEU411/230 P



BEU664 P
GEU611 P



BEU1064 P
GEU1011 P



modular

modular proofers

The proofers have been designed to simplify and speed up some steps of food preparation, having the double function of improving the dough leavening of croissants, pastries and keeping temporarily warm the baked food.

They can also be used as stands to Pratika and Multi ovens thanks to the positioning brackets.



LM8T43







LM8T64



LM12T64

proofers

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	LM8T43	Proofer 8 pans 433x333 mm or GN 2/3	56x58,5x90 h	8	75	1,5	220-240V 1N 50-60Hz
	LM8T64	Proofer 8 pans 600x400 mm or GN1/1.	82,5x71x90 h	8	75	2	220-240V 1N 50-60Hz
	LM12T64	Proofer 6+6 pans (two stacks) 600x400 or GN 1/1	97x73x70 h	12	75	2	220-240V 1N 50-60Hz
	LM16T64	Proofer 8+8 pans (two stacks) 600x400 or GN 1/1	99,5x79,5x80 h	16	75	2	220-240V 1N 50-60Hz

proofers

Chamber made of stainless steel suitable for bakery and gastronomy pans.

Four models are available (all of them suitable for Multi and Pratika line ovens)

- model with 8 levels. Dimension of the pans 433x333 mm or GN 2/3 suitable for BER and GER ovens
- model with 8 levels. Dimension of the pans 600x400 mm or GN 1/1 suitable for 4 and 6 level PRATIKA ovens (BEU GEU and BERU models) and 5 level MULTI line ovens
- model with 6+6 levels. Dimension of the pans 600x400 mm or GN 1/1 (on two stacks) suitable for the models BEU1064 and GEU1011 of PRATIKA line or the 10 level models of the MULTI line
- model with 8+8 levels. Dimension of the pans 600x400 mm or GN 1/1 (on two stacks) suitable for the models BEU1064 and GEU1011 of PRATIKA line or the 10 level models of the MULTI line





Since 1986 Modular has been studying, designing and manufacturing high level catering equipment for food services and hospitality industry. All products are made to satisfy the most demanding chefs, to ensure the efficiency and safety in compliance with the current international quality standards and supporting a low environmental impact. Quality, flexibility and innovation are our main characteristics.



modular is
cooking
ovens
dishwashing
refrigeration
self service
cooking islands
preparation
for professional
people



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