



Progress SL is available with baking module, that internal high could be 18 or 26 cm and the external one 29 or 36 cm.

Progress SL results from years of research by a team of technicians, that have been able to make a revolutionary electric oven, **modular**, highly **versatile**, able to bake any type of product with **maximum uniformity** and with reduced influence on operating costs. The baking of the products occurs on refractory surfaces in ovens, that are stoked by clean energy and don't leave ash residues or soot, injurious to health. The recent restyling has permitted to create **PROGRESS SL CLASSIC**, with doors totally made of glass, and **PROGRESS SL ELEGANCE**, with doors of stainless steel.

PROGRESS SL characteristics are:

- **maximum** electronically- controlled temperature **precision**.
- **energy savings** thanks to special insulation, heat distribution and the door compensatory (1,5 Kw/h. per 60x40 pan).
- **sturdy and durable** (heating coils totally isolated from the product). inner outer stainless steel construction.
- **lighting** with dichroic lamps.
- extremely **compact**.
- wheel-mounted on the four steel legs for **mobility**.
- **truly modular**: able to expand up to five modules.
- **quick** and easy to install.
- **highly adaptable** to every type of production.

The leavening cell, which can be inserted in the modular oven remaining, however, completely independent from the last one, is entirely made of **stainless steel** and equipped with a temperature regulator. Inside there is a **7-seat** rack for every compartment with a **6-cm** gap between a pan and the next one.

OPTIONALS:

- **ECONOMY**: The function that permits to save 50% of power consumption.
- **STEAM GENERATOR**: Suitable for bread baking
- **SUPER TOP**: To facilitate the steam exit.
- **REFRACTORY SURFACE**: For pizzeria.

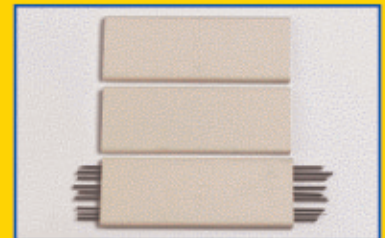
MODULARITY

The modular oven versatility can gradually adapt to meet the expanding needs of a growing firm.



CONTROL PANEL

Fruit of high technology, it allows to reduce power consumptions. The new 'economy' function cut down them by half, further 'Program' stores till 10 baking menus.



HEATING COILS

Heating coils, totally coated by steel, slide inside the oven, spreading heat uniformly. In every refractory ceramic diffuser, the heating coil is composed of 180 meters of wire.



BAKING PLAIN - BAKERY PRODUCTS AND PIZZERIA

It consents to bake any oven product directly on the bedplate, greatly enhancing the hot bottom effect.

METAL SHELVES - CONFECTIONERY

Particularly suitable for the baking in pan, it is used for delicatessen foods and confectionery

PLAN VIEW



Type of module	Average hour consumption kw	Input power with economy kw per module	Number of pans 60x40 per module	Number of pizzas Y 30 per module	Number of pans accommodated for fermentation
PM	2/3	3,2	2	4 + 5	14
PMD	4/5	5,2	4	8 + 10	32



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