

# *Best baking technology*

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FOR BAKERIES, PATISSERIES, CATERING  
AND FARM DIRECT MARKETING



P R O F E S S I O N A L   O V E N S   F O R  
C O M M E R C I A L   U S E



# IS SUSTAINABLE



Ever since the company was founded in 1962, MANZ has been producing in an extremely sustainable and resource-saving manner with true craftsmanship. We have since become even more sustainable with our modern MANZ oven factory.

## Why?

1. MANZ ovens are designed to last - for generations. Due to the high-quality design of our ovens, they are still worth repairing and upgrading to the latest technology.
2. MANZ ovens are made almost exclusively from high-quality recyclable materials. Should your MANZ oven become obsolete after decades, it can be almost completely recycled and returned to the production cycle.
3. MANZ ovens have always been proven to consume significantly less energy than comparable ovens due to their compact design, direct heating, and particularly good insulation. And thanks to the Eco mode of the EasyPlus **Pro** oven control system you profit from the additional efficiency of your MANZ oven.
4. We use environmentally friendly techniques in our modern production facility. Two rainwater tanks, each holding 11,400 litres, collect the water for machine cooling and toilet flushing. A 4,000 m<sup>2</sup> photovoltaic system on the roof supplies the electricity for our production facilities. In our exhibition and production halls, strip lighting is installed to provide plenty of daylight, so that the brightness can be adjusted as needed in conjunction with a modern control system.



Photovoltaic system on the company roofs

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# WELCOME TO **MANZ**<sup>®</sup>

DEUTSCHE ■ BACKOFEN ■ MANUFAKTUR

## Dear reader,

For over 60 years, MANZ has been committed to developing and producing high-quality, handcrafted ovens for bakeries, confectioners, catering and farm direct marketing.

The versatility of a MANZ oven knows almost no limits. And together with our smart EasyPlus *Pro* oven control system, your staff – whether professionals or temporary – can operate the MANZ oven with ease.

MANZ contributes to your success with its decades of baking tradition and reliability for your bakery. Look forward to best baking results with you MANZ oven, year after year.



The first oven from 1962 is still fully functional and is regularly used at our in-house exhibitions!

The 2nd generation of  
MANZ management:  
Daughter Dagmar Häußler and  
son-in-law Robert Häußler.







The MANZ oven factory in Creglingen-Münster with the large MANZ world of baking ovens



## MANZ Backtechnik

### Quality from Germany's oven manufacturer

**Since 1962**, the medium-sized family business has been committed to the developing and manufacturing of high-quality ovens for domestic and commercial use. With over 36.000 ovens sold worldwide and decades of experience in oven construction, MANZ enjoys an excellent reputation

**MANZ remains true to itself:** every oven is still manufactured by hand at the MANZ oven factory and subjected to precise testing after final assembly. Only then are the top-quality products 'Made in Germany' delivered to our customers. Quality, durability and maximum functionality are the hallmarks of all MANZ products and guarantee very satisfied customers.

**Thanks to the high quality standards** of MANZ ovens, we look forward to years of repair-free baking with you. And if something does need to be repaired, our customers can rely on a well-functioning service.



Modern technology



And traditional craftsmanship



Create outstanding quality

# CONSULTANCY AND PLANNING



## A truly unique experience...

... is what our MANZ oven world offers with an exhibition area of over 1.200 m<sup>2</sup>. In a personal consultation, you can familiarise yourself with all MANZ ovens in details and experience the highly convenient operation as well as the first-class workmanship. A guided tour of the MANZ oven factory is also available by appointment.

## Try us...

... and bake with us in the MANZ oven of your choice. You are also welcome to tell us your recipe or bring your dough and dough pieces directly to us for baking so that you can test the results even more precisely. Together we will find the perfect MANZ oven for your needs.

## You are not sure...

... whether your new MANZ oven will fit into your bakery or fit through existing doors and around various corners during transport into your bakery? We will be happy to visit you and check the conditions on site. We will also check your existing connections for compatibility. Send us pictures and measurements of your facilities and we will check them for compatibility.



## Opening hours:

Monday to Friday 8 am – 5 pm

Saturday 9 am – 1 pm



MANZ baking technology to touch



MANZ supports your project from the beginning



# WHAT IS SPECIAL ABOUT

# AN ORIGINAL



# OVEN?



## **The particularly strong heat**

Every MANZ oven has a so-called direct heating, i.e. the oven is heated directly in the baking chamber by the tried-and-tested MANZ heating system without an additional circulating air fan. Thus, you have highest heat transfer to the baked/cooked food in your MANZ and reach peak temperatures of up to 320°C.

## **Perfect baking – even in small spaces**

Thanks to their compact design, all MANZ ovens are true space savers and provide extra baking capacity in the smallest of spaces. Due to a variety of sizes and combinations, your perfect MANZ oven waits right around the corner.



## **The steam-tight door lock**

Thanks to the strong closure of the hinged doors, the MANZ oven doors are virtually steam-tight. Thus, little energy and steam is lost.

## **A short heat-up time**

Using the MANZ special stainless steel baking plates reduce the heat-up time to 20 minutes at a set temperature of 200°C. This not only saves a lot of time, but also a lot of energy. When equipped with fireclay baking plates, the heating time is approx. 40 minutes at a set temperature of 200°C.

## **Stainless steel = easy to clean!**

The MANZ is made entirely of rustproof, heat- and acid-resistant stainless steel inside and out. The smooth stainless steel surfaces can be effortlessly cleaned with any available oven cleaner. If your oven has a fireclay baking plate, it can be cleaned with a damp cloth without detergent.

# SMART OVEN CONTROL:

## MANZ EasyPlus *Pro*

Intelligent,  
convenient and  
very easy to use



### Newly developed for maximum easy handling

The new MANZ EasyPlus *Pro* oven control system is the result of many years of experience and practice-orientated development. It offers you a perfect baking experience with a wealth of useful functions: The EasyPlus *Pro* is extremely user-friendly and gives you full control over your baking process – at all times.

### Very up-to-date: the touch screen

The new touch display makes working with the oven easier than ever before – a tap of the finger is all it takes to make your favorite settings. Haptic and acoustic signals from the control system provide direct feedback and confirm each of your commands immediately and reliably.



### A new world full of possibilities

From manual settings and control of the baking process to complex baking programs – the EasyPlus *Pro* gives you numerous possibilities. Whether you are an experienced baker or just starting out on your baking journey, the smart EasyPlus *Pro* oven control system will inspire you and provides a completely new baking experience.



### Absolute control: manual regulation of the EasyPlus Pro

The user-friendliness of the EasyPlus Pro provides an intuitive and logical display. With just one tap on the preset temperature, you can set the top and bottom heat independently of each other and to the exact degree you require.

The display always indicates the temperature you have set and the actual temperature in the baking chamber. As soon as your desired temperature is higher than the current temperature in the baking chamber, a red bar signals the heating process.

Have you finished your baking day? When switching off the control system, the values last set are saved.



### Automated baking: Your EasyPlus Pro takes over for you

A gentle tap on the timer is all it takes to set the desired time. Regardless of whether 10 seconds, 10 minutes or 10 hours pass, the EasyPlus Pro will signal visually and acoustically that the timer has elapsed.

But that's just the beginning! You can also set an ascending timer.

Start the timer without having set a desired time in advance – done!

The timer has expired, but your baked goods still need the classic "baker's minute"? The EasyPlus Pro offers you the unique option of adding extra minutes after the timer has expired without having to set the timer again. A simple press of the timer button is all it takes to give your baked goods even more time.

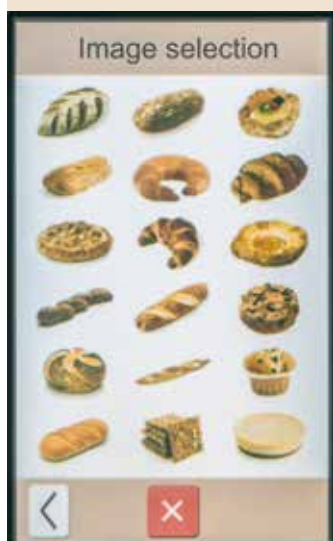




### Programming without college degree:

Discover numerous possibilities with the EasyPlus *Pro* and its intuitive program function! With a tap you can enter a limitless variety. Not only can you enjoy the 8 pre-programmed baking options, which are perfectly matched to your MANZ oven by our experts, but you can also easily create up to 99 individual baking programmes according to your wishes.

Create your own personal baking experience by creating and naming your own program. You can also use the picture icons to select a suitable picture and give your program a personal touch.



With the versatility of EasyPlus *Pro*, you can save up to 10 steps for each of your baking recipes so that you can realise your ideas exactly.

From the top and bottom heat to the perfect length of each individual step – their precision knows no bounds. Even the intensity of the steaming can be determined by you, from a light mist to powerful steaming.

The step alarm gives you a gentle reminder at the start of each program step so that you can always keep an eye on your delicacies.

And if you ever need to make changes, it's just as easy – simply tap and hold the appropriate key to delete it.

Operation couldn't be easier: Select the program you want, confirm with a tap of your finger and let your MANZ oven do the work.



### Of course, you are always in control

Even with automated baking by using a baking program, you can easily interfere during the baking process and adjust all values according to your wishes.

Immerse yourself in a world of limitless possibilities with our EasyPlus *Pro* and its innovative program function. Discover what it means to be creative and make your visions come true – every day, with each program.



### EasyPlus **Pro**: Your new time assistant

Integrate your weekly planning into EasyPlus **Pro** and start every single day with perfect timing! With just a few clicks, you can activate the entire weekly timer according to your wishes or make individual settings for each day. Your MANZ oven starts the heating process of the baking chamber automatically so that you can focus entirely on your preparations.

And that's not all! For multiple-deck ovens, the EasyPlus **Pro** offers a customised solution: Adjust the weekly timer individually for each floor according to your needs.

You choose one of our pre-programmed recipes or one of your creations, add the desired time your oven should start the heating phase as well as the week days. Nothing prevents your weekly routine. Gain valuable time for preparing your baked goods. You will feel the relief!



### For the sake of the environment: our integrated eco mode

By using the integrated eco mode, you actively contribute to sustainable operation and at the same time enjoy the numerous benefits of this functions. Eco mode allows you to optimise three decisive factors at the same time: Time, energy and therefore costs.

Eco mode is an intelligent function of the EasyPlus **Pro** which is specially designed to regulate the temperature of your MANZ oven extremely efficiently. As soon as eco mode is activated, the EasyPlus **Pro** works with maximum efficiency to keep the temperature in the baking chamber at a constant level. As soon as you deactivate eco mode, only 15 minutes are needed to reach the preset temperature again.

This remarkable feature offers small bakeries and large in-store bakeries a flexible and extremely efficient solution. Not only does it prevent the oven from having to be reheated after cooling, it also allows you to save time, electricity and therefore costs.



## EQUIPPED AS STANDARD



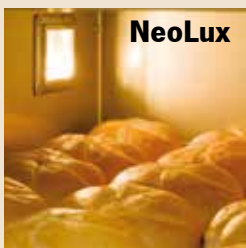
### DMS und IDS



**Steam! With the MANZ systems DMS and IDS as much as you want!**

The new MANZ IDS pulse steam jet system provides steam power in the baking chamber. Via the automatical pulse controlled steam jet the generated steam is much better absorbed by the baking goods than with conventional steaming systems. However, as not all baking goods can tolerate "full steam", MANZ ovens are also equipped with the new MANZ steam volume control system DMS. With DMS, you can always select the right amount of steam for the respective baking goods at the touch of a button.

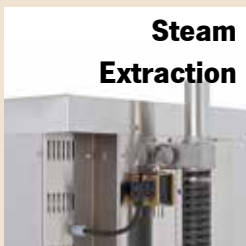
### NeoLux



**Rise and shine: NeoLux!**

The MANZ NeoLux halogen lighting system ensures optimum illumination of each baking chamber and puts your baking goods into perspective. When you switch on your oven, NeoLux "lets the sun" in the baking chamber. You can, of course, turn on your lighting at any time, just tap the button.

### Steam Extraction



**Steam out? Just touch the button!**

As quickly as you need the steam in your oven, sometimes it needs to disappear as fast as possible to give your baking goods the perfect crispness. At the touch of a button, you can open or close the steam extractor electromagnetically.

Of course, the MANZ steam extractor can also be selected fully automatically via the MANZ EasyPlus *Pro* oven control system.





## Stone or Steel

### MANZ baking plates – stone or steel?

Choose the baking surface yourself

– Whether the traditional MANZ fireclay baking plate or the easy to care MANZ special stainless steel baking plate: the choice is yours, because the MANZ oven is available in both versions as standard! Of course, combinations of both systems are also possible.

### Open to all sides: The door hinge of your MANZ oven!

Due to your requirements about handling and location of your MANZ oven you can choose the opening of your oven doors:



- MANZ ovens with hatches (model range 120, 80 and 60W) can be opened from top to bottom or from bottom to top



- MANZ ovens with swing doors (model range 60, 50, 40, 30 and 19) can be opened to the left or to the right

Thus your MANZ oven offers you always maximum comfort.



Compose your MANZ oven corresponding to your wishes!

You're free to combine according to your requirements and to put together the optimum solution for your range of application



Optionally with MANZ vent hood and / or MANZ steam condenser

Optionally from 1 to 6 baking cavities (different cavity heights - 18 or 25 cm) or a combination of a MANZ baking oven with a MANZ convection oven

Optionally with proofer or base frame with tray inserts

Optionally with or without rollers





# CLASSY DESIGN & FIRST-CLASS QUALITY

- ALWAYS



## Stainless steel – first-class – classy design!

All MANZ ovens are made entirely (inside and outside) from high-quality, heat- and acid-resistant stainless steel. This makes them absolutely hard-wearing, completely corrosion-free and easy to clean. The timeless and elegant stainless steel design of our MANZ ovens fit into any shop, whether modern or country style, discreet, classic or „hip“.



Baking station  
BS80/4  
Stainless steel  
design

## MANZ oven design of your choice!

Whether elegant stainless steel design, classic artisan black, wine red, steel blue or white: MANZ ovens match any shop furnishings, whether modern, classic, traditional or country style. Due to your wishes we attach your logo, name or individual lettering to your MANZ oven.



Baking station  
BS80/4  
Design artisan  
black



## “POWERPAUL” SO EASY!



The MANZ ‚PowerPaul‘ greatly simplifies significantly the charging of deck ovens for one-man operation. The cloth-slider can be loaded with dough pieces at an optimal working height and then positioned at the desired level.



With our ‚PowerPaul‘, you place your dough pieces effortlessly and precisely into the upper and lower oven decks.



The powerful lifting carriage positions your charging aid precisely where it's needed.



With the cloth-slider the dough pieces are placed into the chosen baking cavity.

The ‚PowerPaul‘ is available for the model ranges 120, 80 and 60W.



# PERFECT SERVICE



## Perfect service for perfect ovens...

... because every MANZ oven is made entirely by hand here in our factory in Crelgingen-Münster. If you have any technical problem, just give us a call.

.... because we are also pleased to answer your baking and cooking questions:

You can reach us by telephone +49 (0) 79 33 / 91 40-0  
or by e-mail [info@manz-backtechnik.de](mailto:info@manz-backtechnik.de)

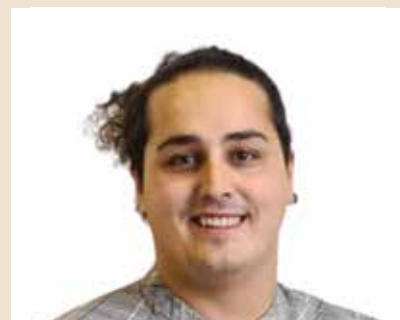


The control panel can be pulled out to the front. This means that service works can be carried out without moving the oven.

Stefan Rummel  
Master baker and confectioner



Oliver Zahn  
Master confectioner



# MAXIMUM CAPACITY AND COMPACT DESIGN

## MANZ deck ovens model range 120



MANZ deck ovens model range 120 unite classy design with highest functionality and top technology. Unequalled baking capacity plus unmatched baking quality raise the bar in your bakery!

### Features:

- Depending on the model, 1 to 6 baking decks per oven, baking surface 120 x 80 cm for either 2 baking trays 80 x 60 cm or for 4 baking trays 60 x 40 cm next to each other
- Oven is made entirely of high-grade stainless steel inside and out
- Each deck can be switched on independently as required
- Each deck is equipped with the MANZ EasyPlus *Pro* control system and can therefore be set, commanded and programmed independently
- Each deck comes with its own extra-strong steam generator as well as the MANZ IDS pulse steam jet system (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet for each deck (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Each deck has its separate automatic night start program
- Steam-proof hatches with XL viewing glass of highly heat-resistant insulated glass for each deck (double glazing)
- Optionally with the easy to care special stainless steel baking plate or the traditional MANZ fireclay baking plate



## Model 120/1

The smallest among the great:  
MANZ deck oven model 120/1. Full  
baking performance for your shop or  
bakery

Data	120/1
Decks	1
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of each baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 37 cm
Weight	180 kg
Connected load	6.9 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm  
(external dimensions increase by 7 cm for each  
baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"

## Model 120/2

MANZ deck oven model 120/2 with 2  
baking decks:  
Flexibility on a wide base!

Data	120/2
Decks	2
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of each baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 64 cm
Weight	325 kg
Connected load	13.8 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm  
(external dimensions increase by 7 cm for each  
baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





### Model 120/3

MANZ deck oven model 120/3 with 3 baking decks: Top baking performance with compact external dimension!

Data	120/3
Decks	3
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 91 cm
Weight	470 kg
Connected load	20.7 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



### Model 120/4

MANZ deck oven model 120/4 with 4 baking decks: Diversity and first-class baking quality in one appliance!

Data	120/4
Decks	4
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 118 cm
Weight	615 kg
Connected load	27.6 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 120/5

MANZ deck oven model 120/5 with 5 baking decks: Greatest baking performance, easy to operate, elegant design.

Data	120/5
Decks	5
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 145 cm
Weight	760 kg
Connected load	34.5 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 120/6

The XXL by MANZ: Deck oven model 120/6 with 6 baking decks: Unequalled baking capacity plus unmatched quality!

Data	120/6
Decks	6
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	158 x 108 x 172 cm
Weight	905 kg
Connected load	41.4 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 25)
- Proofer (details p. 23)
- Vent hood (details p. 24)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



### Baking station BS120/3

MANZ deck oven 120/3 (p. 20) combined with MANZ proofer G126 (p. 23) and vent hood AH120 (p. 24).

Data	BS120/3
Decks	3
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	
Number of slide-ins 80 x 60 cm	12
Number of slide-ins 60 x 40 cm	24
External dimensions (wxdxh)	158 x 108 x 212 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	739 kg
Connected load	21.9 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Charging aid 'PowerPaul' (details p. 16)
  - Mobile with heavy-duty castors
  - Water softening system "MAFA"

### Baking station BS120/4

MANZ deck oven 120/4 (p. 20) combined with MANZ proofer G124 (p. 23) and vent hood AH120 (p. 24).

Data	BS120/4
Decks	4
Internal dimensions (per deck)	120 x 80 cm
Tray size (per deck)	2x 80 x 60 cm or 4x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	
Number of slide-ins 80 x 60 cm	8
Number of slide-ins 60 x 40 cm	16
External dimensions (wxdxh)	158 x 108 x 212 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	850 kg
Connected load	28.8 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Charging aid 'PowerPaul' (details p. 16)
  - Mobile with heavy-duty castors
  - Water softening system "MAFA"

\* Maximum total connected load, steam generators included





## Proofer G124

Suitable for MANZ deck oven 120/4 (p. 20). Available with slide-ins for baking tray size 80 x 60 cm or 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G124
Number of slide-ins 80 x 60 cm	8
Number of slide-ins 60 x 40 cm	16
Height of the slide-ins	9 cm
External dimensions (wxdxh)	158 x 108 x 54 cm
Height-adjustable screw feet as standard	
Weight	170 kg
Connected load	1.1 kW / 230 V*

### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

## Proofer G126

Suitable for MANZ deck oven model 120/3 (p. 20) Available with slide-ins for baking tray size 80 x 60 cm or 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G126
Number of slide-ins 80 x 60 cm	12
Number of slide-ins 60 x 40 cm	24
Height of the slide-ins	10,5 cm
External dimensions (wxdxh)	158 x 108 x 81 cm
Height-adjustable screw feet as standard	
Weight	201 kg
Connected load	1.1 kW / 230 V*

### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

\* Maximum total connected load, steam generator included

Illustrations may show optional accessories.



The MANZ fresh air module

### Vent hood AH120

Matching the MANZ deck ovens range 120, this vent hood, made of high-quality stainless steel, ensures a clean indoor climate.

The MANZ vent hood is automatically switched on and off with the oven and provides a clean indoor climate in a whisper. Via the EasyPlus *Pro* oven control, the exhaust air output can be infinitely adjusted at the touch of a button or even stored in the respective baking program. A follow-on time can also be set after the oven has been switched off.

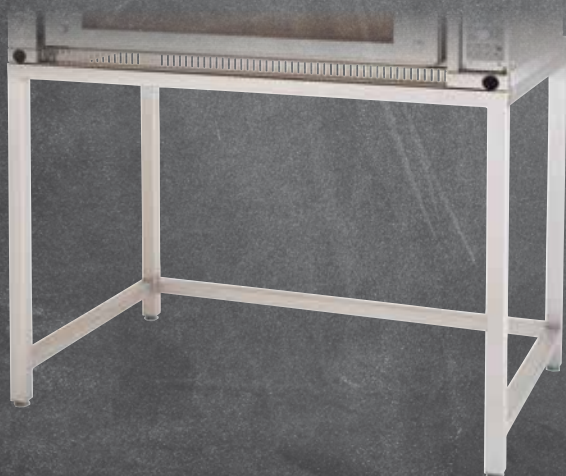
The vent hood pumps the exhaust air through the exhaust air pipe to the outside and feeds any condensation back into the waste water system of the oven.

Data	AH120
External dimensions (wxdxh)	158 x 138 x 26 cm
Weight	52 kg
Exhaust air connection	12.0 - 12.5 cm Ø
Connected load	0.25 kW / 400 V*

### Optional equipment:

- Is there no possibility to discharge the air out-of-doors due to your location, it is possible to equip MANZ vent hoods with a steam annihilator. It changes the steam into condensed water and feeds any condensation back into the waste water system of the oven
- With your company logo or slogan on request





We provide your MANZ oven with  
"beautiful legs"  
- in all desired lengths.

### Base frame U120

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	U120
External dimensions (wxdxh)	158 x 98 x 68/95 cm
Height-adjustable screw feet	as standard

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors

We provide your MANZ oven with  
"beautiful legs"  
- in all desired lengths

### Base frame UB120

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	UB120
External dimensions (wxdxh)	158 x 98 x 68/95 cm
Height-adjustable screw feet	as standard
With panelling at the sides and rear	(closed)
Open to the front	
With height-adjustable tray inserts	in 80 x 60 or 60 x 40 cm tray size

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors



# HIGHEST PERFECTION IN EQUIPMENT AND TECHNOLOGY!

## MANZ deck ovens model range 80



The MANZ deck ovens from the 80 series combine elegant design with maximum functionality and state-of-the-art technology. The unrivalled baking quality of the classic deck oven will delight you, your employees and your customers alike!

### Features:

- Depending on the model, 1 to 6 decks per oven, baking surface 80 x 60 cm for either 1 baking tray 80 x 60 cm or for 2 baking trays 60 x 40 cm next to each other
- Oven is made entirely of high-grade stainless steel inside and out
- Each deck can be switched on independently as required
- Each deck is equipped with the MANZ EasyPlus *Pro* control system and can therefore be set, commanded and programmed independently
- Each deck comes with its own extra-strong steam generator as well as the MANZ IDS pulse steam jet system (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet for each deck (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Each deck has its separate automatic night start program
- Steam-proof hatches with XL viewing glass of highly heat resistant insulated glass for each deck (double glazing)
- Optionally with the easy to care special stainless steel baking plate or the traditional MANZ fireclay baking plate.



## Model 80/1

The smallest of model range 80:  
MANZ deck oven model 80/1. Full baking  
performance for your shop or bakery!

Data	80/1
Decks	1
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm oder 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 37 cm
Weight	123 kg
Connected load	4.2 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm  
(external dimensions increase by 7 cm for each  
baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"



## Model 80/2

MANZ deck oven model 80/2 with 2  
baking decks: Top baking results with  
high flexibility.

Data	80/2
Decks	2
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm oder 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 64 cm
Weight	209 kg
Connected load	8.4 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm  
(external dimensions increase by 7 cm for each  
baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





## Model 80/3

MANZ deck oven model 80/3 with 3 baking decks: Top baking performance with compact external dimensions

Data	80/3
Decks	3
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 91 cm
Weight	295 kg
Connected load	12.6 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)

## Model 80/4

MANZ oven model 80/4 with 4 baking decks: Diversity and first class baking quality in one appliance!

Data	80/4
Decks	4
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 118 cm
Weight	381 kg
Connected load	16.8 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 80/5

MANZ deck oven model 80/5 with 5 decks: Greatest performance, easy to operate, elegant design.

Data	80/5
Decks	5
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 145 cm
Weight	467 kg
Connected load	21.0 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 80/6

The XXL by MANZ: Deck oven model 80/6 with 6 baking decks: Unequalled baking capacity plus unmatched quality

Data	80/6
Decks	6
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	118 x 88 x 172 cm
Weight	553 kg
Connected load	25.2 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 33)
- Proofer (details p. 31)
- Vent hood (details p. 32)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





### Baking station BS80/3

MANZ deck oven 80/3 (p. 28) combined with MANZ proofer G86 (p. 31) and vent hood AH80 (p. 32).

Data	BS80/3
Decks	3
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	
Number of slide-ins 80 x 60 cm	6
Number of slide-ins 60 x 40 cm	12
External dimensions (wxdxh)	118 x 88 x 212 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	466 kg
Connected load	13.8 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
  - Water softening system "MAFA"
  - Charging aid 'PowerPaul' (p. 16)

### Baking station BS80/4

MANZ deck oven 80/4 (p. 28) combined with MANZ proofer G84 (p. 31) and vent hood AH80 (p. 32).

Data	BS80/4
Decks	4
Internal dimensions (per deck)	80 x 60 cm
Tray size (per deck)	1x 80 x 60 cm or 2x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	
Number of slide-ins 80 x 60 cm	4
Number of slide-ins 60 x 40 cm	8
External dimensions (wxdxh)	118 x 88 x 212 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	526 kg
Connected load	18.0 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
  - Water softening system "MAFA"
  - Charging aid 'PowerPaul' (details p. 16)

\* Maximum total connected load, steam generators included



### Proofer G84

Suitable for MANZ deck oven 80/4 (p. 28). Available with slide-ins for baking tray size 80 x 60 cm or 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G84
Number of slide-ins 80 x 60 cm	4
Number of slide-ins 60 x 40 cm	8
Height of the slide-ins	9 cm
External dimensions (wxdxh)	118 x 88 x 54 cm
Height-adjustable screw feet as standard	
Weight	100 kg
Connected load	1.1 kW / 230 V*

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"



### Proofer G86

Suitable for MANZ deck oven model 80/3 (p. 28) Available with slide-ins for baking tray size 80 x 60 cm or 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G86
Number of slide-ins 80 x 60 cm	6
Number of slide-ins 60 x 40 cm	12
Height of the slide-ins	10.5 cm
External dimensions (wxdxh)	118 x 88 x 81 cm
Height-adjustable screw feet as standard	
Weight	126 kg
Connected load	1.1 kW / 230 V*

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

\* Maximum total connected load, steam generator included

Illustrations may show optional accessories.



The MANZ fresh air module:

### Vent hood AH80

Matching the MANZ deck ovens range 80, this vent hood, made of high-quality stainless steel, ensures a clean indoor climate.

The MANZ vent hood is automatically switched on and off with the oven and provides a clean indoor climate in a whisper. Via the EasyPlus *Pro* oven control, the exhaust air output can be infinitely adjusted at the touch of a button or even stored in the respective baking programme. A follow-on time can also be set after the oven has been switched off.

The vent hood pumps the exhaust air through the exhaust air pipe to the outside and feeds any condensation back into the waste water system of the oven.

#### Data

AH80

External dimensions (wxdxh)	118 x 88 x 26 cm
Weight	38 kg
Exhaust air connection	12.0 - 12.5 cm Ø
Connected load	0.25 kW / 400 V*

#### Optional equipment:

- Is there no possibility to discharge the air out-of-doors due to your location, it is possible to equip MANZ vent hoods with a steam annihilator. It changes the steam into condensed water and feeds any condensation back into the waste water system of the oven
- With your company logo or slogan on request





We provide your MANZ oven with "beautiful legs" in all desired lengths

### Base frame U80

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	U80
External dimensions (wxdxh)	118 x 78 x 68/95 cm
Height-adjustable screw feet as standard	

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors



We provide your MANZ oven with "beautiful legs" in all desired lengths

### Base frame UB80

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	UB80
External dimensions (wxdxh)	118 x 78 x 68/95 cm
Height-adjustable screw feet as standard	
With panelling at the sides and rear (closed)	
Open to the front	
With height-adjustable tray inserts in 80 x 60 or 60 x 40 cm tray size	

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors

# THE BAKING OVENS WITH SPECIAL SIZE

## MANZ deck ovens model range 60W



Your bakery or shop space is limited in depth?

No problem with one of the MANZ baking ovens of the model range 60W! With their slim depth of just 68 cm they fit every niche and still offer great comfort and technology.

### Features:

- Depending on the model, 1 to 6 decks per oven, baking surface 60 x 40 cm
- Oven is made entirely of high-grade stainless steel inside and out
- Each deck can be switched on independently as required
- Each deck is equipped with the MANZ EasyPlus *Pro* control system and can therefore be set, commanded and programmed independently
- Each deck comes with its own extra-strong steam generator as well as the MANZ IDS pulse steam jet system (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet for each deck (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Each deck has its separate automatic night start program
- Steam-proof hatches with XL viewing glass of highly heat resistant insulated glass for each deck (double glazing)
- Optionally with the easy to care special stainless steel baking plate or the traditional MANZ fireclay baking plate



### Model 60/1W

The little one of the 60W range: MANZ deck oven model 60/1W.  
Compact design – high-tech equipment  
– best baking results

Data	60/W
Decks	1
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	97 x 68 x 37 cm
Weight	81 kg
Connected load	3.1 kW / 230/400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"



### Model 60/2W

MANZ deck oven model 60/2W with 2 baking decks: Great baking at the highest flexibility

Data	60/2W
Decks	2
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	97 x 68 x 64 cm
Weight	138 kg
Connected load	6.2 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





## Model 60/3W

MANZ deck oven model 60/3W with 3 baking decks: Greatest baking performance in your bakery and shop

Data	60/3W
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wx dhH)	97 x 68 x 91 cm
Weight	195 kg
Connected load	9.3 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 60/4W

MANZ deck oven model 60/4W with 4 baking decks: Top baking results at the highest flexibility!

Data	60/4W
Decks	4
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wx dhH)	97 x 68 x 118 cm
Weight	252 kg
Connected load	12.4 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 60/5W

MANZ deck oven model 60/5W with 5 deck ovens: Easy-to-handle and elegantly designed high-performer.

Data	60/5W
Decks	5
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdhH)	97 x 68 x 145 cm
Weight	309 kg
Connected load	15.5 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)



## Model 60/6W

MANZ deck oven model 60/6W with 6 decks: Unequalled baking capacity plus unmatched quality.

Data	60/6W
Decks	6
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdhH)	97 x 68 x 172 cm
Weight	366 kg
Connected load	18.6 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 41)
- Proofer (details p. 39)
- Vent hood (details p. 40)
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



### Baking station BS60/3W

MANZ deck oven 60/3W (p. 36) combined with MANZ proofer G66W (p. 39) and vent hood AH60W (p. 40).

Data	BS60/3W
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	6
External dimensions (wxdxh)	97 x 68 x 212 cm Plus 30 cm protrusion of the vent hood to the front
Height-adjustable screw feet as standard	
Weight	318 kg
Connected load	10.5 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)

### Baking station BS60/4W

MANZ deck oven 60/4W (p. 36) combined with MANZ proofer G64W (p. 39) and vent hood AH60W (p. 40).

Data	BS60/4W
Decks	4
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	4
External dimensions (wxdxh)	97 x 68 x 212 cm Plus 30 cm protrusion of the vent hood to the front
Height-adjustable screw feet as standard	
Weight	357 kg
Connected load	13.6 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"
- Charging aid 'PowerPaul' (details p. 16)





### Proofer G64W

Suitable for MANZ deck oven 60/4W (p. 36). Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

### Proofer G66W

Suitable for MANZ deck oven model 60/3W (p. 36) Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G64W
Number of slide-ins 60 x 40 cm	4
Height of the slide-ins	9 cm
External dimensions (wxdxh)	97 x 68 x 54 cm
Height-adjustable screw feet as standard	
Weight	70 kg
Connected load	1.1 kW / 230 V*

Data	G66W
Number of slide-ins 60 x 40 cm	6
Height of the slide-ins	10.5 cm
External dimensions (wxdxh)	97 x 68 x 81 cm
Height-adjustable screw feet as standard	
Weight	88 kg
Connected load	1.1 kW / 230 V*

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

\* Maximum total connected load, steam generator included

Illustrations may show optional accessories.



The MANZ fresh air module:

### Vent hood AH60W

Matching the MANZ deck ovens range 60W, this vent hood, made of high-quality stainless steel, ensures a clean indoor climate.

The MANZ vent hood is automatically switched on and off with the oven and provides a clean indoor climate in a whisper. Via the EasyPlus *Pro* oven control, the exhaust air output can be infinitely adjusted at the touch of a button or even stored in the respective baking program. A follow-on time can also be set after the oven has been switched off.

The vent hood pumps the exhaust air through the exhaust air pipe to the outside and feeds any condensation back into the waste water system of the oven.

#### Data

#### AH60W

External dimensions (wxdxh)	97 x 98 x 26 cm
Weight	29 kg
Exhaust air connection	12.0 - 12.5 cm Ø
Connected load	0.25 kW / 400 V*

#### Optional equipment:

- Is there no possibility to discharge the air out-of-doors due to your location, it is possible to equip MANZ vent hoods with a steam annihilator. It changes the steam into condensed water and feeds any condensation back into the waste water system of the oven
- With your company logo or slogan on request





We provide your MANZ oven with "beautiful legs" -in all desired lengths.

### Base frame U60W

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	U60W
External dimensions (wxdxh)	97 x 58 x 68/95 cm
Height-adjustable screw feet	as standard

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors



We provide your MANZ oven with "beautiful legs" -in all desired lengths.

### Base frame UB60W

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	UB60W
External dimensions (wxdxh)	97 x 58 x 68/95 cm
Height-adjustable screw feet	as standard
With panelling at the sides and rear	(closed)
Open to the front	
With height-adjustable tray inserts	in 60 x 40 cm tray size

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors



# COMPACT DESIGN – BEST BAKING RESULTS

## MANZ deck ovens model range 60



Masterly baking on the smallest of spaces  
– no problem with the MANZ ovens model range 60!

The “little champions” present themselves in an elegant outfit and equal their big brothers in equipment and technology.

### Features:

- Depending on the model, 1 to 6 decks per oven, baking surface 60 x 40 cm
- Oven is made entirely of high-grade stainless steel inside and out
- Each deck can be switched on independently as required
- Each deck is equipped with the MANZ EasyPlus *Pro* control system and can therefore be set, commanded and programmed independently
- Each deck comes with its own extra-strong steam generator as well as the MANZ IDS pulse steam jet system (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet for each deck (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Each deck has its separate automatic night start program
- Steam-proof hermetically closing oven doors with patented hook latch and special door seal. Viewing glass of highly heat resistant insulated glass (double glazing)
- Optionally with the easy to care special stainless steel baking plate or the traditional MANZ fireclay baking plate.



### Model 60/1

The little one of the 60s range: MANZ deck oven model 60/1.  
Compact design – full equipment – best baking results.

Data	60/1
Decks	1
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 37 cm
Weight	81 kg
Connected load	3.5 kW / 230/400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"

### Model 60/2

MANZ deck oven model 60/2 with 2 baking decks: Compact design – best baking results.

Data	60/2
Decks	2
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 63 cm
Weight	138 kg
Connected load	7.0 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



## Model 60/3

MANZ deck oven model 60/3 with 3 baking decks: Top baking performance for your bakery and shop!

Data	60/3
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 89 cm
Weight	195 kg
Connected load	10.5 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"

## Model 60/4

MANZ deck oven model 60/4 with 4 baking decks: Excellent baking and outstanding flexibility.

Data	60/4
Decks	4
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 115 cm
Weight	252 kg
Connected load	14.0 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"





## Model 60/5

MANZ deck oven model 60/5 with 5 decks. Full power, easy handling, elegant design

Data	60/5
Decks	5
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 141 cm
Weight	309 kg
Connected load	17.5 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"



## Model 60/6

MANZ deck oven model 60/6 with 6 decks: The high-performer that renders unchallenged baking quality!

Data	60/6
Decks	6
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
External dimensions (wxdxh)	77 x 88 x 167 cm
Weight	366 kg
Connected load	21.0 kW / 400 V*

### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 49)
- Proofer (details p. 47)
- Vent hood (details p. 48)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



### Baking station BS60/3

MANZ deck oven 60/3 (p. 44) combined with MANZ proofer G66 (p. 47) and vent hood AH60 (p. 48).

Data	BS60/3
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	6
External dimensions (wxdxh) Plus 30 cm protrusion of the vent hood to the front	77 x 88 x 212 cm
Height-adjustable screw feet as standard	
Weight	317 kg
Connected load	11.7 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"

### Baking station BS60/4

MANZ deck oven 60/4 (p. 44) combined with MANZ proofer G64 (p. 47) and vent hood AH60 (p. 47).

Data	BS60/4
Decks	4
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	18 cm
Slide-ins (proofer)	4
External dimensions (wxdxh) Plus 30 cm protrusion of the vent hood to the front	77 x 88 x 212 cm
Height-adjustable screw feet as standard	
Weight	358 kg
Connected load	15.2 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"



### Proofer G64

Suitable for MANZ deck oven 60/4 (p. 44). Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G64
Number of slide-ins 60 x 40 cm	4
Height of the slide-ins	9.5 cm
External dimensions (wxdxh)	77 x 88 x 57 cm
Height-adjustable screw feet as standard	
Weight	73 kg
Connected load	1.1 kW / 230 V*

### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

### Proofer G66

Suitable for MANZ deck oven model 60/3 (p. 44) Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G66
Number of slide-ins 60 x 40 cm	6
Height of the slide-ins	10.5 cm
External dimensions (wxdxh)	77 x 88 x 83 cm
Height-adjustable screw feet as standard	
Weight	89 kg
Connected load	1.1 kW / 230 V*

### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

\* Maximum total connected load, steam generator included

Illustrations may show optional accessories.





The MANZ fresh air module:

### Vent hood AH60

Matching the MANZ deck ovens range 60, this vent hood, made of high-quality stainless steel, ensures a clean indoor climate.

The MANZ vent hood is automatically switched on and off with the oven and provides a clean indoor climate in a whisper. Via the EasyPlus *Pro* oven control, the exhaust air output can be infinitely adjusted at the touch of a button or even stored in the respective baking program. A follow-on time can also be set after the oven has been switched off.

The vent hood pumps the exhaust air through the exhaust air pipe to the outside and feeds any condensation back into the waste water system of the oven.

Data	AH60
External dimensions (wxdxh)	77 x 88 x 26 cm
Weight	29 kg
Exhaust air connection	12.0 - 12.5 cm Ø
Connected load	0.25 kW / 400 V*

### Optional equipment:

- Is there no possibility to discharge the air out-of-doors due to your location, it is possible to equip MANZ vent hoods with a steam annihilator. It changes the steam into condensed water and feeds any condensation back into the waste water system of the oven.
- With your company logo or slogan on request.



We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame U60

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

**U60**

External dimensions (wxdxh) 77 x 78 x 68/95 cm

Height-adjustable screw feet as standard

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors

We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame UB60

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

**UB60**

External dimensions (wxdxh) 77 x 78 x 68/95 cm

Height-adjustable screw feet as standard

With panelling at the sides and rear (closed)

Open to the front

With height-adjustable tray inserts in 60 x 40 cm tray size

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors

# MUCH MORE THAN JUST HOT AIR

## MANZ convection ovens model range 50



Twin power for twin action!

That's why the MANZ convection ovens with the innovative TwinAir technology is equipped not with one but two convection fans. They provide the required baking heat simultaneously from the right and from the left side. The hot air is pushed around with twice the power and renders greatest baking quality. Push a button to choose between two fan speeds and the just right hot air flow for your baking goods.

### Features:

- Tray size 60 x 40 cm (lengthwise insertion)
- Oven is made entirely of high-grade stainless steel inside and out
- MANZ EasyPlus *Pro* oven control system
- TwinAir technology: 2 fan speeds (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Powerful steaming of the entire baking chamber with the MANZ pulse steam jet system IDS (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Automatic night start program
- Steam-proof, hermetically closing oven door with patented MANZ hook latch and special door seal. Viewing glass of highly heat-resistant insulated glass (double glazing)





## Model 50/4

Compact construction and high-tech features with all possible extras.

Data	50/4
Number of slide-ins	4
Internal dimensions (tray size)	60 x 40 cm
Height of the slide-ins	9 cm
External dimensions (wxdxh)	77 x 95 x 58 cm
Weight	90 kg
Connected load	7.3 kW / 400 V*

### Optional equipment:

- Base frame (details p. 56)
- Proofer (details p. 54)
- Vent hood (details p. 55)
- Water softening system "MAFA"



## Model 50/6

Top baking performance – easy to operate.

Data	50/6
Number of slide-ins	6
Internal dimensions (tray size)	60 x 40 cm
Height of the slide-ins	9 cm
External dimensions (wxdxh)	77 x 95 x 76 cm
Weight	118 kg
Connected load	7.3 kW / 400 V*

### Optional equipment:

- Base frame (details p. 56)
- Proofer (details p. 54)
- Vent hood (details p. 55)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



### Model 50/4 Kombi

Consisting of MANZ convection oven model 50/4 (p. 51) combined with MANZ deck oven model 60/2 (p. 43)  
Other combinations on request.

Data	50/4 Kombi
Decks	2
Height of the baking chamber	18 cm
Number of slide-ins (convection oven)	4
Height of the slide-ins	9 cm
Internal dimensions (per deck)	60 x 40 cm
External dimensions (wxdxh)	77 x 95 x 121 cm
Weight	228 kg
Connected load	14.3 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 56)
- Proofer (details p. 54)
- Vent hood (details p. 55)
- Water softening system "MAFA"

### Model 50/6 Kombi

Consisting of MANZ convection oven model 50/6 (p. 51) combined with MANZ deck oven model 60/1 (p. 43)  
Other combinations on request.

Data	50/6 Kombi
Decks	1
Height of the baking chamber	18 cm
Number of slide-ins (convection oven)	6
Height of the slide-ins	9 cm
Internal dimensions (per deck)	60 x 40 cm
External dimensions (wxdxh)	77 x 95 x 113 cm
Weight	199 kg
Connected load	10.8 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Base frame (details p. 56)
- Proofer (details p. 54)
- Vent hood (details p. 55)
- Water softening system "MAFA"



### Model BS50/4 Kombi

MANZ convection oven model 50/4 (p. 51) combined with MANZ deck oven model 60/2 (p. 43), proofer G54 (p. 54) and vent hood AH50 (p. 55).

Data	BS50/4 Kombi
Decks	2
Height of the baking chamber	18 cm
Number of slide-ins (convection oven)	4
Height of the slide-ins	9 cm
Internal dimensions (per deck)	60 x 40 cm
External dimensions (wxdxh)	77 x 95 x 218 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	340 kg
Connected load	15.5 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"

### Model BS50/6 Kombi

MANZ convection oven model 50/6 (p. 51) combined with MANZ deck oven model 60/1 (p. 43), proofer G54 (p. 54) and vent hood AH50 (p. 55).

Data	BS50/6 Kombi
Decks	1
Height of the baking chamber	18 cm
Number of slide-ins (convection oven)	6
Height of the slide-ins	9 cm
Internal dimensions (per deck)	60 x 40 cm
External dimensions (wxdxh)	77 x 95 x 211 cm
Plus 30 cm protrusion of the vent hood to the front	
Height-adjustable screw feet as standard	
Weight	311 kg
Connected load	12.0 kW / 400 V*

#### Optional equipment:

- Height of the baking chamber to 25 cm (external dimensions increase by 7 cm for each baking chamber with a height of 25 cm)
- Mobile with heavy-duty castors
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





### Proofer G54

Suitable for all MANZ convection ovens model range 50 and 50 Kombi. Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G54
Number of slide-ins 60 x 40 cm	4
Height of the slide-ins	9.5 cm
External dimensions (wxdxh)	77 x 88 x 57 cm
Height-adjustable screw feet as standard	
Weight	73 kg
Connected load	1.1 kW / 230 V*

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"

### Proofer G56

Suitable for all MANZ convection ovens model range 50 and 50 Kombi. Available with slide-ins for baking tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G56
Number of slide-ins 60 x 40 cm	6
Height of the slide-ins	10.5 cm
External dimensions (wxdxh)	77 x 88 x 83 cm
Height-adjustable screw feet as standard	
Weight	89 kg
Connected load	1.1 kW / 230 V*

#### Optional equipment:

- Mobile with heavy-duty castors
- With glass door and interior lighting
- Water softening system "MAFA"



### The MANZ fresh air module: **VENT hood AH50**

Matching the MANZ convection ovens range 50, this vent hood, made of high-quality stainless steel, ensures a clean indoor climate.

The MANZ vent hood is automatically switched on and off with the oven and provides a clean indoor climate in a whisper. Via the EasyPlus *Pro* oven control, the exhaust air output can be infinitely adjusted at the touch of a button or even stored in the respective baking program. A follow-on time can also be set after the oven has been switched off.

The vent hood pumps the exhaust air through the exhaust air pipe to the outside and feeds any condensation back into the waste water system of the oven.

Data	AH50
External dimensions (wxdxh)	77 x 88 x 26 cm
Weight	29 kg
Exhaust air connection	12.0 - 12.5 cm Ø
Connected load	0.25 kW / 400 V*

### Optional equipment:

- Is there no possibility to discharge the air out-of-doors due to your location, it is possible to equip MANZ vent hoods with a steam annihilator. It changes the steam into condensed water and feeds any condensation back into the waste water system of the oven.
- With your company logo or slogan on request.

\* Power supply via the oven





We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame U50

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	U50
External dimensions (wxdxh)	77 x 78 x 68/95 cm
Height-adjustable screw feet as standard	

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors

We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame UB50

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	UB50
External dimensions (wxdxh)	77 x 78 x 68/95 cm
Height-adjustable screw feet as standard	
With panelling at the sides and rear (closed)	
Open to the front	
With height-adjustable tray inserts in 60 x 40 cm tray size	

### Optional equipment:

- Customised due to your required height
- Mobile with heavy-duty castors



# INDUSTRIAL TECHNOLOGY IN GASTRO-SIZE

## Model range 'Perfectus'



Masterful baking in gastro-size with the MANZ deck oven of the model range 'Perfectus'. Whether as a free-standing appliance or installed in your professional kitchen, the Perfectus from MANZ conjures up outstanding results

### Features:

- Depending on the model, 1 or 2 decks per oven, baking surface 53 x 32.5 cm (GN 1/1)
- Oven is made entirely of high-grade stainless steel inside and out
- Height of 25 cm baking chamber as standard
- Each deck can be switched on independently as required
- Each deck is equipped with the MANZ EasyPlus *Pro* control system and can therefore be set, commanded and programmed independently
- Each deck comes with its own extra-strong steam generator as well as the MANZ IDS pulse steam jet system (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Option of different steam volume for varying baking products via MANZ DMS steam volume selection system
- Electric steam outlet for each deck (manually via touch screen button or automatically via the MANZ EasyPlus *Pro* oven control)
- Each deck has its separate automatic night start program
- Steam-proof hatches with XL viewing glass of highly heat resistant insulated glass for each deck (double glazing)
- Optionally with the easy to care special stainless steel baking plate or the traditional MANZ fireclay baking plate



## Model ,Perfectus 1'

With the MANZ oven model 'Perfectus 1' you can bake, roast and grill as you wish.

Data	Perfectus 1 free-standing
Decks	1
Internal dimensions (per deck)	54 x 33.5 cm
Tray size (per deck)	GN 1/1 1x 53 x 32.5 cm
Height of the baking chamber	25 cm
External dimensions (wxdxh)	85 x 55 x 53 cm
Weight	77 kg
Connected load	2.9 kW / 230/400 V*

### Optional equipment:

- Base frame (details p. 61)
- Proofer (details p. 60)
- Water softening system "MAFA"

## Model ,Perfectus 2'

Double baking technology in gastronom size: compact design – fully equipped – best baking results

Data	Perfectus 2 free-standing
Decks	2
Internal dimensions (per deck)	54 x 33.5 cm
Tray size (per deck)	GN 1/1 1x 53 x 32.5 cm
Height of the baking chamber	25 cm
External dimensions (wxdxh)	85 x 55 x 90 cm
Weight	125 kg
Connected load	5.8 kW / 400 V*

### Optional equipment:

- Base frame (details p. 61)
- Proofer (details p. 60)
- Water softening system "MAFA"



### Model ,Perfectus 1E'

Perfectly integrated in your professional kitchen with an installation width of 90 cm, you can bake, roast and grill, as you wish.

Data	Perfectus 1E built-in
Decks	1
Internal dimensions (per deck)	54 x 33.5 cm
Tray size (per deck)	GN 1/1 1x 53 x 32.5 cm
Height of the baking chamber	25 cm
External dimensions (wxdxh)	90 x 55 x 48 cm
Weight	75 kg
Connected load	2.9 kW / 230/400 V*

#### Optional equipment:

- End piece with rosette for steam discharge via the outer wall
- Steam pipe



### Model ,Perfectus 2E'

Double baking technology in gastro-size: compact design – fully equipped – best baking results

Data	Perfectus 2E built-in
Decks	2
Internal dimensions (per deck)	54 x 33.5 cm
Tray size (per deck)	GN 1/1 1x 53 x 32.5 cm
Height of the baking chamber	25 cm
External dimensions (wxdxh)	90 x 55 x 85 cm
Weight	125 kg
Connected load	5.8 kW / 400 V*

#### Optional equipment:

- End piece with rosette for steam discharge via the outer wall
- Steam pipe

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



# FOR THE GASTRO-SIZE

## Proofer G39

### with 6 slide-ins



Suitable for all MANZ deck ovens model range 'Perfectus'

### Proofer G39

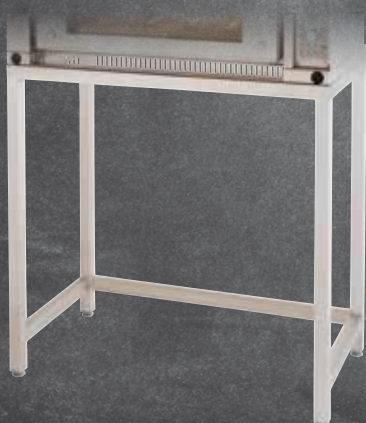
With the proofer G39, semi-professional bakers can bring their dough pieces to true greatness.

- The proofer is made entirely of high-grade stainless steel
- With glass door for optimum monitoring of the fermentation process
- Slide-ins can be removed for cleaning
- Fermentation temperature adjustable from 0°C to 50°C (room temperature equals minimum temperature)
- Regulation of the fermentation climate via steam generation through a manually fillable water tank – a fixed water connection is therefore not necessary
- This proofer can be submounted and installed under the kitchen worktop if required

Data	G39
Slide-ins	6
Height of slide-ins	10.4 cm
Internal dimensions (tray size)	53 x 32.5 cm oder 60 x 40 cm
External dimensions (WxDxH)	85.5 x 58 x 84 cm
Height-adjustable screw feet as standard	
Weight	56 kg
Connected load	0.85 kW / 230 V

### Optional equipment:

- Base frame (details p. 61)
- Mobile with braked castors
- Grates / cooling racks



### Base frame Perfectus U

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

External dimensions  
(wxdxh) 85 x 55 x 75 cm

Height-adjustable screw feet as standard.

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors

### Base frame Perfectus UB

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

External dimensions  
(wxdxh) 85 x 55 x 75 cm

Height-adjustable screw feet as standard

With outer panelling (closed)

Open to the front

With height-adjustable tray inserts in 53 x 32.5 cm tray size.

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors

### Base frame Perfectus ST

If your MANZ oven is not placed on a proofer, the optimum working height and additional work surface can be achieved by using a MANZ base frame Perfectus ST with extendable beech wood worktop.

#### Data

External dimensions  
(wxdxh) 85 x 55 x 91 cm

Height-adjustable screw feet as standard

Ball-bearing extendable worktop made of beech wood

Extendable ball-bearing platform made of high-quality stainless steel for storing a dough mixer

2 shelves for storing baking utensils

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors

# PURE BAKING PLEASURE: THE BASIC MODELS WITH BAKER'S FORMAT

## MANZ deck ovens

### model range 40



The floor space of the MANZ model range 40 is the smallest you find for the tray size 60 x 40 cm as a deck oven. This space-saving oven range offers all the basic equipment a bakery oven must have.

All baking cavities can be adjusted separately and, on just the push of a button, you provide them with extra-strong steam jet. Thanks to their compact design, the 40s are especially fit for mobile use, show-baking or as extra hand in your baking shop.

#### Features:

- Depending on model, 2 to 6 baking decks per unit, baking tray size 60 x 40 cm
- Oven is made entirely of high-quality stainless steel inside and out
- Each deck is equipped with a MANZ stainless steel baking plate
- Each deck can be switched on independently
- Separate manual turn knob thermostats allows separate heating of the single decks and their stepless adjustment from 50°C to 270°C
- Each deck has its own pilot lamp for monitoring the set baking temperature
- Powerful and simultaneous steaming of all decks thanks to the extra-strong steam generator at any time and independently of the baking temperature
- Steam-proof, hermetically closing oven door with patented MANZ hook latch and special door seal. Viewing glass of highly heat-resistant insulated glass (double glazing).





### Model 40/2

MANZ model 40/2 with 2 baking decks for tray size 60 x 40 cm.

The extra high baking decks are also excellently suited for the baking of bread.

Data	40/2
Decks	2
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	23 cm
External dimensions (wxdxh)	65 x 76 x 69 cm
Height-adjustable screw feet as standard	
Weight	87 kg
Connected load	6.8 kW / 400 V*

#### Optional equipment:

- Base frame (details p. 67)
- Proofer (details p. 66)
- Water softening system "MAFA"



### Model 40/3

MANZ model 40/3 with 3 baking decks for tray size 60 x 40 cm.

The compact solution for show-baking or mobile use on markets and other events

Data	40/3
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	14,5 cm
External dimensions (wxdxh)	65 x 76 x 69 cm
Height-adjustable screw feet as standard	
Weight	98 kg
Connected load	8.4 kW / 400 V*

#### Optional equipment:

- Base frame (details p. 67)
- Proofer (details p. 66)
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.



## Model 40/4

MANZ model 40/4 with 4 baking decks for tray size 60 x 40 cm. The xtra-high baking decks are great for baking all kinds of bread.

Data	40/4
Decks	4
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	23 cm
External dimensions (wxdxh)	65 x 76 x 138 cm
Height adjustable screw feet as standard	
Weight	174 kg
Connected load	13.6 kW / 400 V*

### Optional equipment:

- Base frame (details p. 67)
- Proofer (details p. 66)
- Mobile with braked castors
- Water softening system "MAFA"

## Model 40/5

MANZ model 40/5 with 5 baking decks for tray size 60 x 40 cm. A perfect combination of 2 xtra-high and 3 standard decks.

Data	40/5
Decks	5
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	14.5 / 23 cm
External dimensions (wxdxh)	65 x 76 x 138 cm
Height adjustable screw feet as standard	
Weight	185 kg
Connected load	15.2 kW / 400 V*

### Optional equipment:

- Base frame (details p. 67)
- Proofer (details p. 66)
- Mobile with braked castors
- Water softening system "MAFA"



BAKING STATION



## Model 40/6

MANZ model 40/6 with 6 baking decks for tray size 60 x 40 cm. The space-saving skyscraper that offers unmatched baking capacity and unchallenged MANZ baking quality.

Data	40/6
Decks	6
Internal dimensions (per deck)	60 x 40 cm
Tray size (per deck)	1x 60 x 40 cm
Height of the baking chamber	14,5 cm
External dimensions (wxdxh)	65 x 76 x 138 cm
Height adjustable screw feet as standard	
Weight	196 kg
Connected load	16.8 kW / 400 V*

### Optional equipment:

- Base frame (details p. 67)
- Mobile with braked castors
- Water softening system "MAFA"

## Model BS40/3

MANZ deck oven model 40/3 (p.63) combined with MANZ proofer G46 (p. 66) – Exhaust hood AH40 available on request.

Data	BS40/3
Decks	3
Internal dimensions (per deck)	60 x 40 cm
Slide-ins (proofer)	6
External dimensions (wxdxh)	65 x 76 x 165 cm
Height adjustable screw feet as standard	
Weight	166 kg
Connected load	11.3 kW / 400 V*

### Optional equipment:

- Base frame (details p. 67)
- Mobile with braked castors
- Water softening system "MAFA"

\* Maximum total connected load, steam generators included

Illustrations may show optional accessories.





## Proofer G46

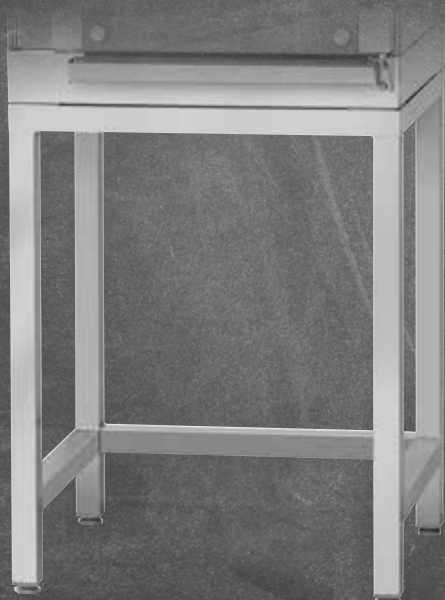
Suitable for all MANZ deck ovens model range 40. With 6 slide-ins for tray size 60 x 40 cm. Precise adjustment via MANZ EasyPlus *Pro* control system.

Data	G46
Number of slide-ins 60 x 40 cm	6
Height of the slide-ins	8 cm
External dimensions (wxdxh)	65 x 76 x 95 cm
Weight	68 kg
Connected load	3.1 kW / 230 V*

\* Maximum total connected load, steam generator included

### Optional equipment:

- Base frame (details p. 67)
- Mobile with braked castors
- Water softening system "MAFA"



We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame U40

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	U40
External dimensions (WxDxH)	65 x 76 x 75 cm
Height-adjustable screw feet as standard	

### Optional equipment:

- Customised due to your required height
- Mobile with braked castors

We provide your MANZ oven with "beautiful legs" in all desired lengths.

### Base frame UB40

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

Data	UB40
External dimensions (WxDxH)	65 x 76 x 75 cm
Height-adjustable screw feet as standard	
With panelling at the sides and rear (closed)	
Open to the front	
With height-adjustable tray inserts in 60 x 40 cm tray size	

### Optional equipment:

- Customised due to your required height
- Mobile with braked castors

# BAKING OVENS DOMESTIC SIZE

## MANZ deck ovens model range 30



The manz model range 30 offers you full baking quality on the smallest of spaces! Perfect for show-baking, for warming in the snackbar but also for roasting, grilling and gratin baking in the catering industry.

Thanks to their compact design, they find their space in all kitchens and are even available as cooking-baking combination with cooktop (either highlight or surface induction).

### Features:

- Depending on model, 1 to 6 baking decks per unit, baking tray size 36 x 43 cm (Gastro 2/3)
- Oven is made entirely of high-quality stainless steel inside and out
- Each deck is equipped with a MANZ stainless steel baking plate
- Each deck can be switched on independently
- Separate manual turn knob thermostats allow separate heating of the single decks and their stepless adjustment from 50°C to 270°C
- Each deck has its own pilot lamp for monitoring the set baking temperature
- Steam-proof, hermetically closing oven door with patented MANZ hook latch and special door seal. Viewing glass of highly heat-resistant insulated glass (double glazing)





### Model 30/1

MANZ tabletop appliance model 30/1. The little MANZ finds its place everywhere. Just plug it in and use it.

Data	30/1
Decks	1
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	22 cm
External dimensions (wxdxh)	60 x 58 x 43 cm
Height-adjustable screw feet as standard	
Weight	43 kg
Connected load	1.7 kW / 230 V*

#### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Top/bottom heat separately adjustable (p. 75)
- Exclusive equipment 'Vapor' (p. 75)
- Fireclay baking plate
- Base frame (p. 77)
- Proofer (p. 76)

\* Maximum total connected load

### Model 30/2

MANZ oven model 30/2 with 2 baking decks for tray size 43 x 36 cm. This model fits behind every counter!

Data	30/2
Decks	2
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 cm
External dimensions (wxdxh)	60 x 58 x 64 cm
Height-adjustable screw feet as standard	
Weight	62 kg
Connected load	2.6 kW / 230 V*

#### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Base frame (p. 77)
- Proofer (p. 76)

Illustrations may show optional accessories.



## Model DH2-30

Twice as powerful and completely independent of each other: DH2-30 with 2 baking chambers and 2 oven doors!

Data	DH2-30
Decks	2
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	22 cm
External dimensions (wxdxh)	60 x 60 x 87 cm
Height-adjustable screw feet as standard	
Weight	80 kg
Connected load	3.4 kW / 230/400 V*

### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Top/bottom heat separately adjustable (p. 75)
- Exclusive equipment 'Vapor' (p. 75)
- Fireclay baking plate
- Base frame (p. 77) ■ Proofer (p. 76)



## Model 30/3

MANZ oven model 30/3 with 3 baking decks for tray size 36 x 43 cm. Lots of baking capacity in the smallest of spaces!

Data	30/3
Decks	3
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 / 17 cm
External dimensions (wxdxh)	60 x 58 x 81,5 cm
Height-adjustable screw feet as standard	
Weight	80 kg
Connected load	3.5 kW / 230/400 V*

### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Base frame (p. 77)
- Proofer (p. 76)



### Model DH3-30

Unbeatably flexible with the MANZ model DH3-30 with 3 completely independent baking chambers and 3 oven doors!

Data	DH3-30
Decks	3
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	22 cm
External dimensions (wxdxh)	60 x 60 x 123.5 cm
Height-adjustable screw feet as standard	
Weight	115 kg
Connected load	5.1 kW / 400 V*

#### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Top/bottom heat separately adjustable (p. 75)
- Exclusive equipment 'Vapor' (p. 75)
- Fireclay baking plate
- Base frame (p. 77) ■ Proofer (p. 76)

\* Maximum total connected load



### Model 30/4

MANZ oven model 30/4 with 4 decks. Most appropriate for the baking of pizzas, slices and small pastry.

Data	30/4
Decks	4
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	14 / 3 x 12.5 cm
External dimensions (wxdxh)	60 x 58 x 84 cm
Height-adjustable screw feet as standard	
Weight	90 kg
Connected load	4.4 kW / 400 V*

#### Optional equipment:

- Built-in version available
- Multifunctional clock M13 (p. 75)
- Base frame (p. 77)
- Proofer (p. 76)

Illustrations may show optional accessories.





### Model DH5-30

With 2 independent MANZ ovens in this combination, you get almost double the baking capacity with the same floor space!

Data	DH5-30
Decks	5
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 cm top 20 / 17 / 17 cm below
External dimensions (wxdxh)	60 x 58 x 123 cm
Height-adjustable screw feet as standard	
Weight	124 kg
Connected load	6.1 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Mobile with braked castors



### Model DH6-30

MANZ model DH6-30 with 6 baking decks: Lots of space and extremely variable. Compact, powerful, reliable!

Data	DH6-30
Decks	6
Internal dimensions (per deck))	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 / 17 cm each unit
External dimensions (wxdxh)	60 x 58 x 165 cm
Height-adjustable screw feet as standard	
Weight	160 kg
Connected load	7.0 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Mobile with braked castors



### Model 30/2VK

MANZ model 30/2VK: 2 baking decks and drawer plus cooktop. Also available with surface induction hob on request.

Data	30/2VK
Decks	2
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 cm
External dimensions (wxdxh)	60 x 60 x 86/91 cm
Height-adjustable screw feet as standard	
Weight	85 kg
Connected load	9.6 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Hob with surface induction



### Modell DH2-30VK

The perfect combination with lots of special features for your catering kitchen – designed just the way you want!

Data	DH2-30VK
Decks	2
Internal dimensions (per deck))	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	22 cm
External dimensions (wxdxh)	60 x 60 x 86/91cm
Height-adjustable screw feet as standard	
Weight	102 kg
Connected load	10.6 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Top/bottom heat separately adjustable (p. 75)
- Exclusive equipment 'Vapor' (p. 75)
- Fireclay baking plate
- Hob with surface induction

\* Maximum total connected load, cooktop included

Illustrations may show optional accessories.



### Model 30/3VK

MANZ Model 30/3VK: 3 baking decks in combination with cooktop.  
Also available with surface induction hob on request.

Data	30/3VK
Decks	3
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	20 / 17 / 17 cm
External dimensions (wxdxh)	60 x 60 x 86/91 cm
Height-adjustable screw feet as standard	
Weight	90 kg
Connected load	10.6 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Hob with surface induction

### Model 30/4VK

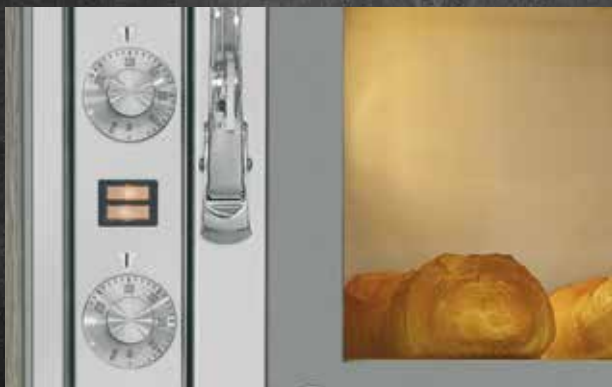
MANZ Model 30/4VK: 4 baking decks in combination with cooktop.  
Also available with surface induction hob on request.

Data	30/4VK
Decks	4
Internal dimensions (per deck)	44 x 38 cm
Tray size (per deck)	1x 43 x 36 cm
Height of the baking chamber	14 / 4x 12.5 cm
External dimensions (wxdxh)	60 x 60 x 86/91 cm
Height-adjustable screw feet as standard	
Weight	100 kg
Connected load	11.5 kW / 400 V*

#### Optional equipment:

- Multifunctional clock M13 (p. 75)
- Hob with surface induction





### Top/bottom heat separately adjustable for each baking chamber

Separate control of upper and lower heat in the baking chamber via an additional thermostat.

This allows you to adjust the baking, roasting and cooking temperature optimally and precisely for every use.

### Multifunctional clock M13

With the MANZ multifunctional clock M13, the entire MANZ oven can be digitally programmed and controlled up to 24 hours in advance. Switch-on time, baking or cooking time, switch-off time – you decide in advance and the MANZ does the rest itself.

Of course, the MANZ multi-functional clock can also be used simply as a baking timer and time display.



### Exclusive "Vapor" equipment

Additional powerful vaporisation of the baking chamber by a professional vaporisation system.

Filling the vaporiser is very easy by means of a removable filling device. This means that no fixed water connection is necessary.

With "Vapor" you can add extra steam to your baked, roasted or cooked food at any time. This means for you when baking:

- Even more pastry volume (even fluffier)
- Even juicier baking results, especially for pastries
- Even crispier, finer crust with a beautiful silky shine

With the exclusive MANZ "Vapor" system, you have the option of controlling the top heat and bottom heat in the baking chamber separately and adapting them precisely to the respective cooking program.



Suitable for all MANZ deck ovens model range 30

### Proofer G33

With the proofer G33, semi-professional bakers can bring their dough pieces to true greatness, regulation of the fermentation climate via steam generation through a manually fillable water tank – a fixed water connection is not necessary.

Data	G33
Slide-ins	3
Height of slide-ins	10.4 cm
Fermentation temperature adjustable from 0°C to 50°C (room temperature equals minimum temperature)	
Internal dimensions (tray size)	43 x 36 cm
External dimensions (wxdxh)	60 x 58 x 53 cm
Height-adjustable screw feet as standard	
Weight	32 kg
Connected load	0.5 kW / 230 V

#### Optional equipment:

- Base frame (details p. 77)
- Mobile with braked castors
- Grates / cooling racks

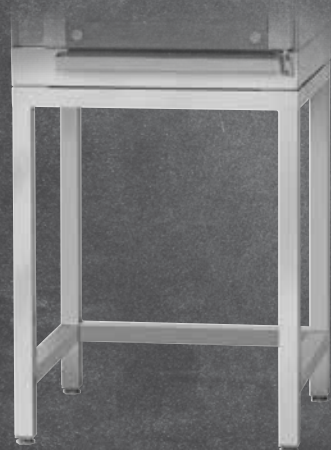
### Proofer G36

With the proofer G36, semi-professional bakers can bring their dough pieces to true greatness, regulation of the fermentation climate via steam generation through a manually fillable water tank – a fixed water connection is not necessary.

Data	G36
Slide-ins	6
Height of slide-ins	10.4 cm
Fermentation temperature adjustable from 0°C to 50°C (room temperature equals minimum temperature)	
Internal dimensions (tray size)	43 x 36 cm
External dimensions (wxdxh)	60 x 58 x 84 cm
Height-adjustable screw feet as standard	
Weight	40 kg
Connected load	0.75 kW / 230 V

#### Optional equipment:

- Base frame (details p. 77)
- Mobile with braked castors
- Grates / cooling racks



### Base frame U30

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

External dimensions  
(wxdxh) 60 x 58 x 75 cm

Height adjustable screw feet as standard

### Base frame UB30

If your MANZ oven is not placed on a proofer, the optimum working height can be achieved by using a MANZ base frame made of high-quality stainless steel.

#### Data

External dimensions  
(wxdxh) 60 x 58 x 75 cm

Height adjustable screw feet as standard

With outer panelling (closed)

Open to the front

With height-adjustable tray inserts in 43 x 36 cm tray size

### Base frame ST30

If your MANZ oven is not placed on a proofer, the optimum working height and additional work surface can be achieved by using a MANZ base frame ST30 with extendable beech wood worktop.

#### Data

External dimensions  
(wxdxh) 60 x 58 x 91 cm

Height adjustable screw feet as standard

Ball-bearing extendable worktop made of beech wood

Extendable ball-bearing platform made of high-quality stainless steel for a dough mixer LEA5 or NOVA

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors

### Optional equipment:

- Customised to your desired height
- Mobile with braked castors



# A TRUE WHIRLWIND AND ALL-ROUNDER: COMBI-STEAMER AND PROFESSIONAL CONVECTION OVEN IN ONE POUR!

## **MANZ combi-steamer**

### **model 19 'Taifun'**

Much more than just hot air: this combination of combi-steamer and professional convection oven by MANZ with its automatic vaporisation system is a true all-rounder!

Its gentle air circulation feature makes this professional unit the perfect tool, not only for baking and roasting, but especially for super-fast steaming and cooking.

The compact and extremely robust design as well as the reduced connected load (also available as 230-V-version) make the MANZ 'Taifun' an ideal partner for butchers, caterer, snack-bars, party service and farm direct marketing.

#### **Features:**

- 6 slide-ins for baking trays 43 x 36 cm (gastronorm container 2/3)
- Oven is made entirely of high-grade stainless steel inside and out
- Electronic baking / cooking temperature control with digital display of both setpoint and actual value
- Switch-on core temperature probe and electronic oven control via core temperature; digital display of setpoint and actual value
- Switch-on automatic steaming and air moistening
- Steam button for additional steam jets
- Steam-proof hermetically closing oven door with patented MANZ hook latch and special door seal
- Extra large viewing glass of highly heat-resistant insulated glass (double glazing)
- Optimum illumination of the oven
- Simple taking out and cleaning of slide-ins



## Model 19 „Taifun“

The whirlwind among ovens!

Ideal for butchers, caterer, snack-bars, party service and farm direct marketing

Data	19 „Taifun“
Number of slide-ins	6
Internal dimensions (tray size)	43 x 36 cm
Height of slide-ins	9.5 cm
External dimensions (wxdxh)	60 x 60 x 84 cm
Height-adjustable screw feet as standard	
Weight	72 kg
Connected load	4.4 kW / 230 V*

### Optional equipment:

- Switch-on core temperature probe
- Base frame (p. 77)
- Proofer (p. 76)

\* Maximum total connected load

Illustrations may show optional accessories.

# THE SPACE-SAVING ALTERNATIVE: UNIQUE FROM MANZ – THE COMBI-STEAMER WITH COOKTOP

## **MANZ combi-steamer**

### **model 19VK 'Taifun'**

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- Switch-on core temperature probe and electronic oven control via core temperature; digital display of setpoint and actual value
- Switch-on automatic steaming and air moistening
- Steam button for additional steam jets
- Steam-proof hermetically closing oven door with patented MANZ hook latch and special door seal
- Extra large viewing glass of highly heat-resistant insulated glass (double glazing)
- Optimum illumination of the oven
- Simple taking out and cleaning of slide-ins
- Hob steplessly adjustable from 1-12 via four energy controls
- Pilot light for each individual hotplate
- Choice of ceramic hob in highlight version or as surface induction
- Oven can be either free-standing or built-in





## Modell 19VK „Taifun“

The whirlwind among ovens!

Ideal for butchers, caterer, snack-bars, party service and farm direct marketing

Data	19VK „Taifun“
Number of slide-ins	6
Internal dimensions (tray size)	43 x 36 cm
Height of slide-ins	9.5 cm
External dimensions (wxdxh)	60 x 60 x 86/91 cm
Weight	78 kg
Connected load	11.4 kW / 400 V*

### Optional equipment:

- Switch-on core temperature probe
- Hob with surface induction

\* Maximum total connected load, cooktop included

Illustrations may show optional accessories.



**MANZ baking trays** in various shapes, sizes and materials



**MANZ box backing tins** made of aluminium or stainless steel and in various sizes



**MANZ dough divider** made of heavy-duty stainless steel in two different sizes



**MANZ cooling racks** made of stainless steel in various sizes and suitable for the slide-ins



**MANZ heavy-duty stainless steel combi pans** for cooking, baking and frying in various sizes



**MANZ bread presser star-shaped** made of high-quality stainless steel in two sizes



**MANZ long-life baking foils** tailored precisely to your oven or baking trays



**MANZ proofing baskets** made of wicker in various sizes and shapes



**MANZ cloth slider** for effortlessly placing even delicate dough pieces in your oven

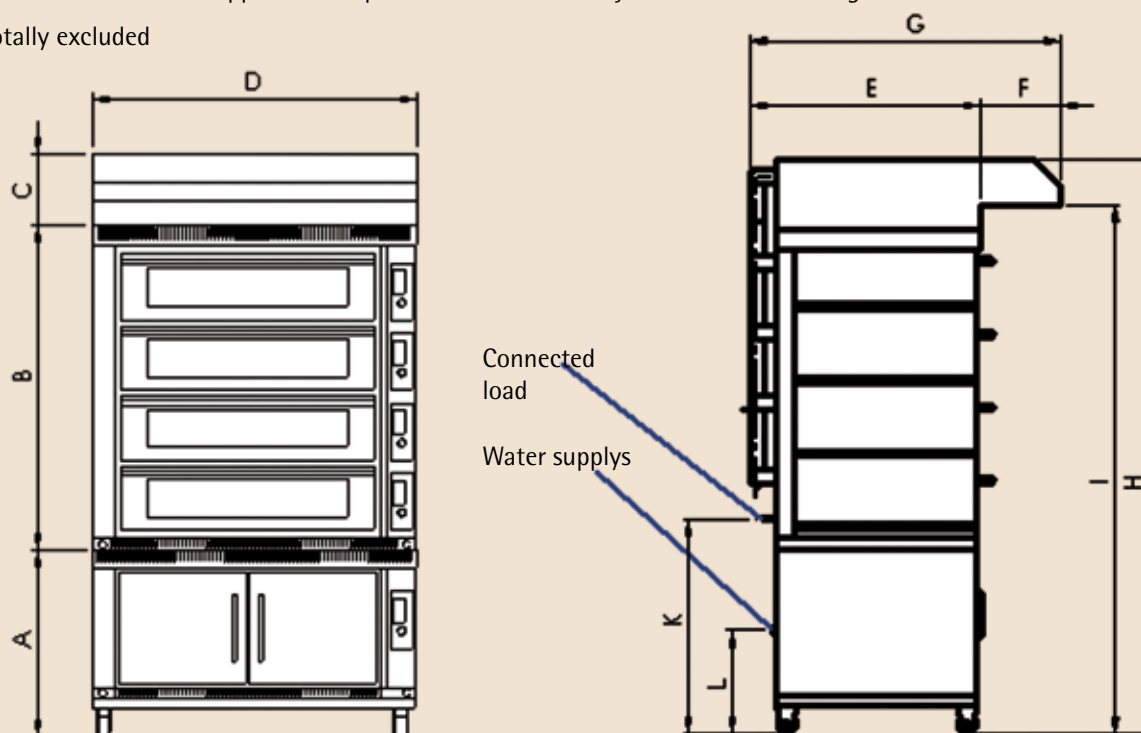


**MANZ flour stencil** made of stainless steel or aluminium, round or square, check or heart – we can also punch your specific pattern

Below you will find a rough view of the most popular MANZ baking stations. We are happy to send you exact measurements of your required oven.

Baking station	A	B	C	D	E	F	G	H	I	K	L
<b>BS120/3</b>	95	91	26	158	108	30	138	212	195	106	40
<b>BS120/4</b>	68	118	26	158	108	30	138	212	195	79	40
<b>BS80/3</b>	95	91	26	118	88	30	118	212	195	106	40
<b>BS80/4</b>	68	118	26	118	88	30	118	212	195	79	40
<b>BS60/3W</b>	95	91	26	97	68	30	98	212	195	106	40
<b>BS60/4W</b>	68	118	26	97	68	30	98	212	195	79	40
<b>BS60/3</b>	97	89	26	77	88	30	118	212	195	108	40
<b>BS60/4</b>	71	115	26	77	88	30	118	212	195	82	40
<b>BS50/4 Kombi</b>	71	212	26	77	95	30	118	218	195	108	40
<b>BS50/6 Kombi</b>	73	113	26	77	95	30	118	212	195	82	40

All measurements are approximate specifications in cm. Subject to technical changes without notice. Errors cannot be totally excluded





# Oven tradition

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SINCE 1962



## **MANZ Backofenwelt**

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## **Opening hours**

Monday – Friday 8 am to 5 pm

Saturday 9 am to 1 pm

## **Current info**

Can be found on our homepage

[www.MANZ-Backtechnik.de](http://www.MANZ-Backtechnik.de)