



# FLAMEMASTER

An Australian Owned Business



## FM-EDOSERIES

NEXT GENERATION DECK OVENS

## NEW MODEL

Available in  
1/2/3/4/5 DECKS

Global Industrial Food Machinery - Global IFM

[www.flamemaster.com.au](http://www.flamemaster.com.au)

Address 695, Sydney Road, Coburg 3058 Australia

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# Key Features

# FM-EDOSERIES

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Top and bottom heating (Optional Steam function)



Tempered glass doors and large handles



Modern LCD Control Panel + Large buttons



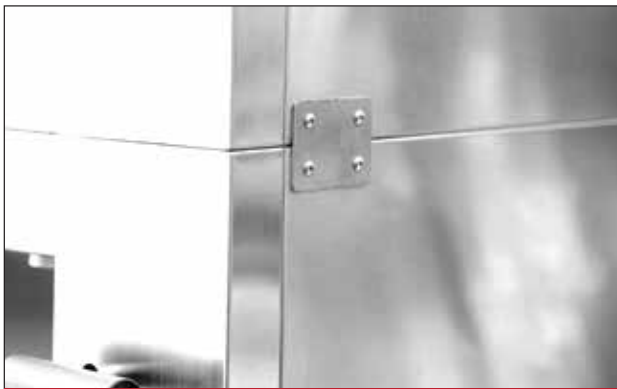
Well ventilated system design



Stone base lined + better temperature stability



Protected lamp + easy control vent design



Sturdy deck layer securing design



Lockable feet + heavy duty castors

# Specification

# FM-EDOSERIES

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	1 Deck	2 Decks	3 Decks	
Model	FM-EDO-1	FM-EDO-2	FM-EDO-3	
Voltage	V	240V or 415 V (Available in Single Phase - 25A)	415 V (3-phase)	
Frequency	Hz	50 Hz		
Power	kW	7.55	15.1	22.65
Steamer Power (Optional)	kW	2	2	2
Temperature	°C	0-300 °C		
Door opening method	Tilt-In	Tilt-In	Tilt-In	
Tray Size	400mm x 600mm	400mm x 600mm	400mm x 600mm	
Chamber dimensions (Oven)	1240mm x 750mm x 200mm	1240mm x 750mm x 200mm	1240mm x 750mm x 200mm	
External Dimensions (w x d x h)	1700mm x 1060mm x 940mm (To top surface of oven deck)	1700mm x 1060mm x 1340mm (To top surface of oven deck)	1700mm x 1060mm x 2000mm (Including top exhaust module)	
Trolley for trays	Optional	Optional	Optional	
Weight	150kg	300kg	450kg	
Tray orientation				



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# Tray Options & Deck Oven Configurations

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### 3x1 Configuration (400mm x 600mm)



There are several standard-sized baking tray accessories that are available that can be used in the **FM-EDO Series** deck ovens. Here are the different trays that can be added-on as optional accessories.



400mm x 600mm - Barguette trays + perforation holes



400mm x 600mm - Aluminium baking tray + rounded edges



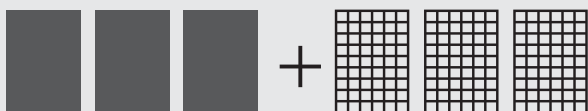
400mm x 600mm - Aluminium baking tray + slant edges



400mm x 600mm - Aluminium trays + high side wall (wired)



### 3x1 Configuration + Base mesh



Base mesh could be added onto the tray layout configuration to control the base crust during baking.



400mm x 600mm - Flat trays + perforation holes + base mesh



### Mixed Configuration (Optional)



Utilizing half-sized trays like the **2** 400mm x 300mm allows mixed baking with more baking flexibility. Great for pide, baklava, biscuits, sweets and cakes.



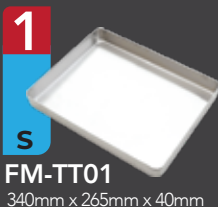
400mm x 300mm - Aluminium trays + straight side walls



### Smaller Trays Options



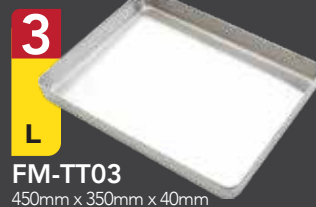
- Aluminium baking trays
- Easy clean, heavy duty, single body no-welding construction
- High side wall design for handling and stacking.



**1**  
S  
FM-TT01  
340mm x 265mm x 40mm



**2**  
M  
FM-TT02  
400mm x 300mm x 40mm



**3**  
L  
FM-TT03  
450mm x 350mm x 40mm

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