HOME	ABOUT	PRODUCTS	SERVICES	RESOURCES	ORDER	CONTACT

Mixers	Water Chillers and Meters	Starter Processors	Dividers	French Bread Molders
Intermed. Proofers	Retarder Proofers	Ovens & Loaders	Slicers	Baskets & Supplies

OVENS & LOADERS

TAG Gas Deck Oven

TAGH Gas Deck Oven

XL Series Rack Ovens

Pavailler Ovens

Le Panyol Ovens

Llopis Brick Ovens

Automatic Loader

Manual Loader

Llopis Brick Ovens

We found the best wood burning brick oven in Spain. Manufactured by Llopis, it is the cornerstone of the Artisan Bread Renaissance. Either wood or gas burning, it is a great attraction point in any bakery.
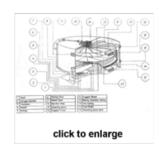
With a **Llopis brick oven**, your bread can have a moister crumb and a crust that is shinier, crisper and more golden brown in color.

The evocative aroma of a wood burning oven makes working in and visiting your bakery an unforgettable experience. But Llopis ovens are much more than a P.R. gimmick; they are great production ovens, highly appreciated in the bakery industry for their efficiency, reliability and unique baking capability.

Very affordable and easily manageable, Llopis ovens are available in different sizes which make them suitable for small to large bakeries. In addition to wood, they can also be used with UL Listed AGA burners.

Specifications

- Heat inertia provided by 60,000 lbs of material, 18" of insulation, 3" thick revolving round stone deck, high ceiling baking chamber and half-moon combustion chamber design make bread baked in a Llopis, second to none.

click to enlarge

Outside(Mtrs/Ft)	Baking Surface	Inside (Mtrs/Ft)	Weight (Lbs.)	Outside Surface
3.90/12'-10"	75.25 sq. ft.	3.00/10.00	39,683.00	128.50 sq. ft.
4.40/14' - 5"	107.50 sq. ft.	3.50/11.50	44,092.00	163.50 sq. ft.
4.90/16' - 1"	139.75 sq. ft.	4.00/13.00	55,115.00	202.70 sq. ft.
5.40/17' - 7"	172.00 sq. ft.	4.50/15.00	61,279.00	246.20 sq. ft.
5.90/19' - 5"	215.00 sq. ft.	5.00/16.50	68,343.00	293.90 sq. ft.

If you have questions about this product or would like pricing information, please click here.