



commercial ovens

from the UK's leading supplier
of commercial equipment to
the catering, food, bakery and
butchery industries

- bake off ovens
- convection ovens
- gastronomy ovens



commercial ovens



food slicers



food preparation



vacuum packers



butcher's blocks

ovens from **MAINCA**

Pastry, gastronomy, proovers and budget ranges with optional stainless steel stands

Our range of **Garbin** stainless steel ovens are designed for gastronomy, bakery and pastry products. We also sell a range of proovers as well as a choice of budget ovens. **Garbin** ovens are amongst the best available for professional kitchens and bakeries and can be relied on to produce perfectly cooked, appetizing and well-presented products.

Garbin have recently completely redesigned and upgraded their entire range of ovens.

Enhancements include:

- Redesigned heat distribution system for even cooking
- Increased specification motors
- Front lighting to improve food visibility
- Upgraded heavy-duty specification hinges, heating elements and seals
- Easy-to-read back lit control panels
- Easy-clean stainless steel exteriors and interiors
- Internal dimensions ensure trays conform to EU and US standards
- Redesigned grid supports allow rapid and accurate cleaning

Convection ovens

Electric fan assisted convection ovens are ideal for bakeries, garage shops and convenience stores wishing to increase their profits by offering a range of cooked products such as baguettes, pies, sausage rolls and pastries, which can be heated and ready for sale in a few minutes.



Gastronomy ovens

The new range of gastronomy ovens is an innovative design to take various sizes of gastronome containers (GN) with steam function to aid the cooking process. Steam is available either by means of a mechanical button or direct steam injection where the operator selects the percentage of steam required. Easy to clean with removable tray supports, inner glass and side panels. Drain outlet is a standard feature with the option of cleaning shower spray.

All our **Garbin** ovens are easy to clean



Easy-open fan cover



Easy-clean grid supports

for the latest ovens and all our other food preparation equipment

call **01753 684025**
www.mainca.co.uk/ovens

pastry range



33P

Mechanical oven
(no humidifier)

3 tray, 1 motor with
inverter

Trays 3 trays supplied,
80mm distance
between trays

External dimensions

25Kg (wxdxh in mm)

650 x 770 x 420

Tray size (wxd in mm)

330 x 460

Power 2500W 230V



33P UMI

Mechanical oven
with humidifier

3 tray, 1 motor with
inverter

Trays 3 trays supplied,
80mm distance
between trays

External dimensions

25Kg (wxdxh in mm)

650 x 770 x 420

Tray size (wxd in mm)

330 x 460

Power 2500W 230V



43P

Mechanical oven
(no humidifier)

4 tray, 1 motor with
inverter

Trays 4 trays supplied,
80mm distance
between trays

External dimensions

30Kg (wxdxh in mm)

650 x 770 x 500

Tray size (wxd in mm)

330 x 460

Power 3300W 230V



43P UMI

Mechanical oven
with humidifier

4 tray, 1 motor with
inverter

Trays 4 trays supplied,
80mm distance
between trays

External dimensions

30Kg (wxdxh in mm)

650 x 770 x 500

Tray size (wxd in mm)

330 x 460

Power 3300W 230V



36P UMI

Mechanical oven
with manual humidifier

3 tray, 1 motor with
inverter

Trays 2 trays supplied,
80mm distance
between trays

External dimensions

40Kg (wxdxh in mm)

760 x 955 x 460

Tray size (wxd in mm)

600 x 400

Power 4000W 230V or
400V 3 phase



44P UMI

Mechanical oven
with manual humidifier

4 tray, 2 motor with
inverter

Trays 2 trays supplied,
80mm distance
between trays

External dimensions

50Kg (wxdxh in mm)

760 x 955 x 540

Tray size (wxd in mm)

600 x 400

Power 6600W 400V
3 phase



46P VAP

Mechanical oven
with manual direct
steam control

4 tray, 2 motor with
inverter

Trays 2 trays supplied,
80mm distance
between trays

External dimensions

60Kg (wxdxh in mm)

965 x 830 x 610

Tray size (wxd in mm)

600 x 400 or 460 x 660

Power 6800W 400V
3 phase



46PL VAP

Electro-mechanical
oven with electrical
direct steam control

4 tray, 2 motor with
inverter

Trays 2 trays supplied,
80mm distance
between trays

External dimensions

60Kg (wxdxh in mm)

965 x 830 x 610

Tray size (wxd in mm)

600 x 400 or 460 x 660

Power 6800W 400V
3 phase

pastry range



64P VAP

Mechanical oven with manual direct steam control
6 tray, 2 motor with inverter

Trays 2 trays supplied, 80mm distance between trays

External dimensions 70Kg (wxdxh in mm)
965 x 830 x 770

Tray size (wxd in mm)
600 x 400 or 460 x 660

Power 9200W 400V
3 phase



64PL VAP

Electro-mechanical oven with electrical direct steam control
6 tray, 2 motor with inverter

Trays 2 trays supplied, 80mm distance between trays

External dimensions 70Kg (wxdxh in mm)
965 x 830 x 770

Tray size (wxd in mm)
600 x 400 or 460 x 660

Power 9200W 400V
3 phase



104P VAP

Mechanical oven with manual direct steam control
10 tray, 3 motor with inverter

Trays 2 trays supplied, 80mm distance between trays

External dimensions 110Kg (wxdxh in mm)
965 x 830 x 1070

Tray size (wxd in mm)
600 x 400 or 460 x 660

Power 13700W 400V
3 phase



104PL VAP

Electro-mechanical oven with electrical direct steam control
6 tray, 3 motor with inverter

Trays 2 trays supplied, 80mm distance between trays

External dimensions 110Kg (wxdxh in mm)
965 x 830 x 1070

Tray size (wxd in mm)
600 x 400 or 460 x 660

Power 13700W 400V
3 phase

pastry range



43 DX/UMI

Mechanical oven available with humidifier
4 tray, 2 motor with inverter

Trays 4 trays supplied, 70mm distance between trays

External dimensions 35Kg (wxdxh in mm)
595 x 605 x 610

Tray size (wxd in mm)
433 x 333

Power 2600W 230V



36 PX/UMI

Mechanical oven available with humidifier
3 tray, 1 motor with inverter

Trays 3 trays supplied, 80mm distance between trays

External dimensions 45Kg (wxdxh in mm)
860 x 780 x 580

Tray size (wxd in mm)
600 x 400

Power 4000W 230V



44 PX/UMI

Mechanical oven available with humidifier
4 tray, 2 motor with inverter

Trays 4 trays supplied, 80mm distance between trays

External dimensions 60Kg (wxdxh in mm)
860 x 720 x 655

Tray size (wxd in mm)
600 x 400

Power 6600W 240/400V



gastronomy range



12G
Mechanical oven
(no humidifier)
3 tray, 1 motor with
inverter
Trays 2 grids supplied,
70mm distance
between trays,
size 1/2GN
External dimensions
25Kg (wxdxh in mm)
585 x 670 x 420
Power 2500W 230V



23GM/23GM UMI
Multifunction
mechanical oven with
grill (no humidifier)
4 tray, 1 motor with
inverter
Trays 2 grids supplied,
70mm distance
between trays,
size 2/3GN
External dimensions
30Kg (wxdxh in mm)
650 x 710 x 500
Power 2500W 230V
Option Humidifier



25G VAP
Mechanical oven
with manual direct
steam control
5 tray, 1 motor with
inverter
Trays 2 grids supplied,
75mm distance
between trays,
size 2/3GN
External dimensions
50Kg (wxdxh in mm)
635 x 770 x 685
Power 3300W 230V



25GL VAP
Electro-mechanical
oven with electrical
direct steam control
5 tray, 1 motor with
inverter, core probe
sensor included
Trays 2 grids supplied,
75mm distance
between trays,
size 2/3GN
External dimensions
50Kg (wxdxh in mm)
635 x 770 x 685
Power 3300W 230V

gastronomy range



45G VAP
Mechanical oven
with manual direct
steam control
4 tray, 2 motor with
inverter
Trays 2 grids supplied,
75mm distance between
trays, size 1/1GN
External dimensions
60Kg (wxdxh in mm)
965 x 830 x 610
Power 6800W 400V
3 phase



45GL VAP
Electro-mechanical
oven with electrical
direct steam control
5 tray, 2 motor with
inverter, core probe
sensor included
Trays 2 grids supplied,
75mm distance between
trays, size 1/1GN
External dimensions
60Kg (wxdxh in mm)
965 x 830 x 610
Power 6800W 400V
3 phase



61G VAP
Mechanical oven
with manual direct
steam control
6 tray, 2 motor with
inverter
Trays 2 grids supplied,
75mm distance between
trays, size 1/1GN
External dimensions
70Kg (wxdxh in mm)
965 x 830 x 770
Power 9200W 400V
3 phase



61GL VAP
Electro-mechanical
oven with electrical
direct steam control
6 tray, 2 motor with
inverter, core probe
sensor included
Trays 2 grids supplied,
75mm distance between
trays, size 1/1GN
External dimensions
70Kg (wxdxh in mm)
965 x 830 x 770
Power 9200W 400V
3 phase

gastronomy range



101G VAP
 Mechanical oven with humidifier
 10 tray, 3 motor with inverter
 Trays 2 grids supplied, 75mm distance between trays, size 1/1GN
 External dimensions 110Kg (wxdxh in mm) 965 x 830 x 1070
 Power 13700W 400V 3 phase



101GL VAP
 Electro-mechanical oven with humidifier
 10 tray, 3 motor with inverter, core probe sensor included
 Trays 2 grids supplied, 75mm distance between trays, size 1/1GN
 External dimensions 110Kg (wxdxh in mm) 965 x 830 x 1070
 Power 13700W 400V 3 phase



proovers range

Option for all Castors with or without brakes



83P
 For oven models 33 or 43
 Mechanical board with water tray for humidification, Temp: 0-90°C
 Trays 8 tray capacity, 70mm distance between trays
 External dimensions (wxdxh in mm) 650 x 770 x 900
 Tray size (wxd in mm) 330 x 460
 Power 1500W 230V



84P
 For oven models 36 or 44
 Mechanical board with water tray for humidification, Temp: 0-90°C
 Trays 8 tray capacity, 70mm distance between trays
 External dimensions (wxdxh in mm) 760 x 935 x 900
 Tray size (wxd in mm) 600 x 400
 Power 1500W 230V



94P
 For oven models 46 or 64
 Mechanical board with water tray for humidification, Temp: 0-90°C
 Trays 16 tray capacity, 70mm distance between trays
 External dimensions (wxdxh in mm) 965 x 795 x 900
 Tray size (wxd in mm) 600 x 400
 Power 1500W 230V



95P
 For oven model 104
 Mechanical board with water tray for humidification, Temp: 0-90°C
 Trays 10 tray capacity, 70mm distance between trays
 External dimensions (wxdxh in mm) 965 x 795 x 700
 Tray size (wxd in mm) 600 x 400
 Power 1500W 230V

budget range – bakery



43
Mechanical (no humidifier)
 Single motor with inverter, external varnished and internal enamelled
Trays 4 trays supplied, 70mm distance between trays
External dimensions 36Kg (wxdxh in mm) 600 x 595 x 560
Tray size (wxd in mm) 430 x 345
Power 2700W 230V
Option Humidifier



36
Mechanical (no humidifier)
 External varnished and internal stainless steel
Trays 3 trays supplied, 80mm distance between trays
External dimensions 59Kg (wxdxh in mm) 860 x 775 x 525
Tray size (wxd in mm) 600 x 400
Power 3200W 230V
Option Humidifier



44
Mechanical (no humidifier)
 External varnished and internal stainless steel
Trays 4 trays supplied, 80mm distance between trays
External dimensions 68Kg (wxdxh in mm) 860 x 775 x 605
Tray size (wxd in mm) 600 x 400
Power 6400W 240/400V single phase
Option Humidifier



stands

SUP 053 To fit oven models 36 and 44
Dimensions (wxdxh in mm) 760 x 885 x 880
Trays 7 positions / (wxd in mm) 600 x 400

SUP 054 To fit oven model 25
Dimensions (wxdxh in mm) 635 x 680 x 880
Trays 7 positions / 2/3GN



SUP 055 To fit oven models 101-104
Dimensions (wxdxh in mm) 965 x 740 x 690
Trays 5 positions / (wxd in mm) 600 x 400 – 1/1GN

SUP 056 To fit oven models 45/46-61/64
Dimensions (wxdxh in mm) 965 x 740 x 880
Trays 7 positions / (wxd in mm) 600 x 400 – 1/1GN

SUP 057 To fit oven models 33-43
Dimensions (wxdxh in mm) 650 x 700 x 880
Trays 7 positions / (wxd in mm) 330 x 460

SUP 058 To fit oven model 12
Dimensions (wxdxh in mm) 585 x 600 x 880
Trays 7 positions / 1/2GN

SUP 059 To fit oven model 23
Dimensions (wxdxh in mm) 650 x 640 x 880
Trays 7 positions / 2/3GN

Option for all
 Wheels with or without brakes

accessories

for pastry



GRI012

Stainless steel grid (433 x 333mm)

TEG001

Aluminium flat pierced tray (433 x 333mm)

TEG023

Aluminium flat tray (433 x 333mm)

GRI013

Stainless steel grid (600 x 400mm)



TEG003

Aluminium flat pierced tray (600 x 400mm)

TEG022

Aluminium flat tray (600 x 400mm)

TEG002

Aluminium baguette tray (600 x 400mm)

for gastronomy



GRI007

Stainless steel grid 1/1 GN

GRI008

Stainless steel grid 1/2 GN

GRI011

Stainless steel grid 2/3 GN

GRI020

Flat coated roaster grid

GRI003

Stainless steel chicken grid 1/1 GN

TEG005

Flat tray 1/1 GN (h 20mm)

TEG012

Flat tray 1/2 GN (h 20mm)

TEG009

Flat tray 2/3 GN (h 20mm)

TEG006

Flat tray 1/1 GN (h 65mm)

TEG010

Flat tray 1/2 GN (h 65mm)

TEG008

Flat tray 2/3 GN (h 65mm)

TEG007

Flat tray 1/1 GN (h 40mm)

TEG011

Flat tray 1/2 GN (h 40mm)

TEG004

Flat tray 2/3 GN (h 40mm)

TEG0013

Flat pierced tray 1/1 GN (h 20mm)

TEG019

Flat pierced tray 1/2 GN (h 20mm)

TEG016

Flat pierced tray 2/3 GN (h 20mm)

TEG015

Flat pierced tray 1/1 GN (h 65mm)

TEG021

Flat pierced tray 1/2 GN (h 65mm)

TEG018

Flat pierced tray 2/3 GN (h 65mm)

TEG014

Flat pierced tray 1/1 GN (h 40mm)

TEG020

Flat pierced tray 1/2 GN (h 40mm)

TEG017

Flat pierced tray 2/3 GN (h 40mm)

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See overleaf for our budget range
of bakery ovens, stands and
accessories available for our
pastry and gastronomy ovens

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