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The invention refers to food industry, particularly, to ovens for bread baking, which may be used in bakeries.

The oven consists of a body in which there are situated baking chambers, provided with heating members, mounted along each baking chamber overhead and below and a steam generator. The oven contains an electric cabinet, a tube for providing the steam generator with water. Novelty of the invention consists in that each baking chamber is additionally provided with a steam generator possessing an evaporator. The heating members are mounted at an increased step beginning from the baking chamber inlet so, that the power thereof decreases depending on increasing the step. Conveyers are installed in the baking chambers. The steam generator evaporator contains a heat conductive porous filling agent.

The result consists in increasing steam generator power, uniformity of baking chambers surface heating and degree of the oven automation.