

PRICE LIST 2013

Dobra

Founded in 1957



CONVECTION OVENS

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Founded in 1957

Our firm manufactures convection industrial ovens for bakery, pastry and catering. Dobra Industrial, S.A., was founded in 1957, starting with the manufacture of pop corn machines and automatic fried dough machines. Dobra Industrial, S.A. is pioneer in Spain in the manufacture of convection ovens. Since years ago, Dobra has specialized in the manufacture of such machines, achieving new technologies, such as fast baking systems, ovens without chimney, which eliminates any kind of steam during the cooking, and even breakthroughs that let you bake the bread in the oven directly from the freezer. Each of these unique and exclusive technologies, are protected by European Patents.

your best cho



**for its
excellent
quality**



After years of investigation, our convection ovens have achieved EUROPEAN PATENTS which guarantee their exclusivity.

Thanks to their exclusive steam and smoke reducing systems, our ovens bake just like a fuel wooden oven would do.

The frozen bread, baked in a Dobra oven, will maintain crispy all day long.

**for its
optimum
efficiency**

Thanks to our EUROPEAN PATENTS, which reduce the baking time, and extract the moisture from within, will improve the quality and durability of the frozen bread, achieving the maximum productivity.

ice

Dobra

Founded in 1957



**for its
best
functionality**

Our wide range of products, such as electric, gas, and ecologic ovens, for fresh or frozen products, and suitable for bakery, pastry or catering, will adapt to any workspace.

**for its
maximum
reliability**

The high quality of the materials and components of our ovens, will guarantee a constant precision with minimum maintenance for years.

With no doubt, the best investment, and more profitable for your bussines.

Brado P



Mod. BRADO P

The smallest oven with maximum capacity

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Opening options: right opening / left opening
- Acoustic timer end of cook
- Interior light
- Magnetic closing system
- 1 motor with reverse rotation (P5)

Best for: Snack bar, cafeteria, coffee shop, frozen products.



Mod. BRADO P5

Model	Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
						Width	Height	Depth	
BRADO P	4 trays 480x340 mm	4 trays	3,4 kw 220 ll	33 kg	75 mm	615 mm	525 mm	550 mm	60 half baguettes/hour 96 croissants/hour
BRADO P5	5 trays 480x340 mm	5 trays	3,5 kw 220 ll	45 kg	75 mm	660 mm	550 mm	610 mm	80 half baguettes/hour 120 croissants/hour

OPTIONAL ACCESSORIES



Mod. BRADO P 871 €

Mod. BRADO P5 1.250 €

Brado 3



Mod. BRADO FR3
Side opening

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR3)
- 2 Step door hinch (CR3):
steam remove / tray remove



Mod. BRADO CR3
Top opening

Best for: Snack bar, cafeteria, coffee shop, bakery, patisserie, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
3 trays 600x400 mm	3 trays	3,5 kw 220 ll	53 kg	70 mm	815 mm	455 mm	750 mm	60 baguettes/hour 144 croissants/hour

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor



oven's stand with tray support

Mod. BRADO FR3

1.410 €

Mod. BRADO CR3

1.410 €

Brado 4



Mod. BRADO FR4
Side opening

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR4)
- 2 Step door hinch (CR4):
steam remove / tray remove



Mod. BRADO CR4
Top opening

Best for: Bakery, patisserie, convenience store,
fast food, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
4 trays 600x400 mm	4 trays	5,4 kw 380 III	65 kg	70 mm	815 mm	535 mm	750 mm	80 baguettes/hour 198 croissants/hour

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor



oven's stand with tray support

Mod. BRADO FR4 **2.104 €**

Mod. BRADO CR4 **2.104 €**

Brado 5



- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- Magnetic closing system

Best for: Bakery, patisserie, supermarket, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
5 trays 600x400 mm	5 trays	7 kw 380 III	75 kg	80 mm	795 mm	560 mm	810 mm	100 baguettes/hour 246 croissants/hour

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor



oven's stand with tray support

Mod. BRADO FR5

2.772 €

CONVECTION OVENS **BRADO MODULAR line**

Brado 6



Brado 7



Two independent baking system

The modular system consists in the assembly of 2 ovens, adapting itself to your needs. Mounted at your choice.

- Different options to choose from.
- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Wheel fans with double direction
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR)
- 2 Step door hinch (CR3/CR4):
steam remove / tray remove

Best for: Bakery, patisserie, supermarket, banqueting, frozen products.

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor



oven's stand with tray support

Stacked ovens for greater versatility



Founded in 1957

Brado 8



Brado 10



CONVECTION OVENS BRADO MODULAR line

Model	Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
						Width	Height	Depth	
BRADO 6	6 trays 600x400 mm	6 trays	3,5 kw 220 II 3,5 kw 220 II	106 kg	70 mm	815 mm	910 mm	750 mm	120 baguettes/hour 288 croissants/hour
BRADO 7	7 trays 600x400 mm	7 trays	3,5 kw 220 II 5,4 kw 380 III	118 kg	70 mm	815 mm	990 mm	750 mm	140 baguettes/hour 342 croissants/hour
BRADO 8	8 trays 600x400 mm	8 trays	5,4 kw 380 III 5,4 kw 380 III	130 kg	70 mm	815 mm	1.100 mm	750 mm	160 baguettes/hour 396 croissants/hour
BRADO 10	10 trays 600x400 mm	10 trays	7 kw 380 III 7 kw 380 III	150 kg	80 mm	795 mm	1.300 mm	810 mm	200 baguettes/hour 492 croissants/hour

Mod. BRADO 6 **2.900 €**

Mod. BRADO 7 **3.600 €**

Mod. BRADO 8 **4.300 €**

Mod. BRADO 10 **5.650 €**

Brado Digital P



Mod. BRADO DIGITAL P

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Opening options:
right opening / left opening
- Acoustic timer end of cook
- Interior light
- Magnetic closing system
- Digital display

Best for: Snack bar, cafeteria, coffee shop, frozen products.

Model	Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
						Width	Height	Depth	
BRADO DIGITAL P	4 trays 480x340 mm	4 trays	3,4 kw 220 II	33 kg	75 mm	615 mm	525 mm	550 mm	60 half baguettes/hour 96 croissants/hour

OPTIONAL ACCESSORIES



Mod. BRADO DIGITAL P

971 €

Digital range for maximum accuracy



Founded in 1957

Brado Digital 3



Mod. BRADO DIGITAL FR3
Side opening

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR3)
- 2 Step door hinch (CR3):
steam remove / tray remove
- Digital display



Mod. BRADO DIGITAL CR3
Top opening

Best for: Snack bar, cafeteria, coffee shop,
bakery, patisserie, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
3 trays 600x400 mm	3 trays	3,5 kw 220 ll	53 kg	70 mm	815 mm	455 mm	750 mm	60 baguettes/hour 144 croissants/hour

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor



oven's stand with tray support

Mod. BRADO DIGITAL FR3 **1.710 €**

Mod. BRADO DIGITAL CR3 **1.710 €**

Brado Digital 4



Mod. BRADO DIGITAL FR4
Side opening

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR4)
- 2 Step door hinch (CR4):
steam remove / tray remove
- Digital display



Mod. BRADO DIGITAL CR4
Top opening

Best for: Bakery, patisserie, convenience store,
fast food, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
4 trays 600x400 mm	4 trays	5,4 kw 380 III	65 kg	70 mm	815 mm	535 mm	750 mm	80 baguettes/hour 198 croissants/hour

OPTIONAL ACCESSORIES



steam function



steam and vapor reducer



2 speed motor

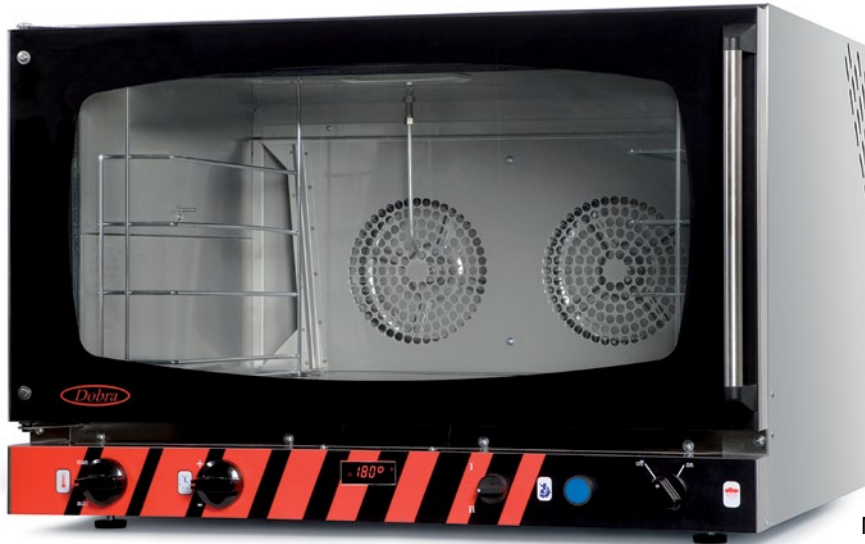


oven's stand with tray support

Mod. BRADO DIGITAL FR4 **2.404 €**

Mod. BRADO DIGITAL CR4 **2.404 €**

Brado Digital TDI



Mod. BRADO DIGITAL FR4
Side opening

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR)
- 2 Step door hinch (CR): steam remove / tray remove
- Digital display
- 2 speed motor
- Direct steam
- Electronic steam control



Mod. BRADO DIGITAL CR4
Top opening

Best for: Bakery, patisserie, convenience store,
fast food, frozen products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
4 trays 600x400 mm	4 trays	5,4 kw 380 III	65 kg	70 mm	815 mm	535 mm	750 mm	80 baguettes/hour 198 croissants/hour

OPTIONAL ACCESSORIES



oven's stand
with tray support

Mod. BRADO DIGITAL FR TDI **2.950 €**

Mod. BRADO DIGITAL CR TDI **2.950 €**

CONVECTION OVENS **ECOLOGIC** line

Eco 3



Mod. ECO FR3
Side opening

Ovens without chimney.
Steam, smoke and odor free.

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Interior light
- 3 Opening options:
right opening / left opening / recling opening
- Magnetic closing system (FR)
- 2 Step door hinch (CR):
steam remove / tray remove
- Removable tray to store liquid waste
- Built in steam reducer

Best for: Any working area without vent.



Mod. ECO CR3
Top opening

OPTIONAL ACCESSORIES



steam
function



2 speed
motor



oven's stand
with tray support

Steam free systems, approved for installation in working areas without vent



Founded in 1957

Eco 4



Mod. ECO FR4
Side opening



Mod. ECO CR4
Top opening

Model	Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
						Width	Height	Depth	
ECO 3	3 trays 600x400 mm	3 trays	3,5 kw 220 II	58 kg	70 mm	815 mm	520 mm	750 mm	60 baguettes/hour 144 croissants/hour
ECO 4	4 trays 600x400 mm	4 trays	5,5 kw 380 III	70 kg	70 mm	815 mm	640 mm	750 mm	80 baguettes/hour 198 croissants/hour

Mod. ECO FR3 1.785 €

Mod. ECO CR3 1.785 €

Mod. ECO FR4 2.400 €

Mod. ECO CR4 2.400 €

CONVECTION OVENS **AMERICANA** line

Americano 411



Americano 521



Adapted oven to any size of tray

- Interior and exterior in stainless steel
- Cold door with double glass (411)
- 2 Wheel fans with double direction
- Acoustic timer end of cook
- High security door handle
- Direct steam

Best for: Bakery, patisserie, restaurant, hotel, banqueting.

OPTIONAL ACCESSORIES



steam and vapor reducer



2 speed motor



oven's stand with tray support

The perfect balance



Founded in 1957

Americano 621



CONVECTION OVENS AMERICANA line

Model	Endowment	Electrical output	Weight	Distance between guides	External measures			Maximum capacities	
					Width	Height	Depth	Bakery	Catering
BRADO 411	4 trays	5,4 kw 380 III	65 kg	80 mm	785 mm	470 mm	830 mm	4 trays 600x400 mm 4 trays 650x450 mm	4 GN 1/1 530x325 mm
BRADO 521	5 trays	7 kw 380 III	80 kg	80 mm	895 mm	520 mm	830 mm	5 trays 600x400 mm 5 trays 650x450 mm	10 GN 1/1 530x325 mm 5 GN 2/1 650x530 mm
BRADO 621	6 trays	7 kw 380 III	90 kg	80 mm	895 mm	600 mm	830 mm	6 trays 600x400 mm 6 trays 650x450 mm	12 GN 1/1 530x325 mm 6 GN 2/1 650x530 mm

Mod. AMERICANO 421 **2.454 €**

Mod. AMERICANO 521 **2.922 €**

Mod. AMERICANO 621 **3.292 €**

Turbo 611



Ideal for bakery, pastry and catering

- Interior and exterior in stainless steel
- Cold door with double glass (611)
- 2 Direction wheel fan
- Acoustic timer end of cook
- Direct steam (611)
- Automatic steam control (1211)
- Also available for gastro norm measures
- High performance turbine
- High security door handle
- Digital display for temperature

Best for: Bakery, patisserie, restaurant, hotel, banqueting, gastronomy shop, public catering.

OPTIONAL ACCESSORIES



oven chimney



2 speed motor











oven's stand with tray support

Professional ovens for the most demanding, electric and gas

Turbo 1211



Model	Endowment	Electrical output	Weight	Distance between guides	External measures			Maximum capacities	
					Width	Height	Depth	Bakery	Catering
TURBO 611 	5 trays	7,2 kw 220 II	90 kg	80 mm	930 mm	560 mm	880 mm	5 trays 600x400 mm 5 trays 650x450 mm	10 GN 1/1 530x325 mm 5 GN 2/1 650x530 mm
TURBO 611 	5 trays	0,4 w 10.320 kcal/h	90 kg	80 mm	930 mm	560 mm	880 mm	5 trays 600x400 mm 5 trays 650x450 mm	10 GN 1/1 530x325 mm 5 GN 2/1 650x530 mm
TURBO 1211 	10 trays	12-18 kw 380 III	120 kg	80 mm	1.000 mm	990 mm	950 mm	10 trays 600x400 mm 10 trays 650x450 mm	20 GN 1/1 530x325 mm 10 GN 2/1 650x530 mm
TURBO 1211 	10 trays	0,4 w 16.000 kcal/h	120 kg	80 mm	1.000 mm	990 mm	950 mm	10 trays 600x400 mm 10 trays 650x450 mm	20 GN 1/1 530x325 mm 10 GN 2/1 650x530 mm

Mod. TURBO 611 elec. 	4.674 €
Mod. TURBO 611 gas 	5.650 €
Mod. TURBO 1211 elec. 	7.862 €
Mod. TURBO 1211 gas 	8.178 €

CONVECTION OVENS **BAKER line**

The smallest oven in the market for fresh dough

Digital Baker



Ideal for fresh
and frozen products

- Interior and exterior in stainless steel
- Cold door with double glass
- 2 Direction wheel fan
- Acoustic timer end of cook
- Digital display

- Stopping fan for steam rest
- Direct steam
- Electronic steam control
- Removable steam drain tray

Best for: Baker shop, patisserie, frozen and fresh products.

Capacity	Endowment	Electrical output	Weight	Distance between guides	External measures			Productivity
					Width	Height	Depth	
5 trays 600x400 mm	5 trays	7 kw 380 III	90 kg	95 mm	670 mm	780 mm	900 mm	100 baguettes/hour 246 croissants/hour

OPTIONAL ACCESSORIES



2 speed
motor



oven's stand
with tray support

Mod. DIGITAL BAKER

3.950 €

AUTOMATIC SPANISH CHURRO MACHINE

Super-Fripp



- Tank capacity: 1,5 kg dough
- Built in smoke extractor
- Interior light
- Cutting measure regulator
- Oil temperature control
- Interior and exterior in stainless steel
- Oil capacity: 30 l
- Lower cabinet for storing accessories
- Integrated wheels for easy mobility

Weight	External measures			Electrical output	Productivity
	Width	Height	Depth		
121 kg	780 mm	1.715 mm	680 mm	10,5 kw	1.500 U/h



Mod. SUPER-FRIPP **7.850 €**

CHURROS ACCESSORIES

Cream injector

128 M1 **6 l** **829 €**

Nozzles

Filling nozzle **132 €**

Nozzle **262 €**

Mixers

	Elec. output	Capac.	Weight	Dimensions (mm)	
SPIRAL MIXER	0,55 kw	12 kg	45 kg	350x540x590	1.522 €
PLANETARY MIXER 10 L	0,5 kw	10 l	55 kg	480x610x720	3.003 €
PLANETARY MIXER 20 L	0,9 kw	20 l	108 kg	600x710x840	4.273 €



CREAM INJECTOR



NOZZLE



FILLING NOZZLE



SPIRAL MIXER



MIXER

PROVERS

CF-P



CF-FR



CF-18



CF-16



(Sliding door)

Model	Capacity	Electrical output	Weight	External measures		
				Width	Height	Depth
BRADO P	8 trays 340x430 mm	0,7+0,23 kw	21 kg	595 mm	910 mm	565 mm
BRADO FR	9 trays 600x400 mm	1,4+0,23 kw	42 kg	800 mm	910 mm	830 mm
CF-18	18 trays 600x400 mm	0,75+0,75 kw	60 kg	800 mm	915 mm	870 mm
CF-16	16 trays 600x400 mm	0,75+1,5 kw	90 kg	1.015 mm	930 mm	895 mm

- Interior and exterior in stainless steel
- Lateral door opening
- Heat control through thermostat
- Sliding door (CF-16)

Mod. CF-P	666 €
Mod. CF-FR	1.190 €
Mod. CF-18	1.575 €
Mod. CF-16	2.100 €

RETARDER PROVERS



Founded in 1957

CF-AC



CF-AA



CF-AU1

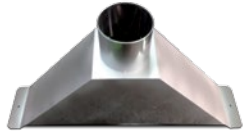


Model	Puissance		Doors	Compressor	External measures		
	Cold	Hot			Width	Height	Depth
AC16BV 600x400	487 w	750 w	1.920 mm	1 CV/4 HP	790 mm	1.095 mm	1.200 mm
AA20V 600x400	487 w	400 w	1.425 mm	1 CV/4 HP	575 mm	2.020 mm	905 mm
AA25X 600x400	599 w	400 w	1.425 mm	1 CV/3 HP	575 mm	2.250 mm	905 mm
AA24B1PAN 600x800	960 w	1.000 w	1.920 mm	1 CV/2 HP	775 mm	2.270 mm	1.200 mm
AU1x1C/UNI TROLLEY	1.386/750 w	500 w	900 mm		1.005 mm	2.230 mm	1.090 mm
AU1x2C/UNI TROLLEY	1.887/1.530 w	1.000 w	900 mm		1.005 mm	2.230 mm	1.990 mm
AU1x3C/UNI TROLLEY	1.887/1.825 w	1.500 w	900 mm		1.005 mm	2.230 mm	2.890 mm

- Can hold products at the end of the proving period before loading into the oven
- Electronic control - automatic humidity
- Stainless steel interiors
- Constructed of insulated panels 60 mm thick - can be dismantled and re-assembled by an adjustable hook and bolts system (except PF model)
- Minimal floor space required
- Door can be hinged left or right hand during assembly
- refrigerants ozone friendly - option remote compressor

Mod. AC16BV	6.225 €
Mod. AA20V	5.685 €
Mod. AA25X	6.450 €
Mod. AA24B1PAN	8.595 €
Mod. AU1x1C/UNI TROLLEY	10.900 €
Mod. AU1x2C/UNI TROLLEY	13.700 €
Mod. AU1x3C/UNI TROLLEY	15.900 €

BAKERY AND PASTRY ACCESSORIES



OVEN CHIMNEY TURBO 611	255 €
OVEN CHIMNEY TURBO 1211	255 €



STEAM FUNCTION	90 €
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STEAM AND VAPOR REDUCER	388 €
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2 SPEED MOTOR	150 €
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Oven's stand with tray support

BRADO P	621 x 850 x 640	390 €
BRADO 8/10	830 x 500 x 800	400 €
BRADO 3/4	830 x 850 x 800	400 €
BRADO 5 / TURBO 621	830 x 850 x 800	505 €
BRADO 10 / TURBO 1211	870 x 850 x 800	638 €



Tray Trolley

GALVANIZED (22 guides)	600 x 400	325 €
INOX 64 (22 guides)	600 x 400	504 €



Flat Trays

ALUMINIUM BRADO P/BRADO P5	340 x 480	19 €
ALUMINIUM	600 x 400	20 €
ELECTROLITIC	600 x 400	20 €

Dotted Trays

ALUMINIUM BRADO P	340 x 480	22 €
ALUMINIUM	600 x 400	30 €
ALUMINIUM WITH CHANELS	600 x 400	45 €

Chromeplated Grills

BRADO P	340 x 480	17 €
BRADO FR	600 x 400	23 €
GASTRO-NORM 1/1	1/1	22 €
GASTRO-NORM 2/1	2/1	30 €



Electric Shovel for Pastry

RECTANGULAR	1.500 w	70x230x3	165 €
ROUNDED	900 w	105x3	165 €



Electric Bucket

4 L	220 II	1,5 kw	517 €
7,5 L	220 II	2 kw	562 €
14 L	220 II-380 III	4 kw	966 €
25 L	220 II-380 III	5 kw	1.212 €



Other accessories

PASTRY TWEEZERS	24,26 €
PASTRY GLOVES	52,60 €



TERMS AND CONDITIONS OF SALE

PRODUCT. The manufacturer reserves the right to modify the product design or features without prior notice.

PACKAGING. Standard: wooden pallet and cardboard (included in EXW price).
Special: wooden crate upon request (3% of net price to be paid by customer)

ORDERS. Will be placed via email or fax, indicating Gas or Voltage (in case of electric appliances).

PRICES. All listed prices are indicative RRP in Europe and in Euros, VAT not included.

TRADING TERMS. All prices will be given in Ex-Works.

SPARE PARTS. Will be supplied by the manufacturer, to be paid by customer before shipment.

PAYMENT. First order will be 50% before production, 50% before shipment. Following orders will be based on a case-by-case basis.

WARRANTY. One year in defective components, excluding unauthorized use. Shipment is to be paid by customer.

JURISDICTION. In the event of legal action, the only courts considered competent are those of Barcelona (Spain).

Dobra Industrial S.A. will not be responsible for any type of compensation.



Dobra

Founded in 1957

AUTOMATIC SPANISH CHURROS MACHINES

Pioneers in the manufacturing of
bakery and pastry machines in Spain

Super-Fripp has revolutionized and simplified
the Spanish churros elaboration with it's
systems of cutters and automatic mechanisms,
ofering a total hygiene guarantee.

Super-Fripp is the ideal complement for any
catering business thanks to it's small dimensions,
great profitability, easy to use, and great quality
of it's components.

Super-Fripp can be installed anywhere, being
steam and smoke free, thank to it's built in
extractors.

Super-Fripp is controlled automatically, with a
productivity of 1500 pieces per hour, being the
most profitable machine nowadays!!



NEW: Fryer machine for spanish churros and potatoes - 1960



iiNEW!
Fryer mazine for spanish
churros and potatoes



Dobra

Founded in 1957

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