

THERMO-OIL RACK OVEN



SUPPLE BREAD DAY AND NIGHT

ThermoMax

ThermoMax thermo-oil rack ovens ensure the uniformity of baking and supple bakery products. A perfectly baked through crumb and thick crust of rye form breads.

WHY THERMOMAX?

With their character of baking, they are essentially deck ovens, but with the manipulation of the trays on the trolley they are also rack ovens. The delicate radiant heat ensures the suppleness of both sweet and white bread products, but at the same time it is so strong that it can handle even three full racks of form breads.

All ThermoMax rack ovens include a clear, touch-sensitive control panel that makes it easy to set recipes and temperature curves.

Advantages

- Baking with gentle radiant heat
- Ideal baking uniformity
- Maximum temperature stability
- Ideal temperature distribution and its curves for each assortment of bread products
- High baking performance on a small ground plan
- Baking rack after rack

AUTOMATICALLY INCLUDED

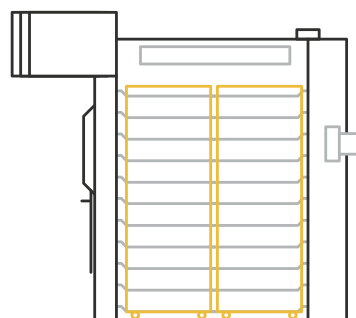
- New generation of control panel
- TURBO System
- Manual door opening

AUTOMATICALLY INCLUDED

- Automatic door opening
- Exhaust fan for baking bread products
- Loading rack for baking directly on the baking sheets

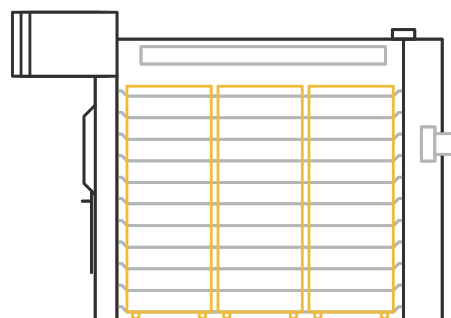


TWO - RACK DESIGN



Size 9 - 14 m²

THREE - RACK DESIGN



Size 18 - 21 m²

How thermo-oil ovens work

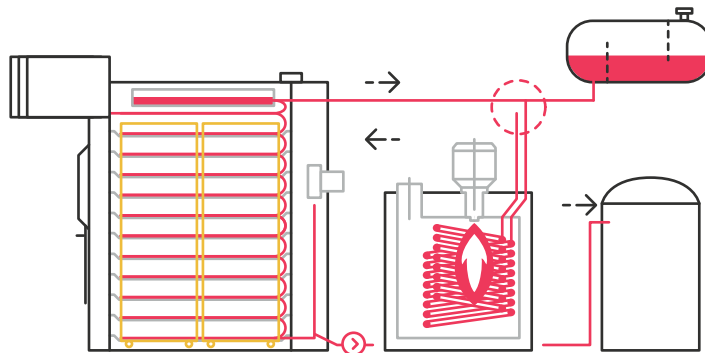
The energy source for rack ovens are thermo-oil boilers, which are installed outside the bakery area in a separate boiler room. They enable the connection of several ovens to one system.

Technical design

- They are operated in the fully automatic mode
- Boiler operating conditions and temperatures are signaled on the control panel in the bakery
- An essential part of the thermo-oil system is the expansion and discharge tank to meet safety and hygiene requirements
- Boiler heating medium - natural gas, electric and heating oil



THERMO-OIL PRINCIPLE





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