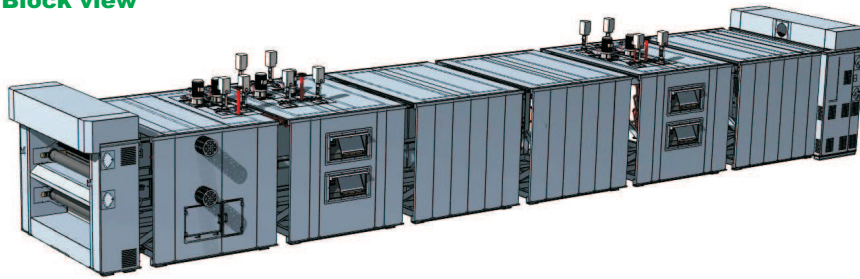
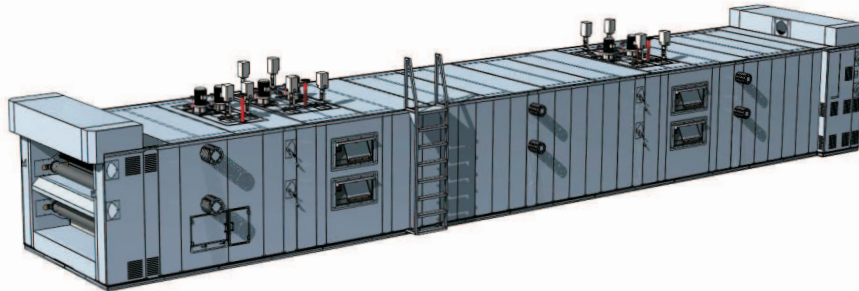


Block view



Completed view



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Continuous thermo-oil conveyor ovens

Thermo Roll



ThermoRoll

High-performance and economical baking

The Thermo-Roll baking oven is a modern continuous thermo-oil conveyor oven with programmed control and operation of all functions.

It is designed to meet the needs of midsized and large bakeries for high-performance baking of primarily white bakery products such as rolls, bagels, Kaiser rolls, buns and tin bread.

Thermo-Roll is available in single and double-deck versions, usually connected to a fully automated continual shaping line.

The line is thus turned into service-free, program controlled operation.

Advantages

- radiant-heat baking for continual production of bakery products
- ideal heat distribution and its precise regulation down to 1°C, optimal temperature curves for every assortment
- easy switching between various bakery products
- economical operation – low input energy consumption thanks to the thermo-oil system of energy transfer
- the input energy is best utilized when used in conjunction with the Ekoblok, with energy loss of less than 6%
- compact double-deck design to save space in the bakery
- fully automated with programmed control and operation

Some of the other advantages of Thermo-Roll ovens are precise regulation of the steam pressure, fast installation in the bakery (in one week) and gradually adjustable intensity of the upper and lower baking (fully program-controlled).

Custom-built ovens

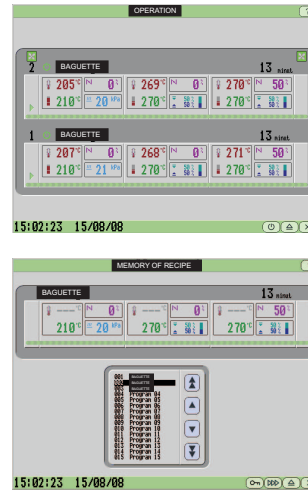
The ovens are modular designed, all ovens are custom built:

- Baking surface / Belt width / Number of decks
- Belt selection – laminated / wire mesh / planetary

Ovens are delivered as finished insulated blocks.

Only thermo-oil connections, wiring and baking belt installation are completed in the bakery.

The oven installation takes only a week to finish – you can bake the next week



ThermoRoll - type	Baking surface <i>m²</i>	Number of decks <i>ks</i>	Baking belt width <i>mm</i>	Total oven width <i>mm</i>	Total oven length <i>mm</i>	Oven height <i>mm</i>	Number of individual blocks <i>ks</i>	Number of temperature circuits <i>ks</i>
T-R 25/2000	25	1	2100	3100	14855	1450	5	3
T-R 30/2000	30	1	2100	3100	17430	1450	6	3
T-R 35/2000	35	1	2100	3100	20005	1450	7	3-5
T-R 38/3000	38	1	3100	4200	14855	1450	5	3
T-R 45/3000	45	1	3100	4200	17430	1450	6	3
T-R 54/3000	54	1	3100	4200	20005	1450	7	3-5
T-R DUO 50/2000	50	2	2100	3100	14855	2500	5	3
T-R DUO 60/2000	60	2	2100	3100	17430	2500	6	3
T-R DUO 70/2000	70	2	2100	3100	20005	2500	7	3-5
T-R DUO 75/3000	75	2	3100	4200	14855	2500	5	3-5
T-R DUO 90/3000	90	2	3100	4200	17430	2500	6	3-5
T-R DUO 105/3000	105	2	3100	4200	20005	2500	7	3-5

- mains: 400V 400V / 50HZ ; thermo-oil connection: based on the model

Technical data

- fully automated with program control and operation. The operator has to only select the desired program and press "ENTER"
- automated operation of the steam amount, steam release and heat outlet via vapour absorbers
- independent baking in every deck, the option to bake two types of products simultaneously
- TURBO – special equipment for convective baking of products in the 2nd baking phase – 3rd to 5th temperature zone
 - for a crispier crust of baguettes and special bakery products
 - for thorough baking of tin bread
- precise regulation of batching and steam pressure
- gradual regulation of the upper and lower baking intensity
- 3 – 5 temperature zones in every deck
- automated lubrication and tightening of belts
- the thermo-oil boiler with the Ekoblok and the essential emergency and expansion tanks are located in a separate room
 - a boiler room

