

## ThermoLine

Technical data	26/7P	31/7P	33/9P	39/9P	43/12P	52/12P	54/15P	65/15P
Baking area m <sup>2</sup>	26	31	34	39	45	52	56	65
Number of decks	7	7	9	9	12	12	15	15
Baking area size								
width (mm)	1 800	1 800	1 800	1 800	1 800	1 800	1 800	1 800
depth (mm)	2 000	2 400	2 000	2 400	2 000	2 400	2 000	2 400
Performance								
TURBO	*	*	*	*	*	*	*	*
two-circuit	*	*	-	-	-	-	-	-
three-circuit	-	-	*	*	*	*	*	*
Deck height								
200 mm	*	*	*	*	*	*	*	*
230 mm	*	*	*	*	*	*	*	*
Oven dimensions								
width (mm)	2 700	2 700	2 700	2 700	2 700	2 700	2 700	2 700
depth (mm)	3 100	3 500	3 100	3 500	3 100	3 500	3 100	3 500
height (etáž 200)(mm)	2 970	2 970	3 700	3 700	4 500	4 500	5 300	5 300
height (etáž 230)(mm)	3 180	3 180	3 970	3 970	4 770	4 770	5 570	5 570
El. connection	3 x 400V/50Hz							
Power input								
two-circuit (kW)	10,5	10,5						
three-circuit (kW)			13,2	13,2	13,9	13,9	14,6	14,6
Heating power (kW)	180	220	240	270	310	360	400	440
Max. temperature (°C)	290	290	290	290	290	290	290	290
Control oven panels								
- H1 manual	*	*	-	-	-	-	-	-
- H4 computer	*	*	*	*	-	-	-	-
- central computer	*	*	*	*	*	*	*	*
- K-TL	*	*	*	*	*	*	*	*
Door opening system								
manual	*	*	-	-	-	-	-	-
pneumatic	*	*	*	*	*	*	*	*
Deck door type								
stainless with insulation	*	*	*	*	*	*	*	*
stainless	*	*	*	*	*	*	*	*



Thermooil deck passage oven

**Thermo Line**



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## PASSAGE THERMOOIL DECK OVENS

THERMO-LINE is a thermoil oven which has infeeding and outfeeding size, each side operated by two independent loaders. This oven was designed for short time baked products where the loading tact of products is very quick and loader is very busy at such a operations. This problem with was solved by implementing next loader, so with this solution you can hourly bake more decks even the baking time is very short.

The main goal of this development is to bake even small products in large quantities, directly on hearth bottom, because this means higher quality ( better volume, more water kept in product, well baked bottom crust ) and also a much lower consumption when in comparison with rack oven where you are all the time "baking rack and tins" which forms about 70% of the mass inside of oven.

The ovens are designed for powerfull baking of the products in range from 50g pastry up to 2,5 kg breads.

### PROOFING OPTIONS

#### Artisan breads:

- with hand dumping
- with automatic passage proofer

#### Rolls, buns and the other soft small products :

- with automatic passage proofer
- with box proofer and foreproofer

### ITS ADVANTAGES

- HI QUALITY BAKING WITH THERMOOIL
- LOW ENERGY CONSUMPTION - SIGNIFICANT SAVINGS WITH ECOBLOCK
- VARIABLE PRODUCT RANGE INCLUDING VERY SMALL PRODUCTS
- DESIGNED FOR NONSTOP BAKING
- DIRECT BAKING ON HEARTH BOTTOM
- HI BAKING POWER ON VERY SMALL AREA

MULTICONTROL - automatized lines for effective bread production, controlled by computer system and consisting of deck ovens, operated by loading unit ASISTENT and the other implemented peripheral equipment.

## THERMOOIL TECHNOLOGY PREFERENCES

- Fast temperature incline** - very good temperature stability and fast temperature incline thanks to more effective heat transfer between the oil and the oven.
- Uniform baking** - temperature difference in the deck is maximal +/-1 °C is essential when stable quality of production is needed.
- Gentle radiant heat baking** - basic of thermoil technology is baking with smooth radian heat and due to this feature the product is well done baked and becomes longer fresh - *like the classic annual tube oven.*
- Energy savings** - the more effective heat transfer and the boiler efficiency, are the key components that results to lower energy consumption.

### TECHNICAL PERFORMANCE

- Thermoil ovens THERMO LINE are available in range of 7 - 15 decks with the doors on both sides.
- Up to three temperature circuits enable an independent control of the temperature curves in each of blocks of a decks presented and also enables to have a separate baking program in each deck.
- The system of **Central computer control K-TL (ThermoLine)** controls all the functions of ovens, loading units and further periferal equipment that implemented
- Thermoil boiler, the heart of entire system, can be powered by natural gas, heat oil or by electric energy.



pict.1: thermoil pump system

Up to production requirements and space potentials we propose you optimal and effective baking line solution.

