

Compact Thermooil Deck Oven

ThermoStar Classic



ThermoStar Classic

Well done baking and along with excellent porosity of your breads

Tasty and crunchy bread is a pride of every bakery. Compact thermooil deck oven represents easy and economically profitable way towards this goal.

Thermooil ovens with deck height 300 mm

Thermooil compact deck oven is designed for baking of high quality craft breads with high porosity. With deck height 300 mm combines all known benefits of thermooil with compactness fulfilling all known demands on this system. Heat medium of thermooil ovens ThermoStar Classic can be fuel oil, natural gas or electrical energy. Simple connection to energy sources is enough and you can bake the next day.

New developed line of thermooil ovens

Goal of new model series of thermooil ovens is to produce modern deck oven, which is equal replacement for classic steam ovens or brick ovens, that were heated directly with wood – so called "graters".

ThermoStar Classic makes baking easy for breads and common bakery products with radiant heat. In combination with automatic charging device Asistent provides also fast charging and discharging of products from each deck. Stable quality of bakery production is ensured by program control of all functions of oven and loader Asistent, this significantly decreases requirements on number and capabilities of personal.

What are the benefits of ThermoStar Classic ovens?

- Excellent temperature stability
- Baking uniformity – temperature difference in deck is max. ± 1 °C
- Very high quality of products due to radiant heat baking
- Unique microcirculation
- Excellently baked crust
- Economical baking with low energy consumption
- Compact solution with 1 day assembly



What are the control possibilities at ThermoStar Classic?

Compact thermo oil deck ovens ThermoStar Classic it can be controlled by two possible control panels H1 and H4. Digital control panels of deck oven H1 and H4 with foil keyboard have well arranged control buttons, which are resistant against dust or heat and can be easily maintained.

In such a type of ovens with deck height 300mm is presented vertical air microcirculation which is significantly contributing for better crust forming. For program control of the oven we offer custom TURBO fan, which is separate for each deck and provides more intense air microcirculation in range from 0 to 99 % of power in order to make a crust of the products more thicker and aureate.

Program control H4 of oven ensures:

- constant control and supervision over baking process,
- stable production quality.

Technical design of ThermoStar Classic ovens

Compact solution of ThermoStar Classic has heat unit integrated directly into the oven including a burner for relevant fuel. Design allows very fast one day assembly with express baking start of products in bakeries. Thermo oil oven is designed in order to be delivered at bakery in assembled state. All you need to do is just to connect it without any modifications or tunings.

Thermo oil ovens are working always on 100 % from the first baking!

For smaller bakeries can be delivered also in disassembled state and it will still be working on 100 % after assembling. ThermoStar classic provides traditional baking with precise baking supervision and with the best baking features for a good price. It has unique air microcirculation for aureate product crusts, which is benefit of decks height than 270 mm.

Control panel H1 and H4

Control panel H1 functions

- Main switch
- Setting of temperature, temperature curve and time
- Programmable steaming dose
- Deck door control (oven with pneumatics)
- Steam outlet signalization and control (oven with pneumatics)



Panel H4 programmable functions

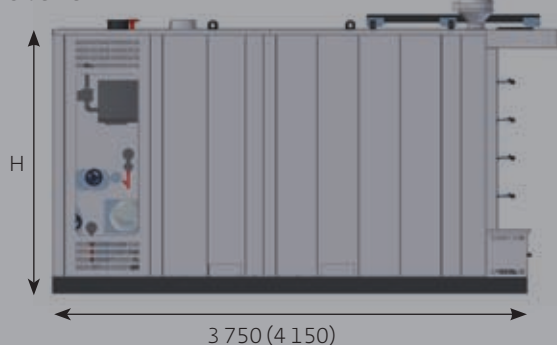
- Main switch
- Setting of temperature, temperature curve and time
- Steaming time and intensity, steam outlet
- Hood fan operation
- Service intervals
- Data transfer to PC and visualization
- TURBO – time and intensity 0–99 %
- Product's crust type



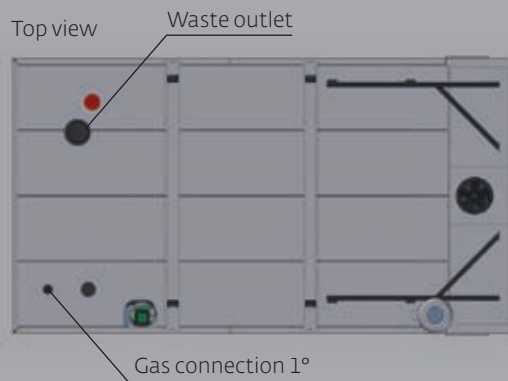
| Technical data | ThermoClassic 11 | ThermoClassic 13 | ThermoClassic 15 | ThermoClassic 17 | ThermoClassic 18 | ThermoClassic 21 | ThermoClassic 22 | ThermoClassic 26 |
|---|------------------|------------------|------------------|------------------|------------------|------------------|------------------|------------------|
| Baking area [m ²] | 11,3 | 13,3 | 14,4 | 17,3 | 18 | 21,6 | 21,6 | 25,9 |
| Deck number [ks] | 3 | 3 | 4 | 4 | 5 | 5 | 6 | 6 |
| Baking area dimension [mm] | | | | | | | | |
| - width | 1 800 | 1 800 | 1 800 | 1 800 | 1 800 | 1 800 | 1 800 | 1 800 |
| - length | 2 000 | 2 400 | 2 000 | 2 400 | 2 000 | 2 400 | 2 000 | 2 400 |
| Decks height [mm] | | | | | | | | |
| - 300 | • | • | • | • | | | | |
| TURBO fan | • | • | • | • | • | • | • | • |
| Oven dimensions [mm] | | | | | | | | |
| - width | 2 400 | 2 400 | 2 400 | 2 400 | 2 400 | 2 400 | 2 400 | 2 400 |
| - length | 3 750 | 4 150 | 3 750 | 4 150 | 3 750 | 4 150 | 3 750 | 4 150 |
| - height H | 1 968 | 1 968 | 2 300 | 2 300 | 2 632 | 2 632 | 2 964 | 2 964 |
| Mains supply [V/Hz] | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 | 3 × 400 / 50 |
| Installed electric input [kW] | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| Heat input [kW] | 80 | 95 | 105 | 125 | 130 | 155 | 155 | 180 |
| Maximal baking temperature [°C] | 300 | 300 | 300 | 300 | 300 | 300 | 300 | 300 |
| Types of control panels (customer's choice) | | | | | | | | |
| - H1 manual | • | • | • | • | • | • | • | • |
| - H4 computer ThermoClassic | • | • | • | • | • | • | • | • |
| Door and steam outlet control system (customer's choice) | | | | | | | | |
| - Manual | • | • | • | • | • | • | • | • |
| - Pneumatic | • | • | • | • | • | • | • | • |
| Deck door (customer's choice) | | | | | | | | |
| - heatproof glass | • | • | • | • | • | • | • | • |
| - stainless metal plates | • | • | • | • | • | • | • | • |

Oven's instalation schema

Side view



Top view



KORNFEIL spol. s r. o.

696 14 Čejč 66

Tel.: +420 518 309 611

Fax: +420 518 309 610

E-mail: kornfeil@kornfeil.cz

www.kornfeil.cz

MANUFACTURE • SALE • ASSEMBLY • SERVICE

Quality • Price • Reliable service partner for your future