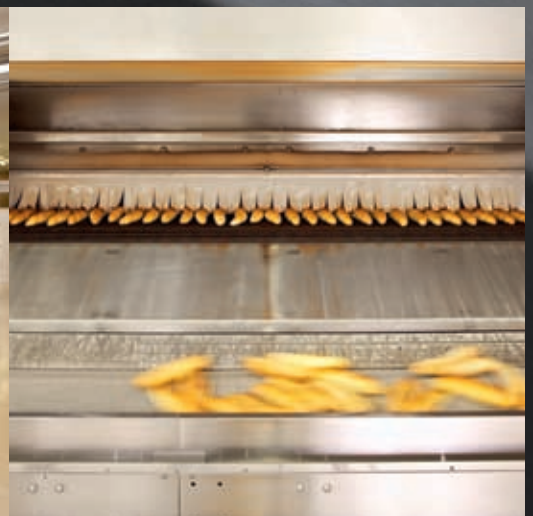


Continuous Tunnel Ovens

ThermoRoll



ThermoRoll

Efficient, economic and thorough baking

Do you need to increase the output of your baking ovens, switch between different bakery products, and accurately regulate baking temperatures for the perfect baking performance? Let us provide you with a custom made continuous tunnel oven with ideal heat distribution and low energy consumption.

What is ThermoRoll?

ThermoRoll baking oven is a modern continuous thermal oil conveyor oven with programme control and operation of all functions. It is designed to meet the needs of mid-sized and large bakeries for high-performance baking of large batches of primarily white bakery products such as rolls, Kaiser rolls, buns, French bread, and pan bread. ThermoRoll is available in single or double-deck models, usually combined with a fully automated continuous shaping line. The entire line is fully automated and programme controlled.

Why get a ThermoRoll continuous oven?

- 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 best utilization of input energy
- compact double-deck design to save space in the bakery
- fully automated with programme control and operation

Other advantages of Thermo-Roll ovens include precise regulation of the steam pressure and gradually adjustable intensity of the upper and lower baking (fully programme-controlled).

Custom-built ovens

The ovens are modular designed and custom built according to the following parameters:

- 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.



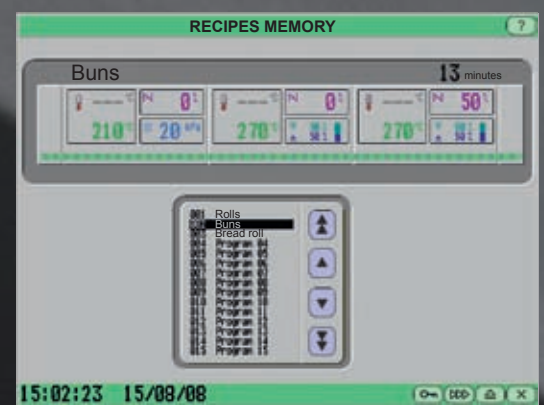
ThermoRoll – type	Baking surface [m ²]	Number of decks [pc]	Baking belt width [mm]	Total oven width [mm]	Total oven length [mm]	Oven height [mm]	Number of blocks [pcs]	Number of temperature circuits [pcs]	Power input [kW]	Oven heat input [kW]
T-R 25/2000	25	1	2,100	3,100	14,855	1,450	5	3	9	130
T-R 30/2000	30	1	2,100	3,100	17,430	1,450	6	3	9	160
T-R 35/2000	35	1	2,100	3,100	20,005	1,450	7	3-5	9	180
T-R 38/3000	38	1	3,100	4,200	14,855	1,450	5	3	9	180
T-R 45/3000	45	1	3,100	4,200	17,430	1,450	6	3	9	200
T-R 54/3000	54	1	3,100	4,200	20,005	1,450	7	3-5	9	240
T-R DUO 50/2000	50	2	2,100	3,100	14,855	2,500	5	3	18	230
T-R DUO 60/2000	60	2	2,100	3,100	17,430	2,500	6	3	18	280
T-R DUO 70/2000	70	2	2,100	3,100	20,005	2,500	7	3-5	18	330
T-R DUO 75/3000	75	2	3,100	4,200	14,855	2,500	5	3-5	18	350
T-R DUO 90/3000	90	2	3,100	4,200	17,430	2,500	6	3-5	18	420
T-R DUO 105/3000	105	2	3,100	4,200	20,005	2,500	7	3-5	18	490

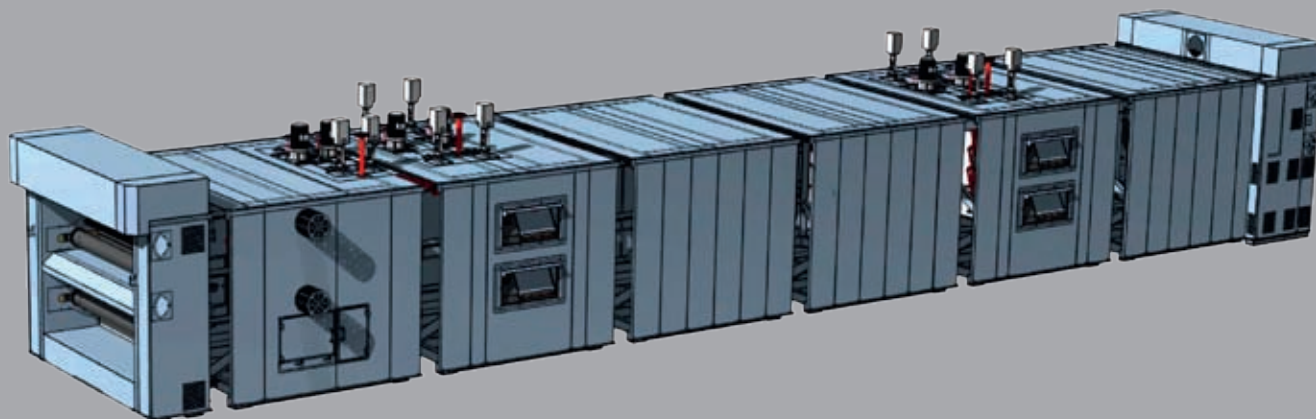
ThermoRoll technical data

ThermoRoll continuous tunnel ovens are fully automated with programme control and operation. The operator only has to select the desired programme and simply press Enter. The steam regulation, steam release, and heat outlet via vapour absorbers are also operated automatically:

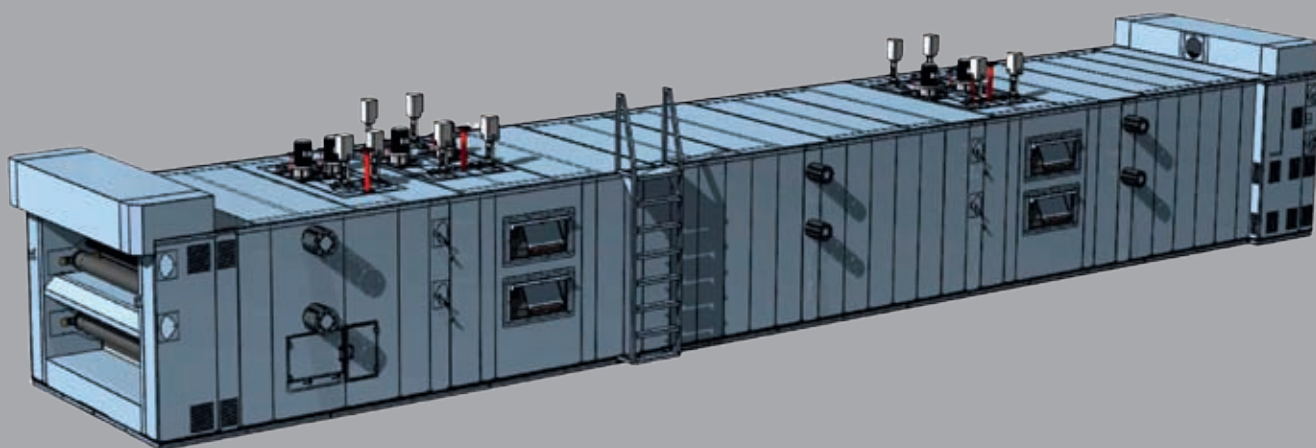
- precise regulation of batching and steam pressure
- gradual regulation of the upper and lower baking intensity
- 3–5 temperature zones in every deck
- separate decks enabling you to process two types of bakery products simultaneously
- automated lubrication and tightening of belts
- the thermo-oil boiler with Ekoblok and the essential emergency and expansion tanks are located in a separate boiler room

All types of continuous tunnel ovens can be additionally equipped with a **TURBO** system for a conventional baking in the second phase, producing thoroughly baked pan bread and crusty baguettes and special bakery products.





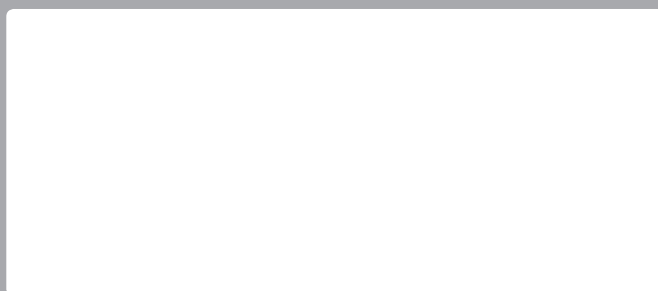
Complete installation in one week



Custom-designed thermal oil ovens



KORNFEL 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



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