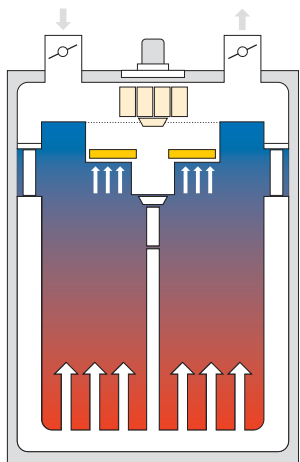


› BAKING OVEN

1 CART



Chiacchiera



› BAKING OVEN

1 CART

It is designed to process meat and cold meat: to smoke, to cook and to dry.

 ENTIRELY BUILT IN
AISI 304 STAINLESS STEEL

It is automatically controlled by a microprocessor that regulates the sequences programmed for each production process. This microprocessor can store up to 20 different programs and the instruction values and the current values of each program can be read as well as the residual time to finish the segment of the course programming function. It is also possible to control the humidity of the interior of the chamber, the temperature of the recirculated air and the temperature of the production core, offering to the user a completely liberty to set up a process program suitable for each desired product.

› CONSTRUCTION

It is entirely built in AISI 304 stainless steel even the internal structure of the panels of the roof, the walls and the floor. It is a machine with a solid, modular and collapsible construction. The panels have electro polishing finishing so it is very easy to clean the equipment after a production process. The thermal insulation is carried out through mineral wool of high density and polyurethane injected into adequate thickness that minimize the loss of heat through the panels allowing an energy saving. The heating can be carried out through a vapour installation, natural or bottled gas, or gas oil. The set up of the oven, due to its modular construction, will be adjusted to the customer's necessity, offering installations of one or several parallel carts and access doors in one or both front parts.

› OPERATION

The air of the chamber is moved by a turbine inside a circuit where it is placed the heat exchanger, in case of vapor feed or gas oil burner, or the air vein burner in case of gas feed. The velocity of the airflow inside the chamber varies according to the need of the cooking process of each product, guaranteeing a uniform distribution of the

air inside the chamber. The air renewal is carried out through air intake and chimneys, functioning, if it is needed, through the microprocessor of the machine. The humidity control during the cooking is carried out through vapor injection in the vapor feed equipments or with pressurized hot water through sprayers in case of gas oil or gas burner equipments. The smoking can be obtained through two different ways (according to the customer's choice): with equipments that generate smoke by slow combustion without flame of aromatic wood chips or with liquid smoke, that by the action of the filtrated compressed air produces an intense fog inside the chamber. Both smoking processes are controlled by the microprocessor as another segment of the process program.

› PRODUCTION

Generally, the production can be estimated in 300 kg per cart and per cooking cycle, according to the type of product to cook and, especially, to the size and weight of each piece.



Chiacchiera



CERTIFIED COMPANY
ISO 9001:2015

Dimensions and design are illustrative.
Customizable machines according to customer specifications.

Contact us for quotation or advice.