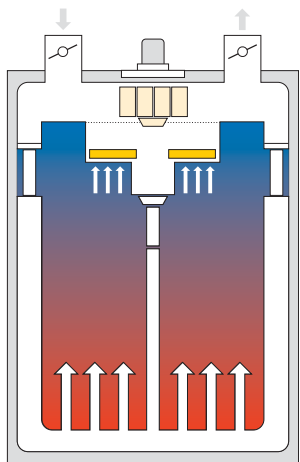


› BAKING OVEN



Chiacchiera



› BAKING OVEN

It is designed to process meat and cold meat: to season, 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 different programs and the instruction values and the current values of each program can be read and also 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 or natural gas. 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 an air circuit where it is placed the heat interchange surface that heats the recirculated air with half pressure vapour. In the global design it has been taken into account the obtaining of high air velocities to ensure a uniform distribution in the chamber. The air renewal is carried out through chimneys for the entry and exit and both are

controlled by pneumatic micro cylinders through the microprocessor and the psychrometer that has the oven. It is also possible to carry out a humidity cooking through the vapour injection of low pressure through diffusers placed inside the chamber. The smoking can be obtained through two different ways (according to the customer's choice): with equipments that generate smoke by 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 and it will be obtained an excellent taste and colour of smoking.

› 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



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ISO 9001:2015

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

Contact us for quotation or advice.