

Туннельные печи

ДУХОВЫЕ ШКАФЫ

ТЕХ. ХАРАКТЕРИСТИКИ

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Астрахань (8512)99-46-04
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Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
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Владимир (4922)49-43-18
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TUNNEL OVEN



Laser designs and manufactures tunnel oven for industrial production.

Tunnel ovens use different heating methods, conveyor speeds and fuel types to produce breads, biscuits, and other items.

A wide range of models working with different heating systems.

Their equipment and dimensions can be adapted according to the production needs.

Our technical department is at complete disposal for any kind of information aimed at the supply of a first rate plant granting performances and reliability.

THE CYCLOTHERMIC TUNNEL OVEN IS THE MOST TRADITIONAL TUNNEL OVEN AND ONE OF THE MOST USED IN THE WORLD



Inside a room of combustion in steel and refractory combustion develops thanks to a modulating burner that can work gas or diesel. The combustion fumes are conveyed thanks to a fan with two upper tube bundles and lower in order to heat them and cook the product by radiation. the high thermal mass, flexibility of use of different fuels and independent upper and lower heat regulation, combined with humidity control accurate, has made this technology very popular for dry biscuits, shortbread, bread, cakes, cakes and other products. There reduced maintenance and ease of use make it suitable for many situations.

Numerous ribbon burners are installed transversely to the direction of travel

of the tunnel oven both in the upper and in the lower part of the conveyor to allow baking in a manner flexible according to needs. about 15% of these burners are tri-flame with the possibility of adjusting on the left, in the center and on the right the power and make the cooking of the product uniform over the entire width of the band. Every burner is equipped with a double gas safety valve and a dedicated flame control and can be used natural gas or LPG indiscriminately thanks to a simple recalibration of the mixer of each burner while aspiration it is guaranteed by a central duct that guarantees constant suction with the least possible turbulence.

This flow of hot air is generated by a modulating gas burner (in the case of the direct convection) or from a heat exchanger where the indirect combustion and heating process takes place cooking air. The heated air is conveyed into the baking chamber through ducts appropriately shaped and blown onto the product. The air is recovered through lateral ducts and then partially expelled and re-integrated with fresh air. Convection cooking favors fatty doughs such as shortbread, extruded products and pastry and is suitable for obtaining low humidity and uniform color on production.

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