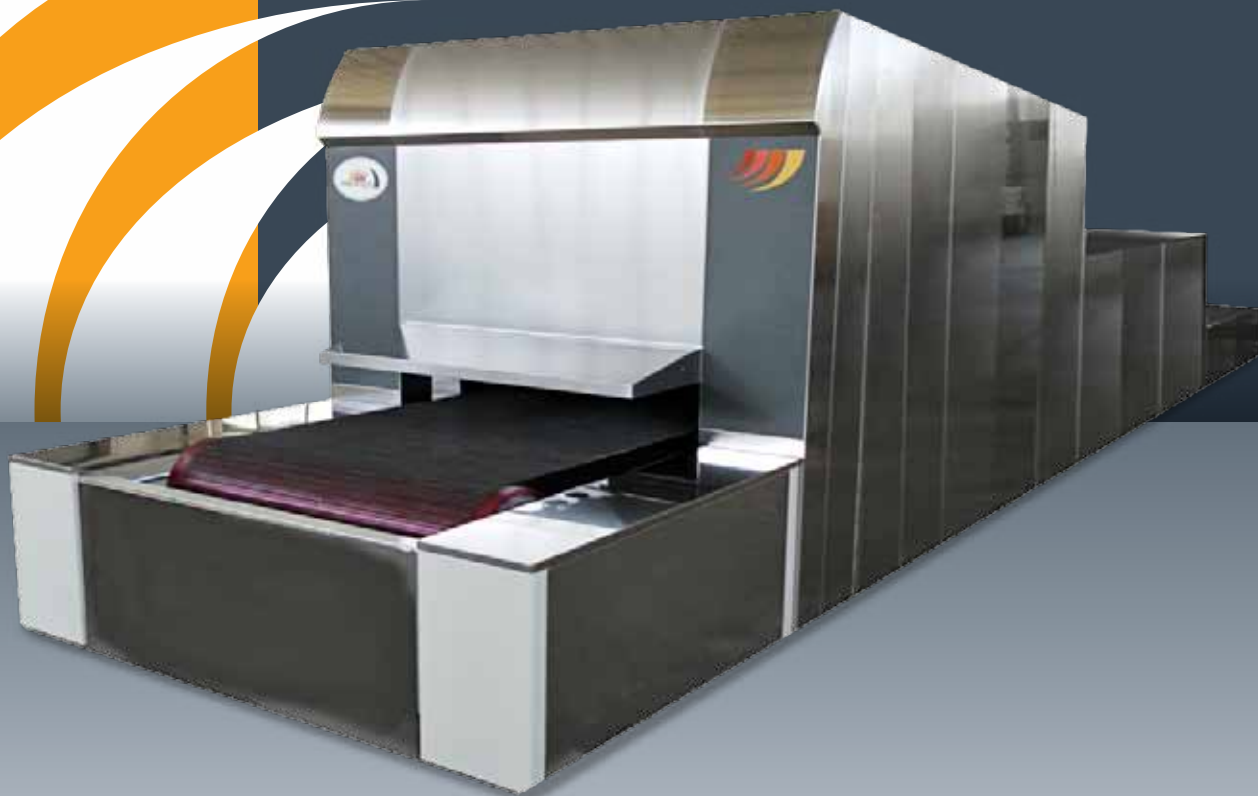


TC

SILVER Cyclotherm tunnel oven



The Mecateck cyclotherm (Indirect) tunnel oven, Silver TC, is an extremely flexible oven, which can be used for baking a wide product range: hearth baked loaves, rolls on trays, breadsticks, tin bread, rusks (biscottes), pastry, croissants, cupcakes, layer cakes, pies, American type pizzas.

Features:

- High product development, very gradual and uniform baking.
- Each baking zone can be controlled independently.
- Thanks to its modular structure, oven sections can be combined to create the ideal baking temperature curve.
- Simple operations and control.
- Easy and cost effective maintenance.

Baking temperatures range from 150 °C to 280 °C



HEATING SYSTEM

Heat is supplied by radiating tubes placed inside the baking chamber, over and under the conveyor. The oven operates on the principle of hot gases, generated by a burner, circulating inside a closed circuit (cyclotherm system).

TURBOLENCE ZONES

Turbulence zones providing convection heat are also available on request.

CONVEYORS

The oven can be equipped with wire-mesh baking conveyor, steel plate conveyor, stone slabs conveyor or OGB type conveyor.



STEAMING SYSTEM

A powerful steaming unit is available as an option.

HOODS, LOADING AND UNLOADING FACADES

In stainless steel AISI 304. Large hoods complete with vapour extractor.

CONTROL SYSTEM

Fully computerized 10" touch-screen main panel. The electrical board always includes a modem for on line connection to the MECATECK service center for a quick and safe diagnosis.

OVEN RANGE 0820

- Width from 800 up to 2.000 mm.
- Length of baking zones: up to 12 m.
- Suitable for biscuits, cookies, cakes, pastry, bread.
- Baking temperatures range: 150 °C – 280 °C.
- Baking conveyor height: 700 mm or higher, on request. With a steel band conveyor, height is related to the total oven length.

OVEN RANGE 2040

- Width from 2.000 mm up to 4.000 mm.
- Length of baking zones: 5, 7,5 or 10 m.
- Baking temperatures range: 150 °C – 280 °C.
- Suitable for hearth bread, tin bread, rolls, pastry, cakes, rusks (biscottes).
- Baking conveyor height: 850 mm or higher, on request.
- Oven full automation available, on request (dampers and steam exhaust valves driven by servomotors and controlled by the PLC).

