



Technical description:

1. Oven total length: 20860mm, effective baking length: 18000mm,
2. Loader length: 1100mm, unloader length: 1750mm.
3. Conveyor type: Stainless steel 304 mesh belt, width is 3100mm, passing through height is 270mm.
4. Baking time: 26~28min
5. Voltage / power: 480V/60Hz/3P, 21kW
6. 1" standard flange for gas inlet connector, gas inlet pressure < 70kPa
7. Maximum heating power: 2047285BTU
8. Heating principal: The heat comes from gas combustion burner, air blower forces the heat into the main duct. Every 2.5 meters, there is a channel to distribute the heat into the top and bottom radiation channels, this air flow can be controlled. The top and bottom heat will flow together, pass through the recycling channel and go back to the air blower for second-time heating and circulating. This means the hot air does not directly contact the baking product, it is heated and baked by the radiators, which assures more uniform heat and gets thinner product skin. Furthermore, the system is a circulating design, which reduces the heat exhaustion and saves energy up to 40-45%, thus higher baking quality demand can be achieved.