

Thermal Oil  
Trolley Oven  
**ThermoMax**



# ThermoMax

## The highest quality white bakery products

The ThermoMax thermal oil trolley oven works just like a deck oven with the help of radiant heat, thanks to which the quality of white and ordinary bakery products increases including for example rolls, buns, baguettes, moulded and special breads.

As far as type of baking goes they are essentially deck ovens, but because of the handling of the trays in the trolley they are also trolley ovens. They provide bakers with a high level of comfort while baking, evenness of baking, comfortable operation, while preserving the stable quality of the products.

### ThermoMax – Three trolley design

Three trolley design ThermoMax ovens are most of all appreciated by mid-size and industrial bakeries for their high-baking output. A valuable advantage is a mechanism for automatic transport of the trolley which cuts down on Baker's work and speeds up the trolley exchange

#### Standard equipment components for ThermoMax ovens are:

- Programmable baking and manipulation
- TURBO

#### Above-standard equipment

- Automatic door manipulation
- Visualization of the baking process directly on your PC

**Two trolley design:** 9–14 m<sup>2</sup> baking surface – for all types of bakers

**Three trolley design:** 18–21 m<sup>2</sup> baking surface – for wide range of products and powerful baking

### Technical design

- Gentle heat baking
- The highest quality white bakery products
- Maximum utilization of oven capacity thanks to variable range of trolleys with 7-12 decks
- Standard equipment for the ThermoMax trolley oven is TURBO, which works on the principle of microcirculation of air in the oven for achieving better crusts and coloring of bakery products and also for completing finished products or finishing pre-cooked bakery products
- High-performing steaming aggregate for a sufficient amount of steam
- The baking chamber is completely welded

### Main advantages

- Baking with radiant heat –trolley method of handling
- Ideal temperature distribution and it's exact curve for every type of bakery product
- Microcirculation of air for crusts and for ideal coloring of products
- High baking output in a small amount of bakery space
- Good temperature stability
- Baking trolley after trolley without pause



# How do thermal oil trolley ovens work?

Thermal oil serves as a heat conducting medium for the transfer of energy between a thermal oil boiler and bakery ovens. Its properties ensure an effective transfer of heat energy while also functioning as a good accumulator of heat. Thermal oil at a temperature of 290°C flows through the upper and lower radiators of the oven. The upper radiators directly heat the decks whereas the lower radiators generate heat under the baking plates.

Owing to the minimal difference between the temperature of the oil itself and the temperature in the decks (circa 10–20 °C) we obtain gentle radiant heat for baking the best quality products.

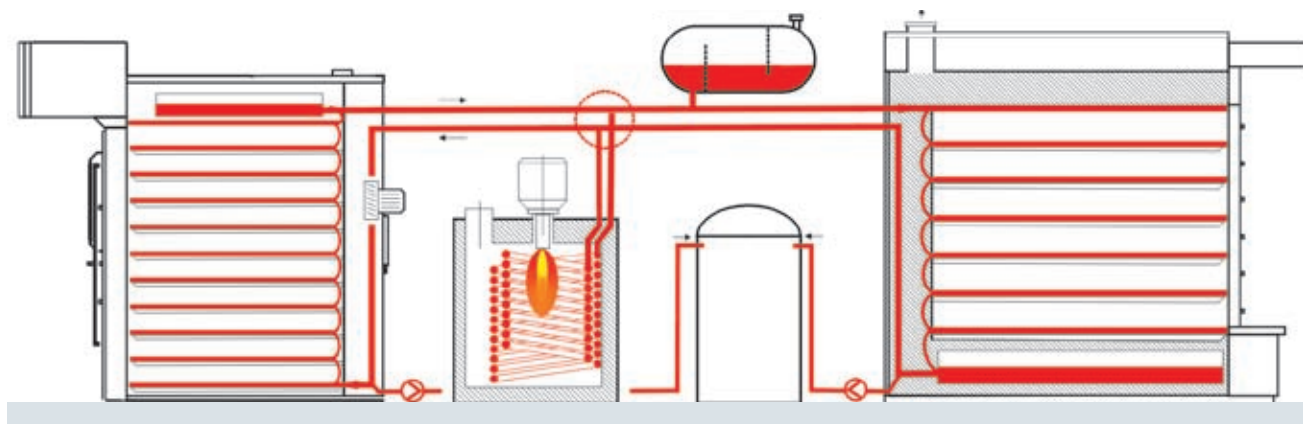
# Thermal oil boilers

A fundamental component of thermal oil technology

The energy source for deck ovens are thermal oilboilers, which are set up in boiler rooms outsider the bakery space. This makes it possible to connect multiple ovens to one system.

- They are operated on a fully automatic regime
- The operational state and temperature of the boiler is shown on the control panel of the bakery
- A fundamental component of the thermal oil system is expansion and a release tank for maintaining safety and hygiene requirements .
- Boiler heating medium – natural gas, heating oil electric

## Thermal oil principle



# Programmed operation of ThermoMax trolley oven

An integrated computer unit allows you to operate and control all necessary functions for simple, high-quality baking. All runs on the basis of selected defined recipes which are clear and understandable to bakers. The main source of information is a touch panel through which it is also possible to choose programs and operate the following functions.

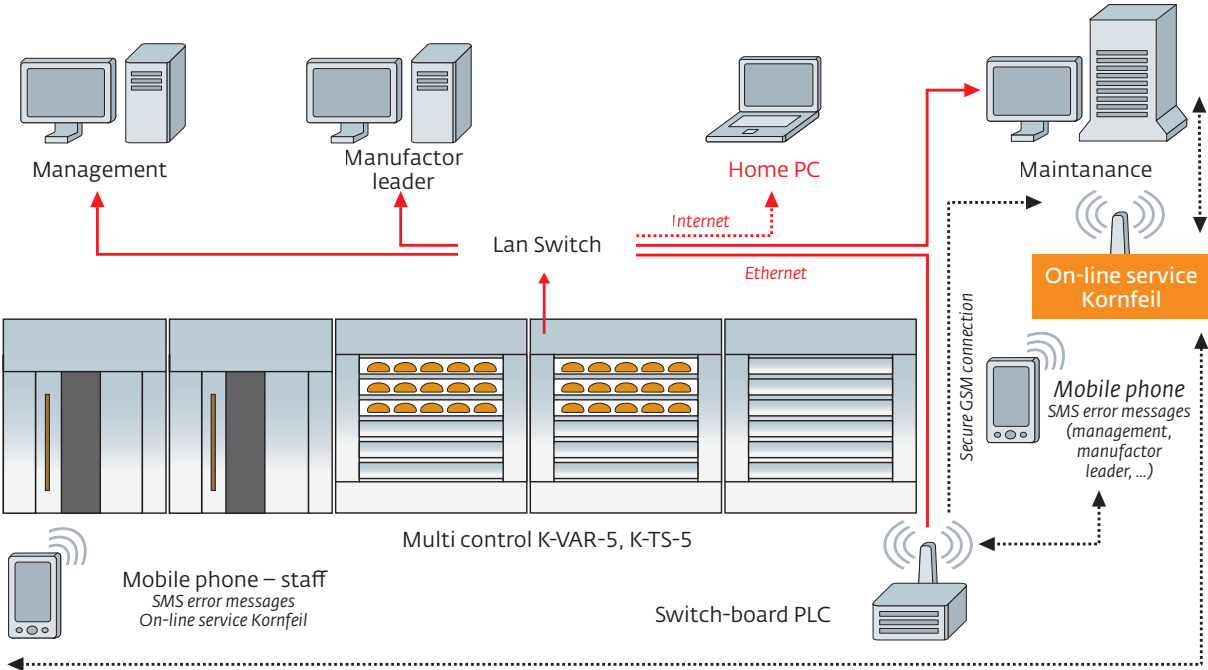
- Baking time
- Required and actual temperature
- Baking temperature curve
- Intensity and time of TURBO
- Character of crusts



## Visualization of baking process

The integrated computer unit of the ThermoMax trolley oven is connected online to a personal computer in an office of the bakery, on which you can watch all the important points in the baking process. Formulas can be programmed directly on

the control panel of the oven or on a PC. The created baking program can be transferred from oven to oven. As a result you obtain a constant overview of the baking process and can adapt production to your current demand.





# Utilizing waste energy

## Bake efficiently while protecting the environment!



For 15 years we have been helping bakers decrease energy costs and at the same time protect the environment. Thanks to utilizing waste heat from deck ovens by means of the EkoBlok your bakery can gain back 20% of your input energy. The retrieved energy can also be used for heating or cooling. You can find more information about utilizing waste heat on the following website [www.kornfeil.cz](http://www.kornfeil.cz)

### Cooling purposes

- Cooling the bakery expedition
- Air-conditioning of the work-space
- Cooling bakery products

### Heating purposes

- Warming technology and utility water
- Heating the bakery space
- Pre-heating for steam production
- Heating proofers and stop-proofers
- Operation of washers



## Technical information – basic models

ThermoMax	T 9	T 11	T 12	T 14	T 18	T 21
Baking surface [m <sup>2</sup> ]	9	11	12	14	18	21,5
Number of decks [pcs]	10	12	10	12	10	12
<b>Baking plates</b>						
Dimensions [mm]	580/780	580/780	580/980	580/980	580/980	580/980
Number of trolleys per oven [ks]	2	2	2	2	3	3
Deck height [mm]	130	108	130	108	130	108
<b>Dimension</b>						
Width [mm]	1500	1500	1700	1700	1700	1700
Depth [mm]	2430	2430	2430	2430	2860	2860
Height [mm]	2750	2750	2750	2750	2750	2750
Heat input [kW]	55	60	65	70	100	116

\* On other models which have a lower number of decks (7, 8, and 9) the baking surface and deck height differs. The other technical specifications remain the same



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