

01 Oven Series

12/16/32/64 Tray Rotary Oven

Main Characteristic

- Inner and outside material : SS#201;
- Excellent hot air circulation system;
- Single phase can be customized;
- Dual alarm: timing alarm, fault alarm;
- Imported Japanese or Italian burners are optional;
- Optional for steam function、 electric & gas dual or electric & diesel dual、 plc or digital panel.



Model	EMRC-64E	EMRC-64D	EMRC-64G	EMRC-32E	EMRC-32D	EMRC-32G	EMRC-16E	EMRC-16D	EMRC-16G
Power Source	Electric	Diesel	Gas	Electric	Diesel	Gas	Electric	Diesel	Gas
Power	72kw	4.5kw	4.5kw	54kw	3.5kw	3.5KW	48kw	3kw	3kw
E.x. Size (mm)	3200*1970*2450mm			2680*820*2450mm			2350*1490*2450mm		
N/G Weight	2500kg/2650kg			1800/1900kg			1200/1300kg		
Capacity	64 Trays /Plates			32 Trays /Plates			16Trays /Plates		
Tray Size	460*720mm (Customizable)			460*720mm (Customizable)			460*720mm (Customizable)		
Temperature Range	25-300 °C								
Ce Certification	Yes								

32TRAYS
ROTARY OVEN

12 Trays Convection Oven With Cart



EMRC-12E/EMRC-12D/EMRC-12G

EMRC-12DI

EMRC-12GB/EMRC-12EB



Model	EMRC-12E	EMRC-12D	EMRC-12G	EMRC-12DI	EMRC-12GB	EMRC-12EB
Capacity	12 Trays	12 Trays	12 Trays	12 Trays	12 Trays	12 Trays
Tray Size	46*72cm	46*72cm	46*72cm	40*60cm	40*60cm	40*60cm
Power Source	Electric	Diesel	Gas	Electric	Gas	Electric
Vol	220V//380V	220V//380V	220V//380V	220V//380V	220V//380V	220V//380V
Power	28kw	2.5kw	2.5kw	22Kw	1.8Kw	24Kw
Layer Distance	9.7cm	9.7cm	9.7cm	10cm	11cm	11cm
Dimension (mm)	1980*1320*1800	1980*1320*1800	1980*1320*1800	1250*1020*1750	1720*1220*2050	1720*1220*2050
N.w	800kg	800kg	800kg	300Kg	550Kg	450Kg

Convection Oven A Design

Main Characteristic

- The exterior is made of stainless steel;
- PLC control panel, precise control of temperature, time and steam;
- Double-layers tempered large glass door, stainless steel handle;
- Air outlet adjustable;
- Automatic temperature controlling. Two timer control the baking time and steam time separately.



EMCO-5T

Model	EMCO-5T	EMCO-8T	EMCO-10T
Capacity	5 Trays	8 Trays	10 Trays
Power Source	Electric	Electric	Electric
Tray Size	400*600mm	400*600mm	400*600mm
Vol.	220V//380V	220V//380V	220V//380V
Power	7.5Kw	16Kw	16Kw
Layer Distance	12cm	12cm	10cm
Dimension (mm)	1200*870*850	1200*870*1300	1200*870*1520
N.w	160Kg	170Kg	230Kg



EMCO-10T



EMCO-8T

Convection Oven B Design

Main Characteristic

- Food grade stainless steel,thickness:1.0mm;
- Insulation layer with good heat presevation,energy-efficient;
- 3D hot air circulation convection;
- Mechanical panel,easy operation, baking,precise control of temperature、 time and steam;
- Steam injection function,maintain the humidity for better taste of the food;
- Heat reflection,double tempered glass;
- Equipped with universal wheels.

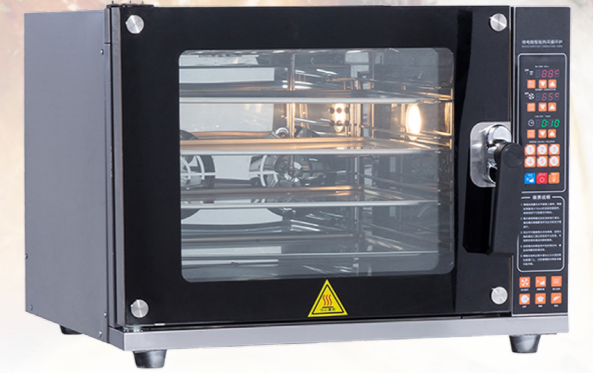


Model	EMCO 5E	EMCO 5B	EMCO 5G	EMCO 5GB	EMCO 8E	EMCO 8B	EMCO 8G	EMCO 8GB	EMCO 10E	EMCO 10B	EMCO 10G	EMCO 10GB
Capacity	5 trays	5 trays	5 trays	5 trays	8 trays	5 trays	5 trays	5 trays	10 trays	5 trays	5 trays	5 trays
Tray Size (cm)	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72
Power Source	Electric	Electric or GAS	GAS	GAS	Electric	Electric or GAS	GAS	GAS	Electric	Electric or GAS	GAS	GAS
Vol.	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V
Power	9KW	11KW	0.55KW	0.55KW	12KW	12KW	0.75KW	0.75KW	16KW	16KW	0.85KW	0.85KW
Dimension (cm)	115* 90*73	136*101 *76	118* 90*73	136*101 *76	115* 90*106	136* 101*109	118* 90*106	136* 101*109	115* 90*128	136* 101*130	118* 90*128	136* 101*130
N.w	90KG	95KG	100KG	105KG	115KG	120KG	130KG	135KG	130KG	135KG	150KG	155KG
Dual Use	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes

4 Tray Convection Oven

Main Characteristic

- 201 Black titanium brushed stainless steel;
- Two hot air motors,the motor can rotate in forward and reverse directions.ensure product stability;
- Two heating methods, hot air and heating tube;
- Timer ; 6 sets memory storage functions;
- Spray steam function.



Model	EMCO-4T
Voltage Power	220V/380V 4.5Kw
E.x. Size	640×675×500mm
Tray Size	315×435mm
N/G Weight	50/60Kg

Luxurious 4 Tray Convection Oven

Main Characteristic

- 201 Stainless Steel;
- Spray Steam function;
- Low temperature fermentation Drying;
- Large capacity,can hold up to 9 baking trays;
- 1-35 level intelligent air volume adjustment;
- Timer ; 12 sets memory storage functions;
- The oven door glass can be removed for daily clean.



Model	EMCO-4S
Voltage Power	220V/380V 4.0Kw
E.x. Size	840*780*650mm
Tray Size	400*600mm
N/G Weight	95/105Kg

Hot Air Convection Conveyor Pizza Oven

Heated Pipe Conveyor Pizza Oven

Main Characteristic

- The conveyor has two directions, forward and backward;
- Conveyor speed adjustable;
- Visualized glass window;
- 2 sets of memory storage function, automatic standby、 hutdown function;
- Suitable for various kinds of food, such as chicken wings, steaks, burgers, etc.

Main Characteristic

- Digital panel control,easy operate;
- Ultra low noise;
- Stainless steel, thickened insulation, energy saving.



EMPO-12EP

Model	EMPO-12E	EMPO-15E	EMPO-18E	EMPO-32E	EMPO-12G	EMPO-15G	EMPO-18G	EMPO-32G
Power Source	Electric	Electric	Electric	Electric	Gas	Gas	Gas	Gas
Max Pizza Size	12"	15"	18"	32"	12"	15"	18"	32"
Voltage Power	220V/380V 6Kw	220V/380V 9Kw	220V/380V 9Kw	220V/380V 9Kw	110V/220V 100W	110V/220V 100W	110V/220V 100W	110V/220V 550W
E.x. Size(mm)	1120* 885* 450	1450* 975* 450	1580* 1050* 450	2500* 1425* 450	1120* 885* 450	1450* 975* 450	1580* 1050* 450	2500* 1425* 450
Baking Space (mm)	600*344	445*700	705*524	1000*855	600*344	445*700	705*524	1000*855
Max.temp	320°C	320°C	320°C	320°C	320°C	320°C	320°C	320°C
N/G Weight	90/100Kg	120/130Kg	130/140Kg	180/190Kg	105/115Kg	135/145Kg	150/155Kg	190/200Kg

Model	EMPO-12EP	EMPO-15EP	EMPO-18EP	EMPO-32EP
Power Source	Electric	Electric	Electric	Electric
Max Pizza Size	12"	15"	18"	32"
Voltage Power	220V/380V 6Kw	220V/380V 9Kw	220V/380V 9Kw	220V/380V25.5kw
E.x. Size(mm)	1120*885*450	1450*975*450	1580*1050*450	2012*998*450
Baking Space (mm)	344*600	400*770	448*770	1000*850
Max.temp	320°C	320°C	320°C	320°C
N/G Weight	50/60kg	60kg/70kg	70/80kg	140/155kg

Firewood /Gas Pizza Oven

T Series-Traditional Italian Pizza Oven

R Series--Roman Style Pizza Oven

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The traditional Italian pizza oven, with the introduction of Japanese technology and formula, adopts advanced kiln making technology, and has a solid and durable inner liner that can last up to 10 years. It has good insulation and no maintenance in the later stage, avoiding the phenomenon of bricks cutting off dust. Each pizza stove can be specially designed to provide customers with a fire exhaust set, a wood burning set, a rotating set, and delicate handmade craftsmanship to create a unique pizza oven.

The Roman style pizza oven can be made of blue bricks and purple copper to create traditional Roman kilns. The Roman style pizza stove can choose a gas or wood burning set, or it can be compatible. The gas kiln adopts imported Omron temperature control, which is more precise in temperature control. The wood burning set has a dedicated ash outlet, which is more convenient to use than traditional wood burning kilns and saves the hassle of cleaning wood ash.



Model	EMPO-1C	EMPO-2C	EMPO-3C	EMPO-5C
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*2Pcs	30cm*3Pcs	30cm*5Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200	Diameter 1400
Outer Size	Diameter 1200	Diameter 1400	Diameter 1600	Diameter 1900
Gas Consumption	5 M3/H	6 M3/H	8 M3/H	10 M3/H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg	1500Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

Model	EMPO-1R	EMPO-2R	EMPO-3R	EMPO-5R
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*3Pcs	30cm*2Pcs	30cm*5Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200	Diameter 1400
Outer Size	1200X1350x2100	1400X1550x2100	1600X1750x2100	1900X2050x2100
Gas Consumption	5 M3/H	6 M3/H	8 M3/H	10 M3/H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg	1500Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

Oven Series

Spiral Mixer Series

Planetary Mixer Series

Forming Machine Series

Sheeter Series

Slicer Series

Proofer Series

Cake and Bread Machine Series

Ice Making Series

Trolley & Parts Series

Refrigeration Equipments

Bakery Line Solution

Oven Series

Spiral Mixer Series

Planetary Mixer Series

Forming Machine Series

Sheeter Series

Slicer Series

Proofer Series

Cake and Bread Machine Series

Ice Making Series

Trolley & Parts Series

Refrigeration Equipments

Bakery Line Solution

P Series-Pagoda Style Pizza Oven

The pagoda style pizza oven is particularly suitable for both the fire exhaust kit and the rotary kit. The fire exhaust kit has the characteristics of beautiful appearance and uniform temperature, and when combined with the rotary kit, it helps the pizza to be evenly heated in the kiln, eliminating the need to rotate the pizza position in a timely manner during the baking process, greatly reducing labor intensity and experience, and making more full use of the space used in the oven. The rotating disc has an automatic cleaning system, so you don't have to worry about any debris falling into the gaps of the rotating disc during kiln baking. The debris will be collected in a dedicated collection box, making it easier for you to clean.



Model	EMPO-1P	EMPO-2P	EMPO-3P
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*2Pcs	30cm*2Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200
Outer Size	Diameter 1500X2100	Diameter 1700X2100	Diameter 1900X2100
Gas Consumption	4 M ³ /H	6 M ³ /H	8 M ³ /H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

Electric Pizza Oven

Model	EMPO-6E
Power Source	Electric
Baking Capacity	30cm*6Pcs
Inner Size	800*900
Outer Size	Diameter 1600X2000
Power	380V 3N 16Kw
Weight	1200Kg
Oven Inner Material	Bottom Plate: Special Dissolved Rock



Home Use Pizza Oven



EMPO-14HA



EMPO-14HB



EMPO-14HC



EMPO-14HD

Model	EMOP-14HA	EMOP-14HB	EMOP-14HC	EMOP-14HD
Ignition Device	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition
Max Pizza Size	14"	14"	14"	14"
Btu(Btu/H)	11600.8	11600.8	11600.8	11600.8
E.x. Size(mm)	640X500x370	620X480x375	640X500x370	680X475x295
Baking Stone (mm)	≤355	≤355	≤355	430X315
Oven Pressure	2800Pa	2800Pa	2800Pa	2800Pa
N/G Weight	11.7	11.7	15.7	10.7

Outdoor Pizza Oven

Model	EMPO-15WA
E.x. Size(mm)	570X400x1580
Cooking Height(mm)	800
Cooking Grid	21X33cm*2Pcs
Charcoal Grid	21X33cm*2Pcs
Bottom Plate(mm)	445X355
Fire Bowl (mm)	355*17*355



Pellet Pizza Oven

Model	EMPO-15WB
E.x. Size(mm)	810X365x675
Body Size (mm)	322X330x170
Cooking Area	28X28cm
Pizza Stone	11"(Square)
Door(mm)	325X145
Fire Box(mm)	315*147*80



Ordinary Deck Oven

Main Characteristic

- 360-degree rotating wheel, easy to push and change position;
- All-round heat dissipation effectively maintains a reasonable temperature of the fuselage and avoids machine damage;
- The outer frame is made of stainless steel and hollow double-layer tempered glass, which is strong and durable;
- Hand-operated exhaust valve to discharge water vapor;
- Independent temperature control up and down.



EMDO-101G



EMDO-102G



EMDO-204G



EMDO-306G

Model	EMDO-101G	EMDO-102G	EMDO-204G	EMDO-306G
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600
Dimension (mm)	1080*635*600	1300*835*600	1300*835*1420	1300*835*1700
Vol./Power	220V/0.1Kw	220V/0.1Kw	220V/0.2Kw	220V/0.3Kw
N.W.	65Kg	95Kg	180Kg	250Kg
Power Source	Gas	Gas	Gas	Gas



EMDO-102E



EMDO-103E



EMDO-204E



EMDO-306E



EMDO-309E

Model	EMDO-101E	EMDO-102E	EMDO-103E	EMDO-204E	EMDO-306E	EMDO-309E
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600	400*600
Dimension(mm)	960* 560*460	1300* 835*560	1660* 780*545	1300* 835*1280	1300* 835*1460	1740* 835*1470
Vol./Power	220V/ 3.4Kw	220V/380V6.6Kw	380V/8Kw	380V/ 13.2Kw	380V/ 19.8Kw	380V/ 23Kw
N.W.	41Kg	75Kg	102Kg	143Kg	170Kg	217Kg
Power Source	Electric	Electric	Electric	Electric	Electric	Electric

Standard Deck Oven

Luxury Electric Oven

Oven Series

Oven Series

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Oven Series
Spiral Mixer Series
Planetary Mixer Series
Forming Machine Series
Sheeter Series
Slicer Series
Proofer Series
Cake and Bread Machine Series
Ice Making Series
Trolley & Parts Series
Refrigeration Equipments
Bakery Line Solution

Oven Series
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Trolley & Parts Series
Refrigeration Equipments
Bakery Line Solution



EMDO-102E



EMDO-102GS



EMDO-103E



EMDO-103GS



EMDO-204E



EMDO-204GS

Model	EMDO-102GS	EMDO-103GS	EMDO-204GS	EMDO-306GS	EMDO-309GS
Specifications	L Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1390*900*650	1810*900*650	1390*900*1460	1390*900*1750	1810*900*1750
Vol./Power	220V/0.1Kw	220V/0.1Kw	220V/0.2Kw	220V/0.3Kw	220V/0.3Kw
N.W.	110Kg	145Kg	200Kg	276Kg	378Kg
Power Source	Gas	Gas	Gas	Gas	Gas

Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle.
- With 12 sets of memory functions;
- Each deck has an heat mesh for more even baking;
- Equipped with smoke exhaust chimney.



EMDO-101EL/EMDO-102EL



EMDO-204EL



EMDO-306EL



EMDO-309EL

Model	EMDO-101EL	EMDO-102EL	EMDO-204EL	EMDO-306EL	EMDO-309EL
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Power	3.7Kw	6.6Kw	13.5Kw	19.5Kw	27.5Kw
E.x. Size (mm)	840*860*540	1320*1070*650	1320*1070*1550	1320*1070*1750	1730*1070*1750
Temp Range	0~320°C	0~320°C	0~320°C	0~320°C	0~320°C
Control Panel	Plc/Digital	Plc/Digital	Plc/Digital	Plc/Digital	Plc/Digital

Electric European Deck Oven

Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater of each deck can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle;
- Inside opening door, heat-reflective glass;
- Customizable steam features and mullite slabs.



EMDO-306EE



EMDO-306ES



EMDO-306GS



EMDO-309ES



EMDO-309GS

Model	EMDO-102ES	EMDO-103ES	EMDO-204ES	EMDO-306ES	EMDO-309ES
Specifications	L Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1300*835*560	1740*835*570	1300*835*1280	1300*835*1460	1740*835*1470
Vol./Power	380V 6.6Kw	380V/8Kw	380V/13.2Kw	380V/19.8Kw	380V/24Kw
N.W.	90Kg	118Kg	156Kg	220Kg	250Kg
Power Source	Electric	Electric	Electric	Electric	Electric

Model	EMDO-102EE	EMDO-204EE	EMDO-306EE	EMDO-408EE	EMDO-309EE
Specifications	L Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray	4 Deck 8 Tray	3 Deck 9 Tray
Tray Size (mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1280*1150*710	1280*1150*1500	1280*1150*1780	1280*1150*1930	1700*1150*1780
Vol./Power	380V/6.5Kw	380V/13Kw	380V/19.3Kw	380V/25.7Kw	380V/26.5Kw
N.W.	140Kg	280Kg	420Kg	560Kg	540Kg

5 Trays Electric Hot Air Convection Oven Combination Proofer

Main Characteristic

- The exterior is made of stainless steel;
- PLC control panel, precise control of temperature, time and steam;
- Double-layers tempered large glass door, stainless steel handle;
- Layer distance: 120mm;
- Air outlet adjustable;
- Automatic temperature controlling. Two timer control the baking time and steam time separately;
- Match with the computer version of ten trays spray type proofer.



Model	Tray Size (mm)	Dimension (mm)	Vol./Power	N.W.
EMOP-5C	400*600	870*1200*850	7.5Kw220v/380V	160Kg
EMOP-5D	400*600	870*1200*850	2.5Kw220v/380V	60Kg

Electric European Type Combined Deck Oven

Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater of each deck can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle;
- Inside opening door, heat-reflective glass;
- Customizable steam features and mullite slabs.



EMOD-42EE

Model	EMDO-40EE	EMDO-41EE	EMDO-42EE
Tray Size (mm)	400*600	400*600	400*600
Dimension (mm)	1280*1150*710	1280*1150*1500	1280*1150*1780
Vol./Power	380V/6.5Kw	380V/13Kw	380V/19.3Kw
N.W.	140Kg	280Kg	420Kg

Combi-Steamer

Main Characteristic

- Efficient heating controller, heating fast.
- All stainless steel body oven chamber stretched by round corner, easy to cleaning.
- With 120 commonly menus in manual type oven for long-term use.
- With 360 degrees hot air heating, steam function make temperature more uniform.
- The steam boiler spray function ensures sufficient steam.
- Temperature sensor inside the food ensure the food to be cooked.
- Hot and cold air exchange, exhaust function, keep food fresh when baking and roasting.
- Automatic three-level cleaning function, save time and energy.



Model	EMOS-70E	EMOS-90E	EMOS-120E	EMOS-240E
Machine Power	9KW/380V	9KW/380V	9KW/380V	18KW/380V
Roast Power	9KW/380V	9KW/380V	9KW/380V	18KW/380V
Steam Power	7KW/380V	7KW/380V	7KW/380V	14KW/380V
Fuse	32A*1pcs	32A*1pcs	32A*1pcs	60A*1pcs
Power Source	Electric	Electric	Electric	Electric
Cylinder Capacity	70L	90L	120L	240L
Cleaning	Auto	Auto	Auto	Auto
Number of Trays	4Pcs	6Pcs	10Pcs	20Pcs
Trays Size	300*535mm	300*535mm	300*535mm	300*535mm
Layer Distance	80 mm	80 mm	80 mm	80 mm
Net/Gross Weight	135/ 172kg	170/ 210kg	200/250kg	390/470kg

Differ Kinds Of Combi Oven

Main Characteristic

- The exterior is made of stainless steel;
- The furnace door is of a fully stainless steel structure;
- The heating pipe is 201 straight pipe heating;
- Microcomputer independent digital control system, thyristor module for auxiliary heating;
- Customized steam function and imported mullite slabs.



EMBO-502

EMBO-402

EMBO-302

EMBO-301

Model	EMBO-502	EMBO-402	EMBO-302	EMBO-301
Tray Size	400*600	400*600	400*600	400*600
Dimension (mm)	1320*1200*1960	1320*1070*1900	1320*1070*1910	840*840*1950
Volt/Power	380V /25Kw	380V /17.5Kw	380/220V/16.5Kw	220V /11Kw
N.W.	420Kg	370Kg	320Kg	230Kg

Tunnel Oven

Optional

- Concentrated wind Supply tunnel oven
- PROPORTIONAL TUNNEL ONEN
- STEEL BAND TUNNEL OVEN



Description

- The tunnel oven is a professional long baking oven .which can provide continuous baking with large capacity, high efficiency and labor-saving,suitable for different kinds of automated food factory;
- The temperature is separated to control by top and bottom fire, and can adjust the speed according to different products, e.g, bread, cake, ect;
- Imported from France Schneider and Japan Omron electric components, low noise and durable.
- PLC control system and full-automatic transportation line can be equipped, realize the automation of production.



Advantages

- Special design, substitute the traditional tunnel oven that the temperature is high on both sides but low in the middle. save energy more than 25%;
- Using Germany technology stainless steel mesh chain, has solved the broken chain problem that caused by thermal expansion;
- Stainless steel mainframe, The oven chamber adopts food grade aluminized plate, which can fast transfer heat and uniform reflect heat.Our oven plates meet with the national standard quality, which is durable and meet with food hygiene requirements;
- Equip with manual oven outlet device ,Cleaning residue automatically and can shake out the product by manual operation when the power cut off.

Model	EMTO-14E	EMTO-14G	EMTO-20E	EMTO-20G
Name	Electric Tunnel Oven	Gas Tunnel Oven	Electric Tunnel Oven	Gas Tunnel Oven
Specification	2Trays,Infeed, Chamber Width:1.4M	2Trays,Infeed, Chamber Width:1.4M	3Trays,Infeed, Chamber Width:2M	3Trays,Infeed, Chamber Width:2M
Voltage	380V	380V	380V	380V
Power	10Kw/M	10Kw/M	15Kw/M	0.4Kw/M
Energy Consumption	M*Hour*4°C	M*Hour*0.5M	M*Hour*6°C	M*Hour*0.75M
Net Weight	680Kg/M	750Kg/M	900Kg/M	980Kg/M
Dimension (L*W*H)	Customize*2300*1680mm	Customize*2300*1780mm	Customize*2900*1680mm	Customize *2900*1780mm