



KORNFEIL

Apex Bakery Equipment



*For the highest baking
power in top quality*

WWW.APEX-EQUIP.COM

954-805-4874

ThermoLine

Computer

PASSAGE THERMOOIL DECK OVEN

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THERMO-LINE is thermooil oven with passage decks operated with two, front and rear, charging equipment ASISTENT LINE. It's intended to fully automatic lines CENTRAL COMPUTE enabling very powerfull baking with ideal baking uniformity, what's the thermooil ovens very advantage.

Thermooil passage ovens THERMO-LINE has various type of use for baking the best quality of bakery wide product range in middle and industrial bakeries.

One of the most possitive is to bake all the products directly on baking desks for reaching the best quality and well done baked crust of a common pastry - rolls, kaisers, bagguettes, bread rolls, twists .. etc.

The ovens are intended to powerfull baking of such a products in weight range forem 50g up to 2,5kg breads.

Craft bread loafis

- with manual trug tipping
- with automatic passage proofer

Rolls and common pastry

- from a passage proofer with fully automatic processing
- from box proofers and pre-preproofers

CENTRAL COMPUTER - automatized bread producing lines, assembled of several ovens placed in a line, operated with loading machine ASISTENT and with the another peripheral features.
Baking power is from 500 up to 2000 kg/hod.

THERMOLINE ADVANTAGES

- **DIRECT DESK BAKING WITHOUT TINS**
- **ENERGY SAVINGS - NO NEED TO HEAT UP TRAYS AND TINS, ALL THE HEAT ENERGY IS NEEDED JUST FOR BAKING**
- **ONE PRODUCTION LINE ENSURES YOU POWERFULL PRODUCTION OF A BREAD AND PASTRY WITH LOW LABOUR INPUT**
- **ALL DAY USE PREFORMANCE**
- **THE BEST QUALITY AND FRESHNESS**
- **ENORMOUS BAKING POWER REGARDING SMALL BAKERY SPACE**

THERMOOIL TECHNOLOGY ADVANTAGES

- **FAST HEATING UP**
- **UNIFORMITY OF BAKING PROCESS**
- **BAKING HEAT RADIATION**
- **ENERGY EFFICIENCY**
- **UNIQUE TEMPERATURE STABILITY**
- **DECK TEMPERATURE DIFFERENCE +/- 1 °C**
- **WELL DONE BAKED CRUST**

TECHNICAL PERFORMANCE

- ➡ Thermooil deck ovens ThermoLine are produced in 7 up to 15 deck performance.
- ➡ Two or three-circuit preformance enables independent temeperature curve controll and to use separate baking programs for each deck.Two or three this type ovens are controlled with one loading and second unloading ASISTENT.
- ➡ Central controll system K-TL(*ThermoLine*) is supervising and controlling all the functions of ovens, loading equipement and the another peripheral features.

Up to the production and space requirements Kornfeil designs for you an optimal solution of entire line.

For any further information about thermooil technology please see our website or leaflet Thermostar

Energy costs for bread baking:

1000 kg bread / hour
Gas: 31 m³
Electric energy: 25 kWh

Energy costs for roll baking:

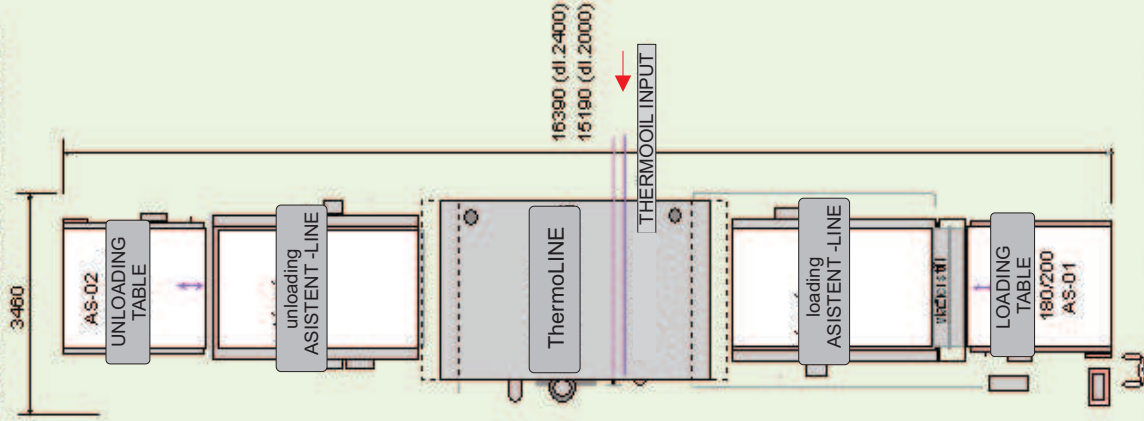
10 000 pcs (50g) / hour
Gas : 20 m³
Electric energy 20 kWh

THERMOLINE SCHEME

A

31 m2 / 1 x Thermo Line31/7P
39 m2 / 1 x Thermo Line39/9P
52 m2 / 1 x Thermo Line52/12P
65 m2 / 1 x Thermo Line65/15P

DECK DEPTH
2400 mm



26 m2 / 1 x Thermo Line26/7P
33 m2 / 1 x Thermo Line33/9P
43 m2 / 1 x Thermo Line43/12P
54 m2 / 1 x Thermo Line54/15P

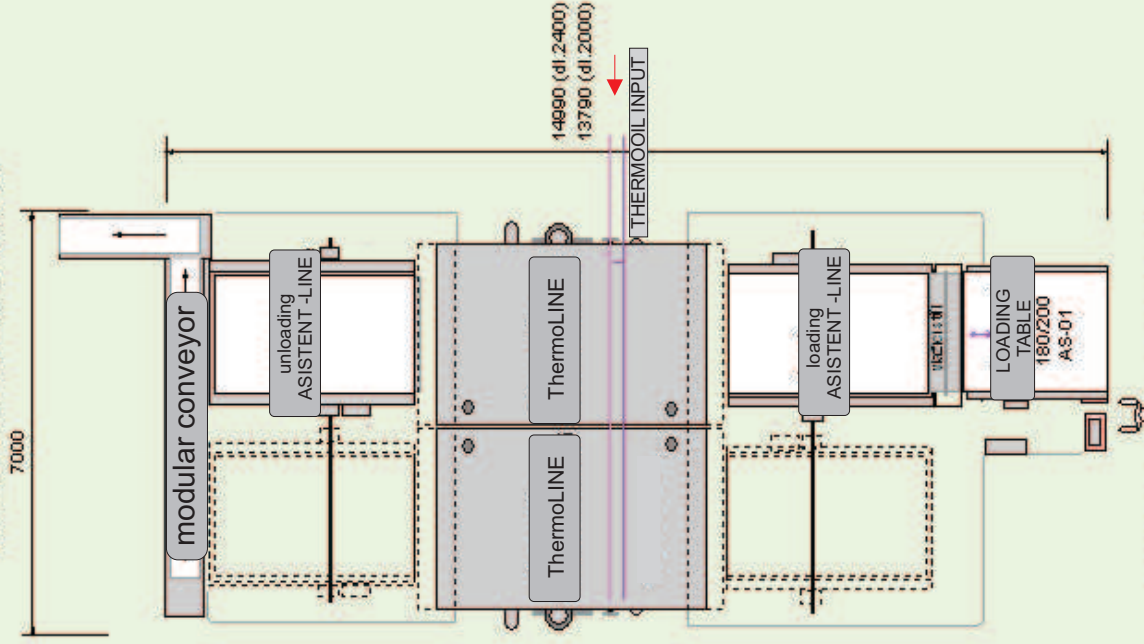
DECK DEPTH
2000 mm

THERMOLINE SCHEME

B

62 m2 / 2 x Thermo Line31/7P
78 m2 / 2 x Thermo Line39/9P
104 m2 / 2 x Thermo Line52/12P
130 m2 / 2 x Thermo Line65/15P

DECK DEPTH
2400 mm



52 m2 / 2 x Thermo Line26/7P
66 m2 / 2 x Thermo Line33/9P
86 m2 / 2 x Thermo Line43/12P
108 m2 / 2 x Thermo Line54/15P

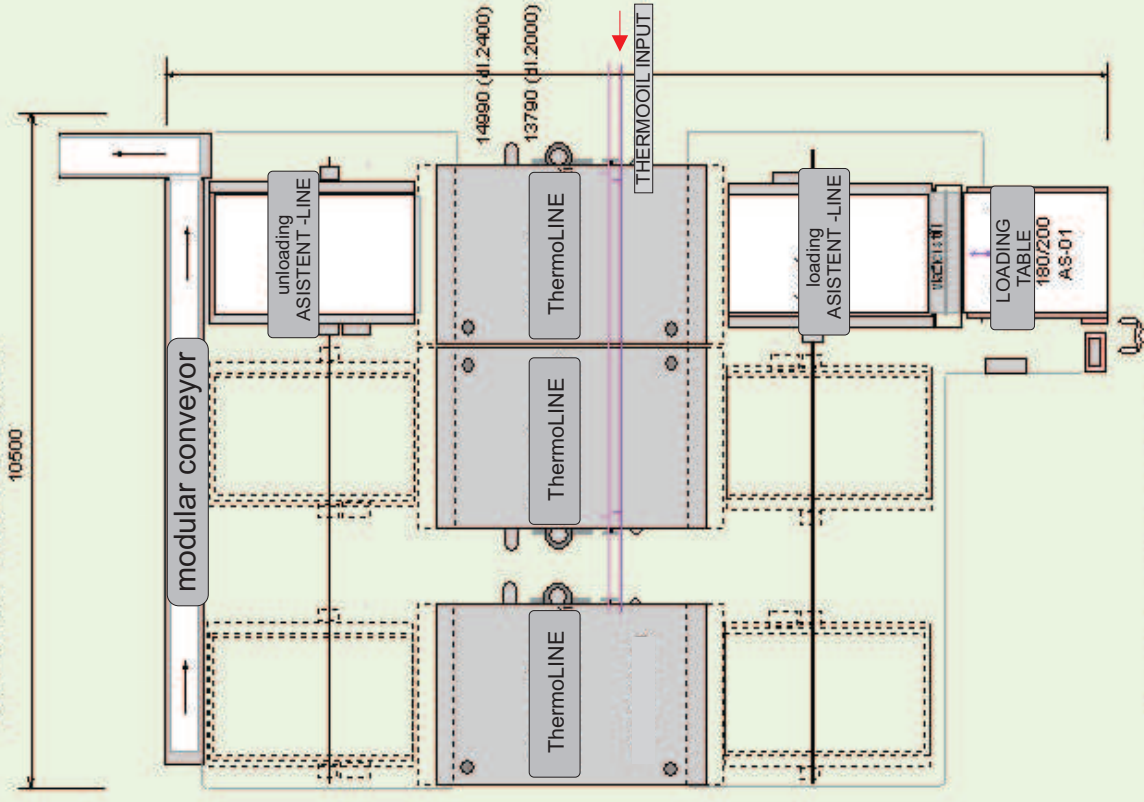
DECK DEPTH
2000 mm

THERMOLINE SCHEME

C

93 m2 / 3 x Thermo Line31/7P
117 m2 / 3 x Thermo Line39/9P
156 m2 / 3 x Thermo Line52/12P
195 m2 / 3 x Thermo Line65/15P

DECK DEPTH
2400 mm



78 m2 / 3 x Thermo Line26/7P
99 m2 / 3 x Thermo Line33/9P
129 m2 / 3 x Thermo Line43/12P
162 m2 / 3 x Thermo Line54/15P

DECK DEPTH
2000 mm

Technical data	26/7P	31/7P	33/9P	39/9P	43/12P	52/12P	54/15P	65/15P
Baking area m ²	26	31	34	39	45	52	56	65
Number of decks	7	7	9	9	12	12	15	15
Baking area size								
width (mm)	1 800	1 800	1 800	1 800	1 800	1 800	1 800	1 800
depth (mm)	2 000	2 400	2 000	2 400	2 000	2 400	2 000	2 400
Performance								
TURBO	*	*	*	*	*	*	*	*
two-circuit	*	*	-	-	-	-	-	-
three-circuit	-	-	*	*	*	*	*	*
Deck height								
200 mm	*	*	*	*	*	*	*	*
230 mm	*	*	*	*	*	*	*	*
Oven dimensions								
width (mm)	2 700	2 700	2 700	2 700	2 700	2 700	2 700	2 700
depth (mm)	3 100	3 500	3 100	3 500	3 100	3 500	3 100	3 500
height (etáž 200)(mm)	2 970	2 970	3 700	3 700	4 500	4 500	5 300	5 300
height (etáž 230)(mm)	3 180	3 180	3 970	3 970	4 770	4 770	5 570	5 570
El. connection				3 x 400V/50Hz				
Power input								
two-circuit (kW)	10,5	10,5						
three-circuit (kW)			13,2	13,2	13,9	13,9	14,6	14,6
Heating power (kW)	180	220	240	270	310	360	400	440
Max. temperature (°C)	290	290	290	290	290	290	290	290
Controll oven pannels								
- H1 manual	*	*	-	-	-	-	-	-
- H4 computer	*	*	*	*	-	-	-	-
- central computer	*	*	*	*	*	*	*	*
- K-TL	*	*	*	*	*	*	*	*
Door openning systém								
manual	*	*	-	-	-	-	-	-
pneumatic	*	*	*	*	*	*	*	*
Deck door type								
stainless with insulation	*	*	*	*	*	*	*	*
stainless	*	*	*	*	*	*	*	*