

Linear Oven | 隧道蒸烤机



导热油和电加热可选
Thermal oil and electric heating optional

蒸烤机以欧洲先进设备为标杆设计和制造，体现了均匀性、多功能性、简单易用性和可靠性。蒸烤机主要用于生产蒸制、煮制和烤制的产品，保证产品的生产效率和产品外型的美观。可根据不同产能需求，提供多种规格、型号以供选择。

Linear oven is designed and manufactured with the European advanced equipment for benchmarking. It embodies uniformity, versatility, simplicity and ease of use and reliability. Hot air steam cooking tunnel is mainly used for producing steamed, cooked and roasted products with a high yield and attractive appearance. A variety of models can be provided in accordance with the capacity requirements.



- 两个相对独立的区域
- Two relatively independent zones



- 蒸烤温度可调节
- Adjustable cooking temperatures



- 空气循环系统形成水平和垂直的组合气流
- The air circulation system forms a horizontal and vertical combined air flow



- 两个区域露点可独立控制
- Two regional dew points can be controlled independently

设备性能

Equipment Performance

- 产品颜色和核心温度的差异小
- 气流均匀一致
- 正常运行时间长
- 内部全方位清洁
- Lowest variation of product color and core temperature
- Uniform airflow
- Maximum uptime
- Internal Omni-directional cleaning



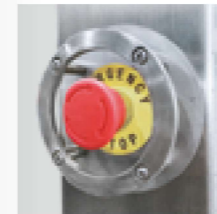
03/04 High efficient heating equipment 加热系列



输送带

Conveyor belt

- 不锈钢网带，卫生清洁。
- Stainless steel mesh belt, sanitary and clean.



安全保障 Safety

- 去除沉淀物
- 食品级润滑
- Sediment removal
- Food grade lubricant



控制装置

Control Device

- PLC 控制 · 过程控制装置
- PLC controlled
- Cooking process control

卫生设计 Hygienic design

- 半自动 CIP 清洁系统
- 连续的输送带清洗系统
- Semi-Automatic CIP system
- Continuous conveyor belt cleaning system



产品应用

Applications

