

Tunnel oven is produced with direct heat for baking bread automatically. Baking tunnel is equipped with inverter and thermometer that belt's speed and temperature of tunnel are regulated by them and the bread is baked with high quality. The last cutter of bread is made of special material according to customer's request, this device can be equipped with separate motor and inverter to cut bread in desired sizes.

Baked breads are collected in a steel basket at the end of tunnel. If there is an automatic cooling band that equipped with some fans and one inverter, breads be transferred to it for cooling.

The belt is made of steel, stainless steel or cast iron.

At the beginning of the production line, there is an automatic extruder that equipped with inverter and dough is transferred to the baking surface like a ribbon by peel. The laminator or extruder is provided with inverter as customer's request, that regulates the output speed of the dough.

**Thermal system:**

In this machine, the required heat for baking which is spread under and over the baking plate is supplied by two burners with direct or indirect heat, and the final product (bread) is thus baked. Baking bread performed by direct heat and installed thermostat helps to setting temperature.



**Electrical System:**

The Electrical Control System of Tunnel oven can be provided in two ways:

A) Automatic System: In this system, all control operations are performed by a PLC system which has been assembled on the board. The operator can set motor speed, temperature, off/on time and baking timer by a touch screen or select default programs. In this system, all operations can be saved and it is possible to set the machine and control its performance by the server system.

B) Mechanical System: In this system, heat is regulated by a thermostat and all control keys set by operator.

**Features:**

- Using special type of Stainless Steel for food industry to make the baking cabin
- Long durability, nice smell and taste of the bread

**Advantages:**

- High efficiency of production
- Minimizing hand working in baking bread
- Minimizing of bread wastes
- Equipped with temperature and speed electrical control system
- Holder of ISO 9001-2008 certificate

