THERMO-OIL DECK OVEN

ThermoStar Classic

CRUST LIKE FROM A BRICK OVEN

ThermoStar Classic

The ThermoStar Classic compact thermo-oil deck oven is designed for baking high quality artisan and porous bread. ThermoStar Classic ensures traditional baking with a precise temperature curve and the best baking characteristics as with classic steam ovens.

WHY THERMOSTAR CLASSIC?

Combined with an integrated thermo-oil boiler, ThermoStar Classic is a simple solution that does not require a thermo-oil boiler room. Installation is fast and simple.

Technical design

- Single-circuit design
- Baking area of up to 26 m²
- Deck height of 300 or 230 mm
- Integrated boiler including burner

Single circuit

- same temeperature in each deck
- one product baking

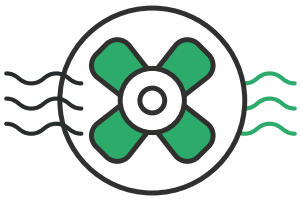
ADVANTAGES

- Thermo-oil compact oven
- Excellent temperature flexibility and stability
- Baking uniformity
- High quality baking with delicate radiant heat
- Thoroughly baked crust
- Effective baking with low energy consumption
- Fast installation

DECK OVEN ACCESSORIES

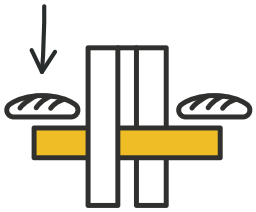
EkoBlok

Bake effectively while protecting the environment.
By utilizing waste heat from deck ovens through EkoBlok, you get back up to 20 % of the input energy depending on the baking power. The energy obtained can be used for proofer heating or cooling the area.



Asistent

Deck ovens basically wouldn't exist without a loading device
The wide range of loading devices satisfies the needs of small and industrial bakeries. We develop and produce the loading devices ourselves, so they speak the same language as the deck ovens.



CONTROL OF DECK OVENS

So that bakers can just bake

The clear control panels and intuitive user interface have turned baking into a simple operation. You always know exactly what's going on in the oven.

Basic

Basic Control is part of the basic equipment of each of our ovens.

Technical design

- 7″ color touch screen display
- The embedded display is protected from high temperature and steam
- High contrast for good readability even from a distance

User interface features

- 99 baking programs
- Recipe name and number for each circuit
- Temperature curve for each circuit
- Baking time in each deck
- Set / Actual temperature
- Start and steam dosing for each deck
- Archiving the baking process according to your specifications for HACCP purposes
- IOS / Android / Windows connectivity

Oven functions

- On / Off function
- Automatic start of deck ovens
- Manual opening of doors and exhaust

Size: up to 6 decks in a 1 - 2 circuit design

Comfort

Comfort Control of deck ovens provides maximum comfort when baking.

Technical design

- 10″ color touch screen display
- The embedded display is protected from high temperature and steam
- High contrast for good readability even from a distance

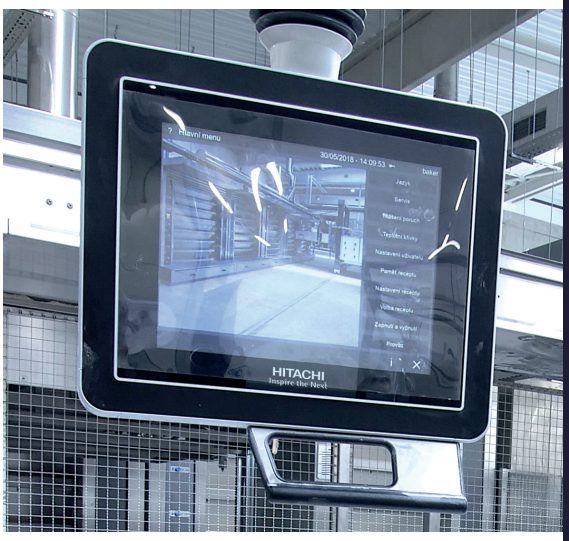
User interface features

- **200 baking programs**
- Recipe name and number for each circuit
- Temperature curve for each circuit
- Baking time in each deck
- Set / Actual temperature
- **Transfer of recipes via USB / Ethernet**
- **Software upgrades via USB / Ethernet**
- **Lockable control panel with a safety password**
- Archiving the baking process according to your specifications for HACCP purposes
- IOS / Android / Windows connectivity

Oven functions

- Automatic program start after loading
- Automatic oven start
- **Manual opening of doors and exhausts**
- **Automatic steaming**
- **Regulation of steam exhaust (percentage regulation)**

Size: up to 8 decks in a 1,2 or 3 circuit design



MultiControl

MultiControl is a unique control system for operating automatic bread lines based on deck ovens with a capacity of up to 40 tons and 20 types of bread a day.

Programmable features:

- Automatic door opening and closing
- Automatic dough loading
- Automatic collection of products
- Dampening of products before and after baking
- Running of the modular conveyor system
- Continuous proofer control
- Automatic deck vacuuming
- Ventilation of the area in front of the decks

KORNFEIL

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