

THERMO-OIL DECK OVEN

ThermoStar

GENTLE RADIANT HEAT FOR EXCELLENT ARTISAN BREAD

ThermoStar

Thermo-oil deck ovens are a favorite among bakeries on account of their ideal uniformity of baking, constant temperature stability, perfectly baked through crumb and crunchy crust. With a baking area of up to 65 m² and the variable height and width of the decks, they represent a universal deck oven for all bakery products.

WHY THERMOSTAR?

Baking in classic steam ovens once represented the cutting edge in the world of bakeries until baking in thermo-oil ovens changed everything. The same baking qualities can now be achieved with thermo-oil ovens with dramatically lower energy consumption and minimal effort.

Compared to cyclothermic ovens, thermo-oil technology offers up to 15 % lower power consumption. Due to the large heat accumulation in the heated oil, the ovens are thermally stable, yet they react quickly to the temperature rise, so they can also work with temperature curves which is great for rye and rye-wheat breads.

ThermoStar technical design

- Robust design
- Quality production components
- Baking area of up to 65 m²
- Deck height 200 mm or 230 mm
- Deck width 1800 mm or 2000 mm
- Deck depth 2000 mm or 2400 mm
- Wide selection of sizes 1,2, 3 or 4 circuit design

ADVANTAGES

- Perfect baking uniformity
- Fast temperature rise and temperature stability
- Economical baking with gentle radiant heat
- Strong steam units
- Universal deck oven for all bakery products



ON REQUEST

Turbo

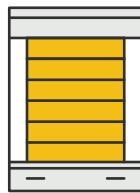
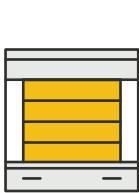
In the final stage of baking, turbo-controlled air microcirculation ensures a perfectly baked crust and a golden color.

TopCrust

TopCrust is a revolutionary structural design for baking rye and rye-wheat bread. The solution consists in the supply of preheated fresh air into the deck, which reduces the baking time by 15-20 % depending on the type of product. In practice, this means that more kilograms of bread can be baked in the same baking area = increased baking performance of the oven and prolonging product shelf-life

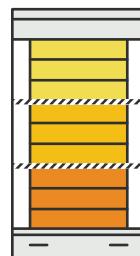
- Shortening the baking time
- Extending the shelf-life of bakery products
- Maximum use of baking area

SAMPLE MODELS OF OVENS



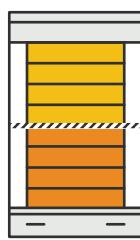
Single circuit

- same temperature in each deck
- one product baking



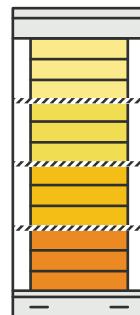
Three circuit

- three groups of decks with independent temperature curve
- three independent ovens
- three products baking



Double circuit

- two groups of decks with independent temperature curve
- two independent ovens
- two products baking



Four circuit

- four groups of decks with independent temperature curve
- four independent ovens
- four products baking



How thermo-oil ovens work

Thermo-oil serves as a heat transfer medium for the transfer of energy between a thermo-oil boiler and a baking oven. Its properties ensure effective heat transfer and it also serves as a good heat accumulator. Thermo-oil at a temperature of 290 °C flows in the upper and lower radiators of the baking oven. The upper radiators heat directly into the deck, while the lower radiator produces heat under the baking plates. Thanks to the minimum difference between the temperature of the oil itself and the temperature in the decks (approx. 10-20 °C), we obtain a delicate radiant heat for baking, ensuring the best quality of the products.

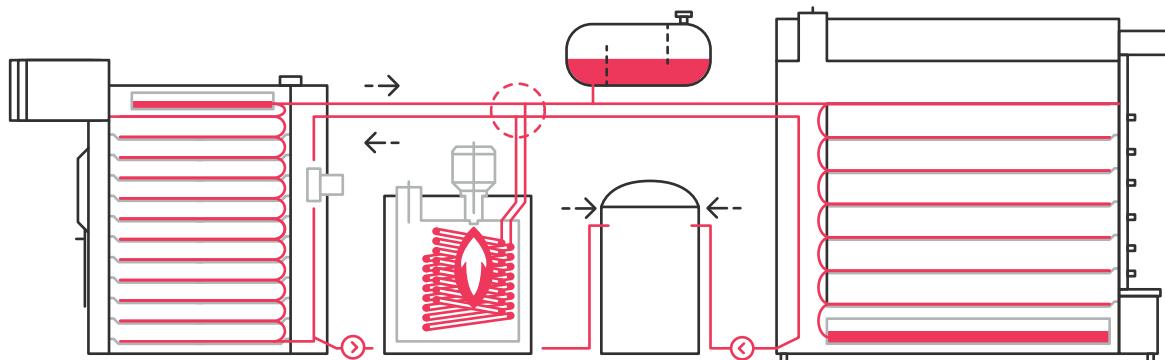
Thermo-oil boilers

An essential part of thermo-oil technology

The energy source for rack ovens are thermo-oil boilers, which are installed outside the bakery area in a separate boiler room. They enable the connection of several ovens to one system.

- They are operated in the fully automatic mode
- Boiler operating conditions and temperatures are signaled on the control panel in the bakery.
- An essential part of the thermo-oil system is the expansion and discharge tank to meet safety and hygiene requirements
- Boiler heating medium - natural gas, electric and heating oil

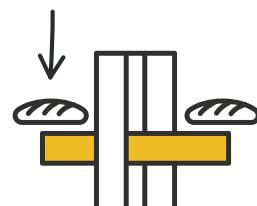
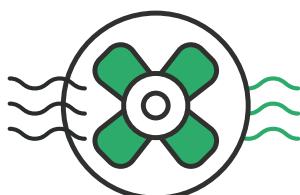
THERMO-OIL PRINCIPLE



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



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