



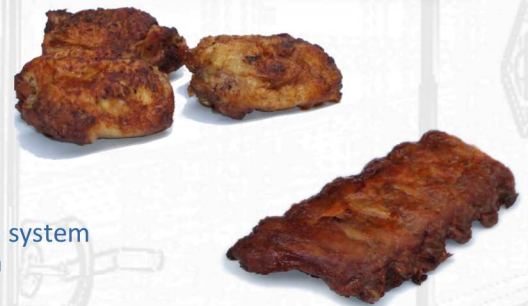
TS Techniek bv

FOOD ENGINEERING & MACHINERY

HOT AIR FLOW STEAM COOK

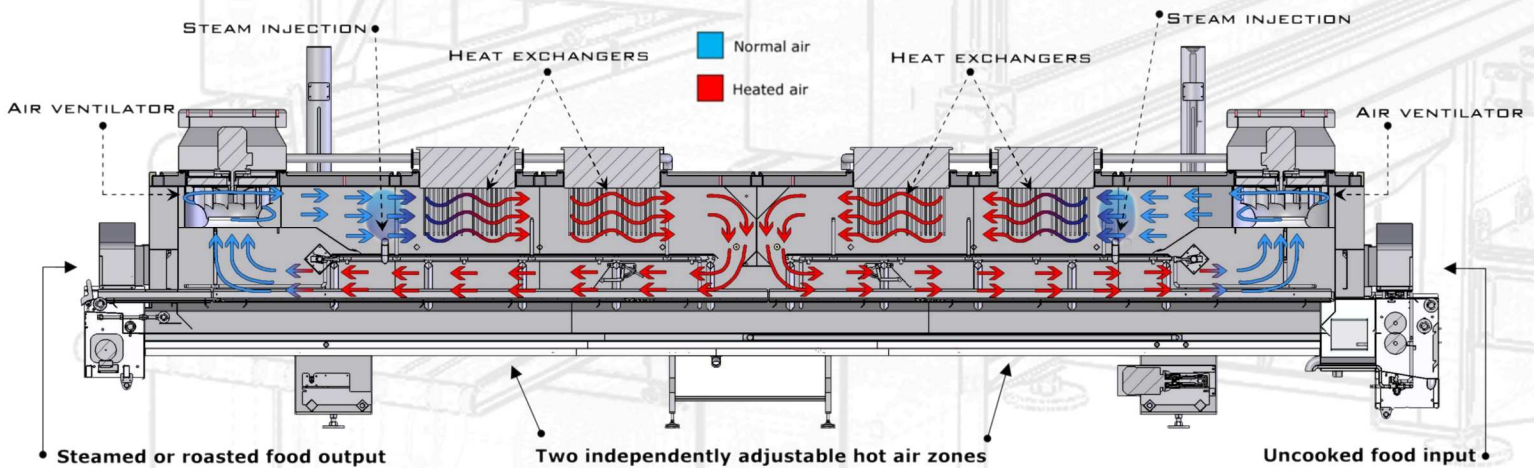
Standard design features:

- Width 400/600/1000/1200 mm
- Length application and customer specific
- Thermal oil or electrical heating
- Touch screen color display
- Vapor extraction ducts on in-feed and discharge of tunnel
- 4 electrically operated columns to lift tunnel
- Belt wash and CIP system
- Two independently controlled temperature zones with air ventilators
- Water locks on both sides of the machine to contain all cooking vapors
- Low energy consumption: superior insulation, optimal airflow and heat transfer
- Minimal product weight loss
- Hygienic and ergonomic design, easy to clean



Optional features:

- Wire link belt
- Infra red area
- Temperature registration system
- Fire extinguishing system
- Product flip system



TS Techniek B.V.
Ambachtsweg 1A
2641 KS PIJNACKER
The Netherlands

Telephone: +31 (0) 15 369 85 53
Fax: +31 (0) 15 369 90 84
E-mail: info@tstechniek.nl

www.tstechniek.nl

