



▶ classic control panel



▶ electronic control panel with "touch screen" and PLC (option)



▶ burner (Weishaupt), fan



▶ oven inlet



▶ granite plates



▶ control windows alongside oven



▶ door opening lever, sliding flaps and temperature probe



▶ tunnel oven



▶ oven outlet with water spraying device (option)

MORE INFORMATION CAN BE OBTAINED BY DIALING
+ 386 5 330 71 00 OR E-MAILING TO [INFO@GOSTOL.EU](mailto:info@gostol.eu)



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Equipment of successful bakers.

Gostol-Gopan d.o.o., Prvomajska 37, 5000 Nova Gorica, Slovenia

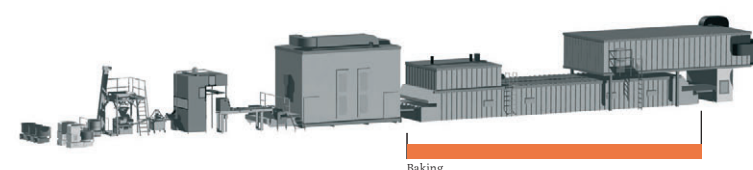
Phone: +386 5 33 07 100 Fax: +386 5 33 07 102 info@gostol.eu www.gostol.eu



CYCLOTHERMIC TUNNEL OVEN TP

ADVANTAGES:

- ▶ Baking of all types of bread and pastry (hearth-baked bread, tin-bread and baked on baking trays).
- ▶ Vast range of baking surfaces (from 25 m² to 131 m²).
- ▶ Adjustable baking diagram according to the baked product.
- ▶ Long lifetime.



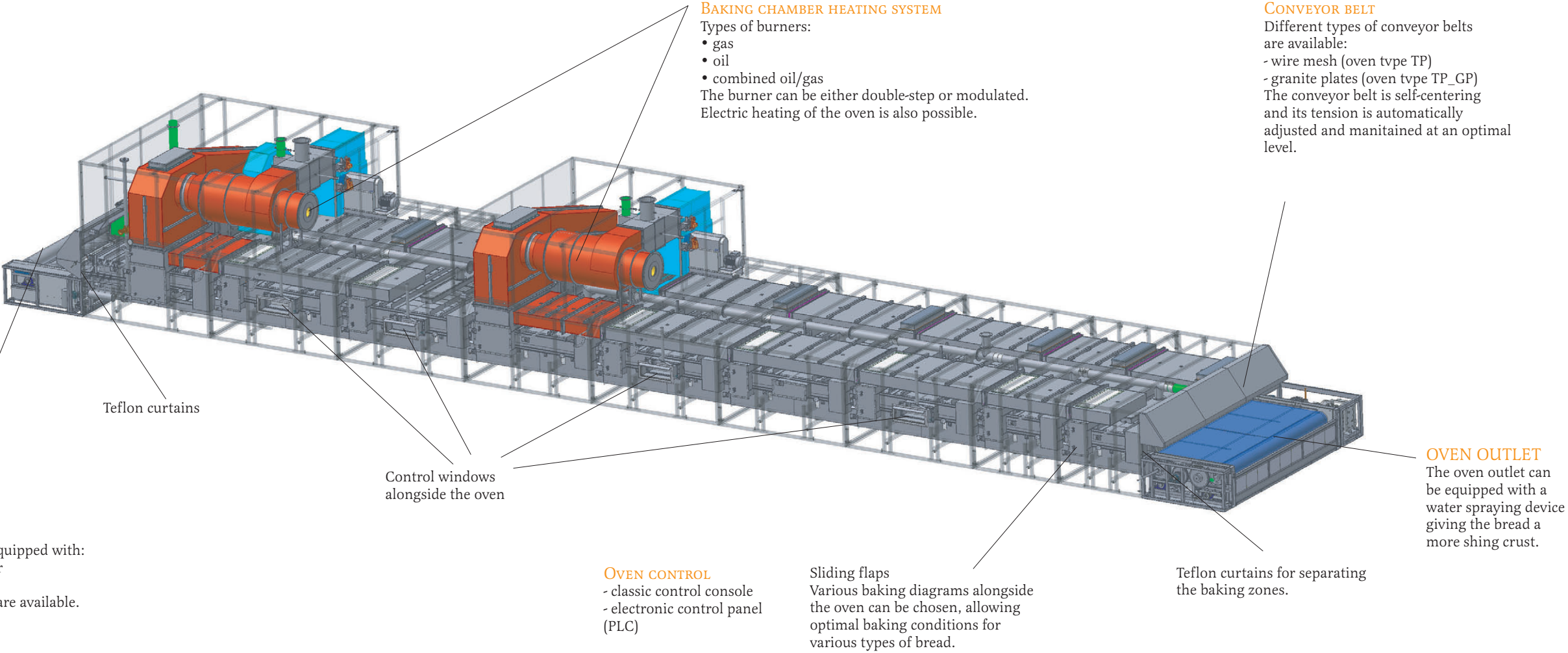
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CYCLOTHERMIC TUNNEL OVEN TP

Our cyclothermic tunnel oven is an universal oven, used for continuous baking of any type of bread and pastry at temperatures up to 300°. It can be used as an independent unit or within automated production lines.

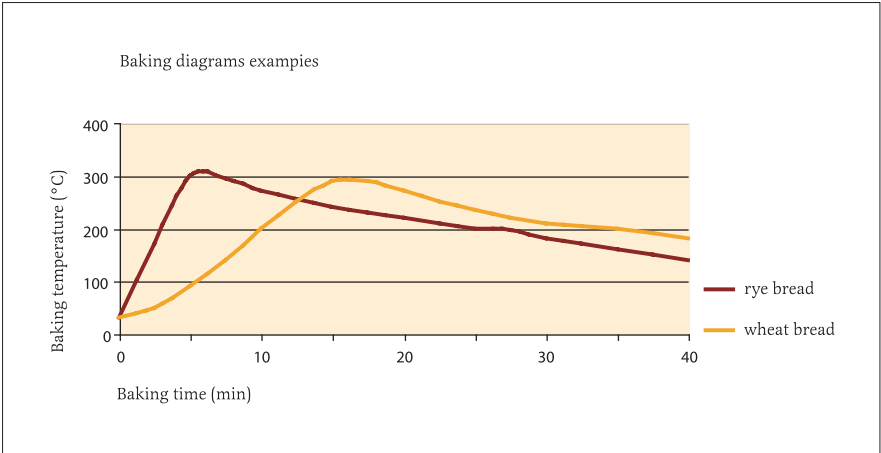
ADVANTAGES:

- ▶ Under-pressure heating system, safety flaps and other safety mechanisms assure a high level of safety of the oven operation.
- ▶ Continuous adjustment of baking time and temperature.
- ▶ High-quality insulating materials ensure energy saving and better efficiency.
- ▶ The oven can be equipped with a forced air circulation system in the baking chamber, which assures a better transmission of the heat on the product which is recommended especially for tin-bread.
- ▶ The oven can be equipped with an automatic draught regulation in the combustion chamber, which contributes to the energy saving.



TECHNICAL DATA

			OVEN WIDTH (m)																	
			2,1						2,5						3					
			area (m²)	input power (kW)	total length (mm)	total width (mm)	total height (mm)	thermal input power (kW)	area (m²)	input power (kW)	total length (mm)	total width (mm)	total height (mm)	thermal input power (kW)	area (m²)	input power (kW)	total length (mm)	total width (mm)	total height (mm)	therma input power (kW)
OVEN LENGTH (m)	SINGLE DOME	12	25,2	8,6	15030	3130	3315	311,3	30,0	8,6	14830	3530	3215	370,6	36,0	10,6	15030	4030	3215	444,8
		15	31,5	8,6	18030	3130	3315	389,2	37,5	8,6	17830	3530	3215	463,3	48,0	10,6	18030	4030	3215	556,0
		18	37,8	10,6	21030	3130	3315	467,0	45,0	10,6	20830	3530	3215	556,0	54,0	14,7	21030	4030	3215	667,2
		21	44,1	14,1	24030	3130	3315	544,8	52,5	14,7	23830	3530	3215	648,6	63,0	14,7	24030	4030	3215	778,3
	DOUBLE DOME																			
		12	50,4	13,4	27030	3130	3315	622,7	60,0	15,7	26830	3530	3215	741,3	72,0	17,7	27180	4030	3215	889,5
		27	56,7	18,9	30030	3130	3315	700,5	67,5	17,7	29830	3530	3215	833,9	81,0	19,7	30180	4030	3215	1000,7
		30	63,0	18,9	33030	3130	3315	778,3	75,0	19,7	32980	3530	3215	926,6	90,0	19,7	33180	4030	3215	1111,9
		33	69,3	19,7	36030	3130	3315	856,2	82,5	21,0	35980	3530	3215	1019,3	99,0	22,5	36180	4030	3215	1223,1
		36	75,6	19,7	39030	3130	3315	934,0	90,0	22,0	38980	3530	3215	1100,0	108,0	24,5	39180	4030	3215	1280,0



*Note: 3.65 m and 1.8m wide oven is also available.