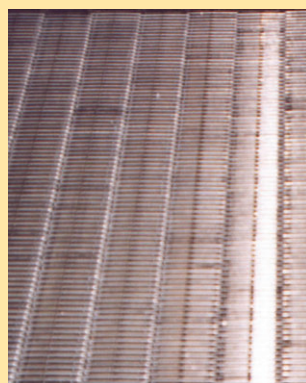




▶ Steam generator



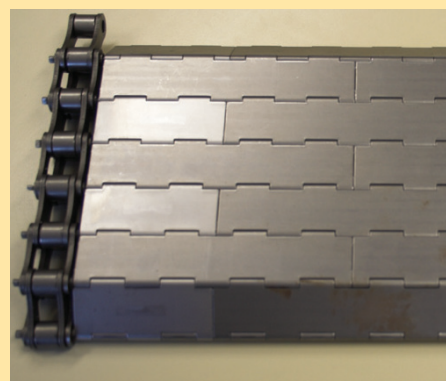
▶ Thermo-oil heater



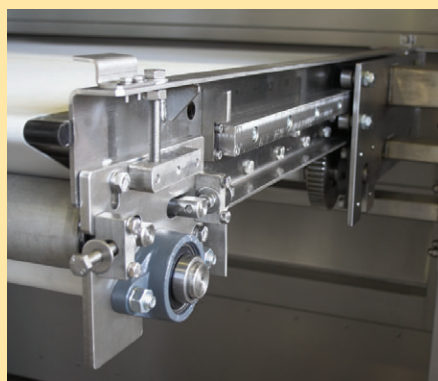
▶ Wire mesh



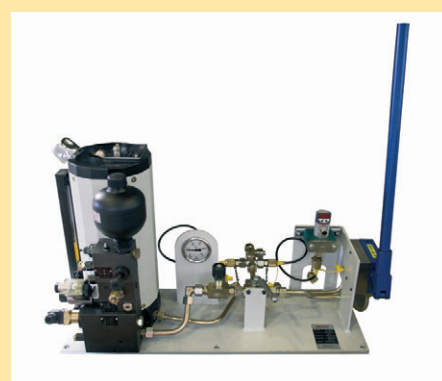
▶ Loading device



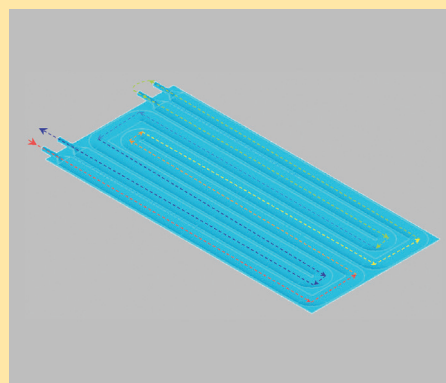
▶ Hinged steel plates



▶ Loading conveyor



▶ Hydraulic tensioning system



▶ Counterflow heat exchanger



▶ Control panel



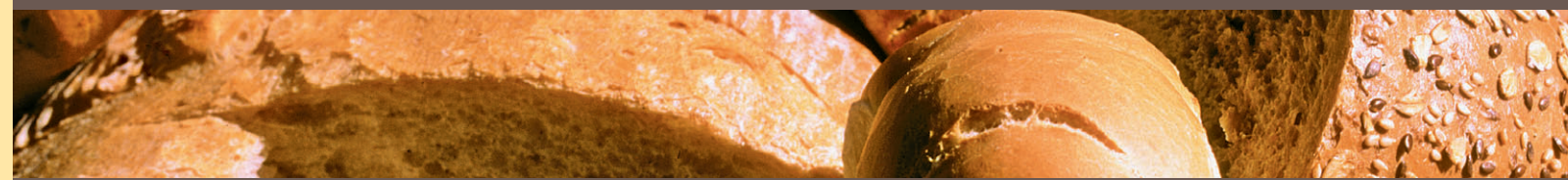
▶ Spraying device

MORE INFORMATION CAN BE OBTAINED BY DIALING  
+ 386 5 330 71 00 OR E-MAILING TO INFO@GOSTOL.EU



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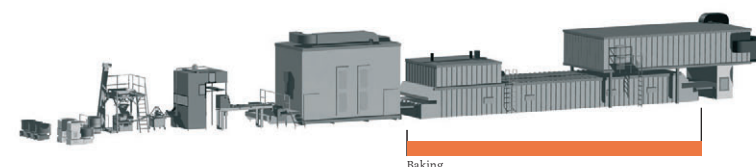
Gostol-Gopan d.o.o., Prvomajska 37, 5000 Nova Gorica, Slovenia  
Phone: +386 5 33 07 100 Fax: +386 5 33 07 102 info@gostol.eu www.gostol.eu



## THERMO-OIL MULTI-DECK TUNNEL OVEN TRIGLAV

### ADVANTAGES:

- ▶ Higher production capacity on the same footprint.
- ▶ Efficient and at the same time gentle heat transfer.
- ▶ Remarkable flexibility of use.
- ▶ Bread with constant high quality and longer freshness.
- ▶ Full automatization of the baking process.
- ▶ Fast and simple assortment changes.



**gostol**  
Equipment of successful bakers.



# THERMO-OIL MULTI-DECK TUNNEL OVEN TRIGLAV

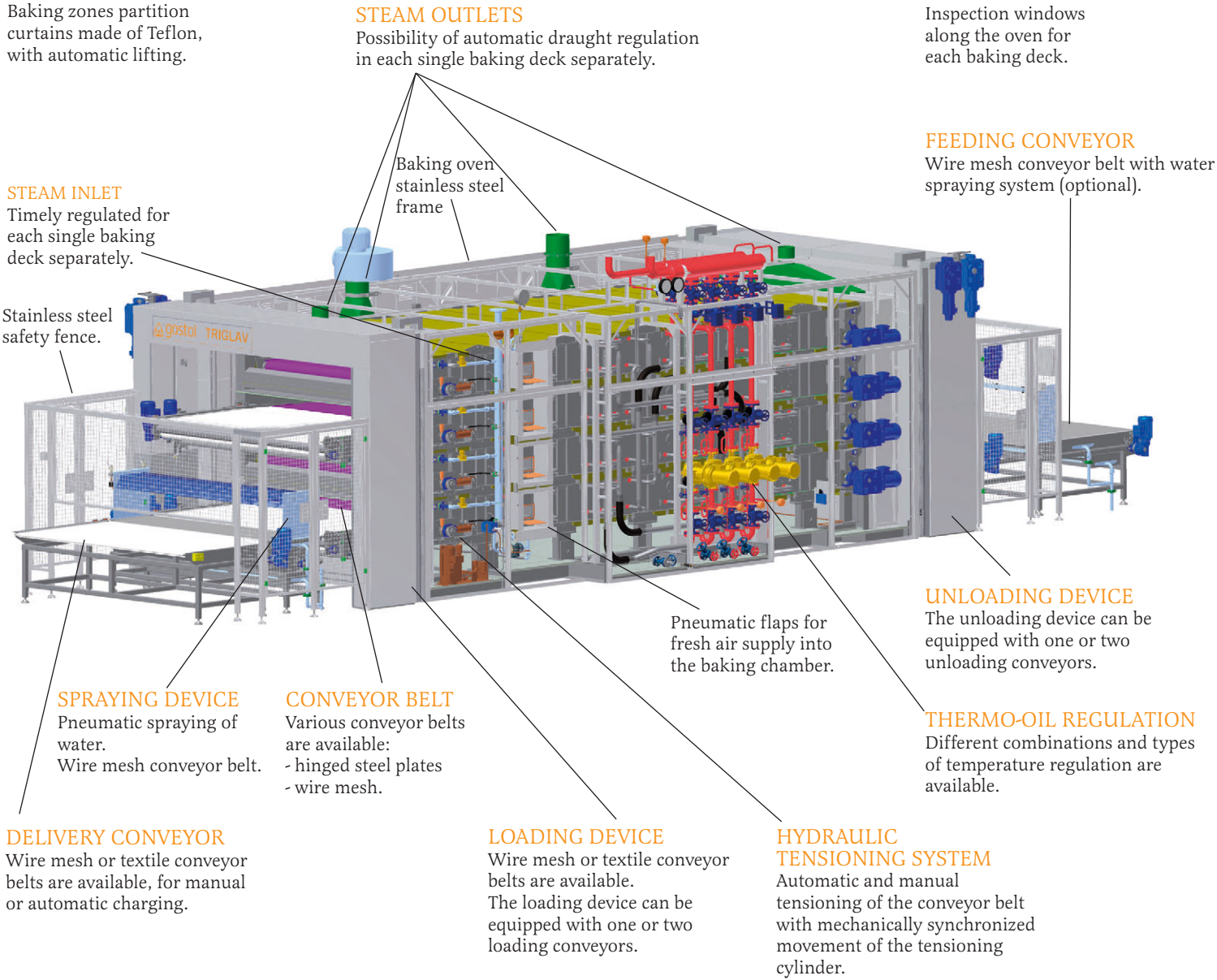
The thermo-oil multi-deck tunnel oven TRIGLAV is an universal baking oven designed to bake all types of bread and pastry, i.e. free-baked products and those baked on trays or in pans. The TRIGLAV oven is suitable especially for bakeries with high production outputs and/or large product assortments, as well as for any bakery seeking high final product quality and at the same time keeping a vigil eye on energy efficiency. The multi-deck construction allows the oven to be placed even in bakeries with considerable space constraints, allowing the bakery to save precious space. The unique TRIGLAV's construction allows it to work either in batch or continuous-step mode, while the (abundantly isolated) floating-decks concept gives the oven a remarkable flexibility of use.

ADVANTAGES:

- Higher production capacities can be reached on the same bakery footprint.
- Efficient and at the same time gentle transfer of heat onto the product, giving the product a considerably higher quality and allowing it to retain its freshness for a longer period of time.
- Lower consumption of energy and cleaner environment.
- Equal baking conditions in the baking chamber both length- and width-wise (special counterflow heat exchangers).
- Exceptional flexibility, allowing the baker to bake different products with various baking regimes even on neighbouring decks.
- More accurate and flexible baking temperature regulation, eventually in every single baking deck,

both by length and height of the deck, allowing the baker to adapt completely the baking regime to the product being baked, be it bread, pastry or tin bread.

- Automatic loading and unloading of individual baking decks with the possibility of charging the oven at the same time with products arriving from various processing lines, and/or discharging baked products towards various directions for further processing needs.
- Easy and simple maintenance operations.
- Complete automatization of the baking process, allowing quick passages between different products on the same baking deck.
- Accurate guiding of the conveyor belt.
- High reliability, easy maintenance, silent operation and long life-time of the heating plant.



TECHNICAL DATA

		Baking area (m²)																										
Number of decks		1			2			3			4			5			6			7			8			9		
Length\width (m)		2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3	2	2,5	3
4,8		10	12	14	19	24	29	29	36	43	38	48	58	48	60	72	58	72	86	67	84	101	77	96	115	86	108	130
6		12	15	18	24	30	36	36	45	54	48	60	72	60	75	90	72	90	108	84	105	126	96	120	144	108	135	162
7,2		14	18	22	29	36	43	43	54	65	58	72	86	72	90	108	86	108	130	101	126	151	115	144	173	130	162	194
8,4		17	21	25	34	42	50	50	63	76	67	84	101	84	105	126	101	126	151	118	147	176	134	168	202	151	189	227
9,6		19	24	29	38	48	58	58	72	86	77	96	115	96	120	144	115	144	173	134	168	202	154	192	230	173	216	259
10,8		22	27	32	43	54	65	65	81	97	86	108	130	108	135	162	130	162	194	151	189	227	173	216	259	194	243	292
12		24	30	36	48	60	72	72	90	108	96	120	144	120	150	180	144	180	216	168	210	252	192	240	288	216	270	324
13,2		26	33	40	53	66	79	79	99	119	106	132	158	132	165	198	158	198	238	185	231	277	211	264	317	238	297	356
14,4		29	36	43	58	72	86	86	108	130	115	144	173	144	180	216	173	216	259	202	252	302	230	288	346	259	324	389
15,6		31	39	47	62	78	94	94	117	140	125	156	187	156	195	234	187	234	281	218	273	328	250	312	374	281	351	421
16,8		34	42	50	67	84	101	101	126	151	134	168	202	168	210	252	202	252	302	235	294	353	269	336	403	302	378	454
18		36	45	54	72	90	108	108	135	162	144	180	216	180	225	270	216	270	324	252	315	378	288	360	432	324	405	486
19,2		38	48	58	77	96	115	115	144	173	154	192	230	192	240	288	230	288	346	269	336	403	307	384	461	346	432	518
20,4		41	51	61	82	102	122	122	153	184	163	204	245	204	255	306	245	306	367	286	357	428	326	408	490	367	459	551
21,6		43	54	65	86	108	130	130	162	194	173	216	259	216	270	324	259	324	389	302	378	454	346	432	518	389	486	583
22,8		46	57	68	91	114	137	137	171	205	182	228	274	228	285	342	274	342	410	319	399	479	365	456	547	410	513	616
24		48	60	72	96	120	144	144	180	216	192	240	288	240	300	360	288	360	432	336	420	504	384	480	576	432	540	648

THERMO-OIL MULTI-DECK TUNNEL OVEN TYPES:

DECK LENGTH (m)	Nr. of windows		Nr. of temperature zone		Nr. of steam inlet		Max. nr. of secundar regulations
	possible option	recommended option	possible option	recommended option	possible option	recommended option	
4,8	1	1	1	1	1	1	4
6	1	1	1	1	2	2	8
7,2	1	1	(1-2)	1	2	2	12
8,4	1	1	(1-2)	2	2	2	16
9,6	(1-2)	1	(1-3)	2	(2-3)	2	20
10,8	(1-2)	2	(2-3)	2	(2-3)	2	24
12	(1-2)	2	(2-3)	3	3	3	28
13,2	(1-3)	2	(2-3)	3	3	3	32
14,4	(1-3)	2	(2-3)	3	3	3	36
15,6	(1-3)	2	(2-3)	3	3	3	40
16,8	(1-3)	2	(2-3)	3	3	3	44
18	(1-3)	3	(2-4)	3	3	3	48
19,2	(1-3)	3	(2-4)	3	3	3	52
20,4	(1-3)	3	(2-4)	3	3	3	56
21,6	(1-4)	3	(2-4)	4	4	4	60
22,8	(1-4)	3	(2-4)	4	4	4	64
24	(1-4)	3	(2-4)	4	4	4	68

