

MULTIDECK TUNNEL OVEN MECAMATIC™



Artisan Quality Baking at Industrial Capacity

Introducing the NEW! MecaMATIC™ Vapor Tube Tunnel Oven - the pinnacle of tunnel oven efficiency and design! Available In 3 or 4 deck configurations, the MecaMATIC™ is perfectly suited for medium to high volume hearth and pan bread production. Its vapor tube technology distributes heat evenly and consistently for even the most demanding artisan breads. The unique steam system is ideal for crusty, artisan-style hearth products and minimizes boiler requirements. With our automatic loading and unloading system, the MecaMATIC™ proves to be the keystone of any fully automated baking line. When compared to traditional baking alternatives, the MecaMATIC™ boasts better product quality, higher production and significant savings in space, fuel, labor and cost.

Benefits of Ownership

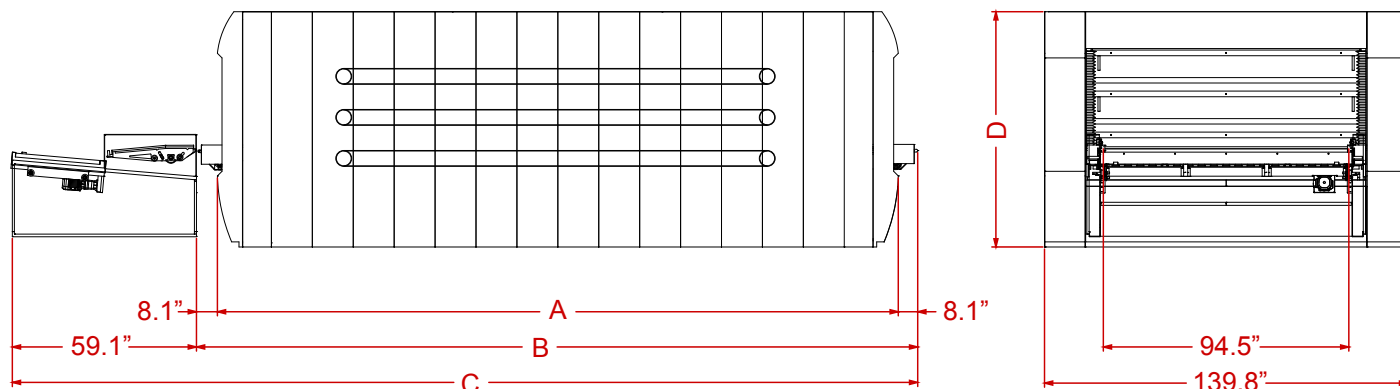
- ◆ Multi-Deck Design provides equal or better baking capacity in a fraction of the space when compared to a traditional tunnel oven.
- ◆ Proven Vapor Tube System is encased in cement, providing optimum heat retention.
- ◆ Unique Steam System is ideal for crusty, artisan-style hearth products and minimizes boiler requirements.
- ◆ Loading and Unloading System automatically feeds either hearth product or pans.
- ◆ The Baking Conveyor - available in steel mesh, metallic slat and refractory slat designs - never leaves the baking chamber, minimizing heat loss and maximizing bake quality.
- ◆ Baking Surface sizes available from 285 to 1063 sq./ft. making it an excellent alternative to multiple deck ovens.
- ◆ Multi-Deck Design allows for different bake times on each deck.
- ◆ Thanks to its unique design, the MecaMATIC™ costs up to 1/3 LESS than comparable single pass tunnel ovens.

Technical Data

MULTIDECK TUNNEL OVEN MECAMATIC™

Model	No. of Decks	Baking Surface	Conveyor Dimensions		Overall Dimensions				Weight
			Usable Length	Usable Width	Oven Depth (A)	Conveyor (B)	w/ Loader (C)	Height (D)	
	in	ft ²	in	in	in	in	in	in	lbs.
3 Deck, Single Burner*									
TR1 - 12/3	3	284.7	144.7	94.5	241.1	257.3	328.1	90.6	40,859
TR1 - 14/3	3	321.9	163.6	94.5	262.0	278.1	349.0	90.6	47,907
TR1 - 16/3	3	363.0	184.4	94.5	282.9	299.0	369.9	90.6	54,956
TR1 - 18/3	3	404.0	205.3	94.5	303.7	319.9	390.7	90.6	62,004
TR1 - 20/3	3	445.1	226.2	94.5	324.6	340.7	411.6	90.6	69,053
TR1 - 22/3	3	486.1	247.0	94.5	345.5	361.6	432.5	90.6	76,101
TR1 - 24/3	3	527.2	267.9	94.5	366.3	382.5	453.3	90.6	83,150
3 Deck, Double Burner*									
TR2-TM2 26/3	3	570.6	290.0	94.5	387.2	403.3	474.2	90.6	90,198
TR2-TM2 28/3	3	611.6	310.8	94.5	408.1	424.2	495.1	90.6	98,128
TR2-TM2 30/3	3	652.7	331.7	94.5	428.9	445.1	515.9	90.6	106,057
TR2-TM2 32/3	3	693.8	352.6	94.5	449.8	465.9	536.8	90.6	113,987
TR2-TM2 34/3	3	734.8	373.4	94.5	470.7	486.8	557.7	90.6	121,916
TR2-TM2 36/3	3	775.9	394.3	94.5	491.5	507.7	578.5	90.6	129,846
TR2-TM2 38/3	3	816.9	415.2	94.5	512.4	528.5	599.4	90.6	137,775
TR2-TM2 40/3	3	858.0	436.0	94.5	533.3	549.4	620.3	90.6	145,705
TR2-TM2 42/3	3	899.1	456.9	94.5	554.1	570.3	641.1	90.6	153,634
TR2-TM2 44/3	3	940.1	477.8	94.5	575.0	591.1	662.0	90.6	161,564
TR2-TM2 46/3	3	981.2	498.6	94.5	595.9	612.0	682.9	90.6	169,493
TR2-TM2 48/3	3	1022.2	519.5	94.5	616.7	632.9	703.7	90.6	177,423
TR2-TM2 50/3	3	1063.3	540.4	94.5	637.6	653.7	724.6	90.6	185,352

*Also available in 4 Deck configurations. Please inquire for details.



Please note, specifications are subject to change without notice as we continually work to improve our equipment.