

PROMAC Multideck Steam Tube Ovens with Fully Automated Loader/Unloader are manufactured according to our customers' demands to achieve a high production capacity, expandable baking system and untouched production requirement by considering the latest technology. The Multideck Steam Tube Ovens with fixed decks and steam tubes are equipped with an important thermal mass that makes it unique due to its gradual baking system. It can be fueled either with gas, diesel or fuel oil.



The fume ducts made in refractory bricks are fully covered by cement and the tube bundle is equipped with double cross beams for each deck, ensuring high thermal mass of the oven. Also, the sides and top of the oven are covered with cement and finished off with insulation. Heat losses are significantly reduced thanks to the motorized shutter installed on the fume chimney.

The safety thermostat installed on the oven guarantees that the oven complies with all CE and UL safety standards and regulations.

PROMAC Bakery Equipment
170 Wilbur Place, Suite 300, Bohemia NY 11716
Direct Phone & Service: (516) 286-3609
Website: www.promacbakeryequipment.com
Mail: info@promacbakeryequipment.com



It's easy to reach a high production capacity thanks to the PROMAC loading & unloading fully automated robot in a fully hygienic environment. The loading / unloading robot which has been designed according to the latest technology in this field can be managed by a touch screen panel, the same panel is also used not only to observe but also to control the ovens, and optional entire system can be controlled and observed via IOS or Android system.



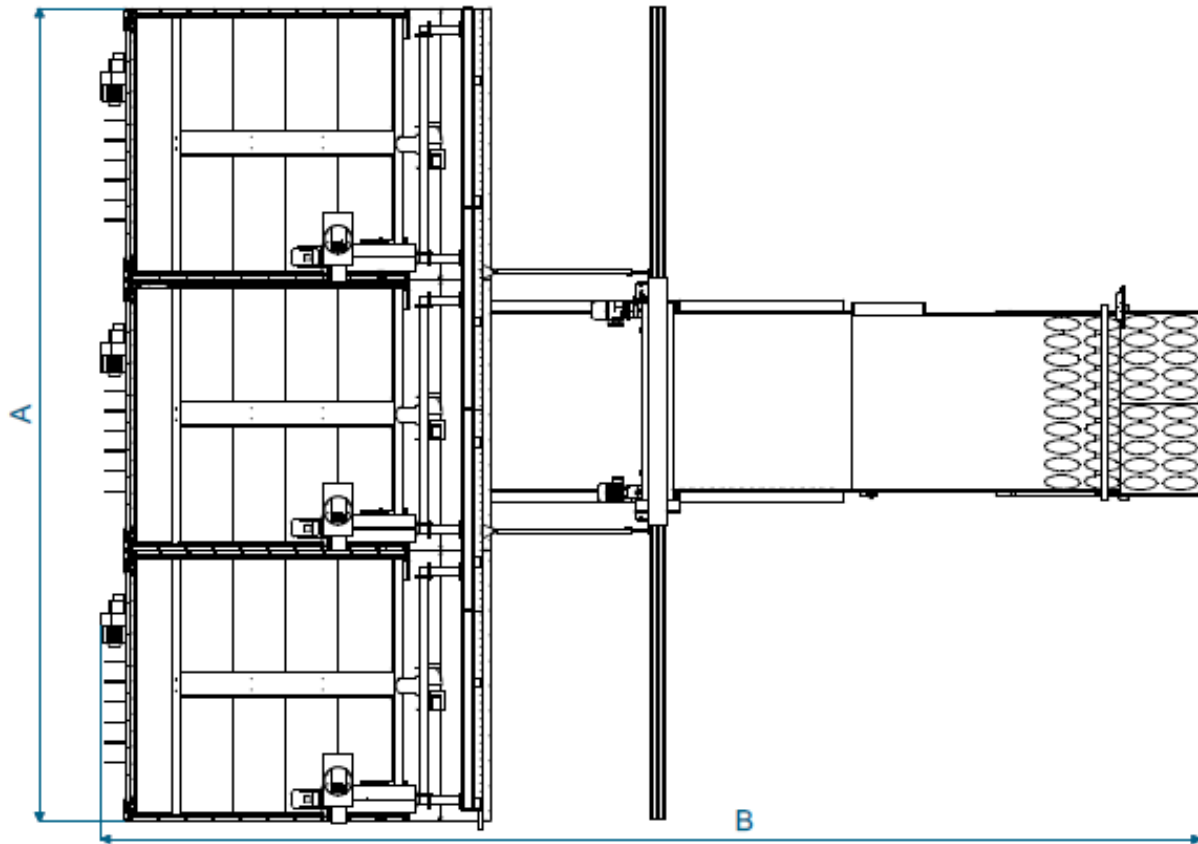
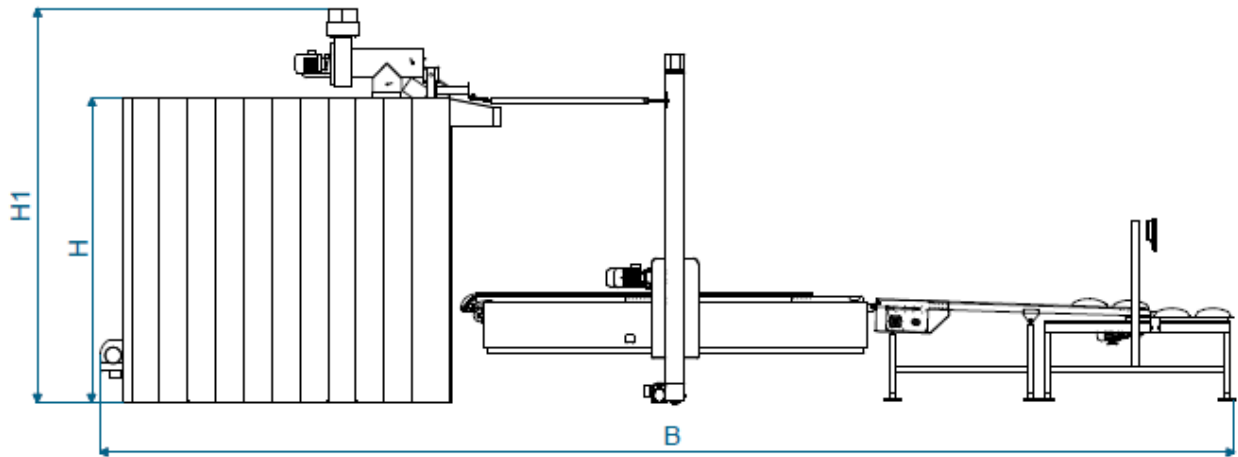
PROFESSIONAL YET EASY.

The multifunctional touchscreen panel that has the possibility to store dozens of recipes can control ovens and loading platform at the same time. It will interact with the system in case of any demand or problem thanks to the product remote control system.

Furthermore you can observe the condition of your product via your IOS or Android system based mobile device. Software is designed by Unisource and this allows us to manage customer demands, adapt the system for special applications as well as for any technical after sales issues.

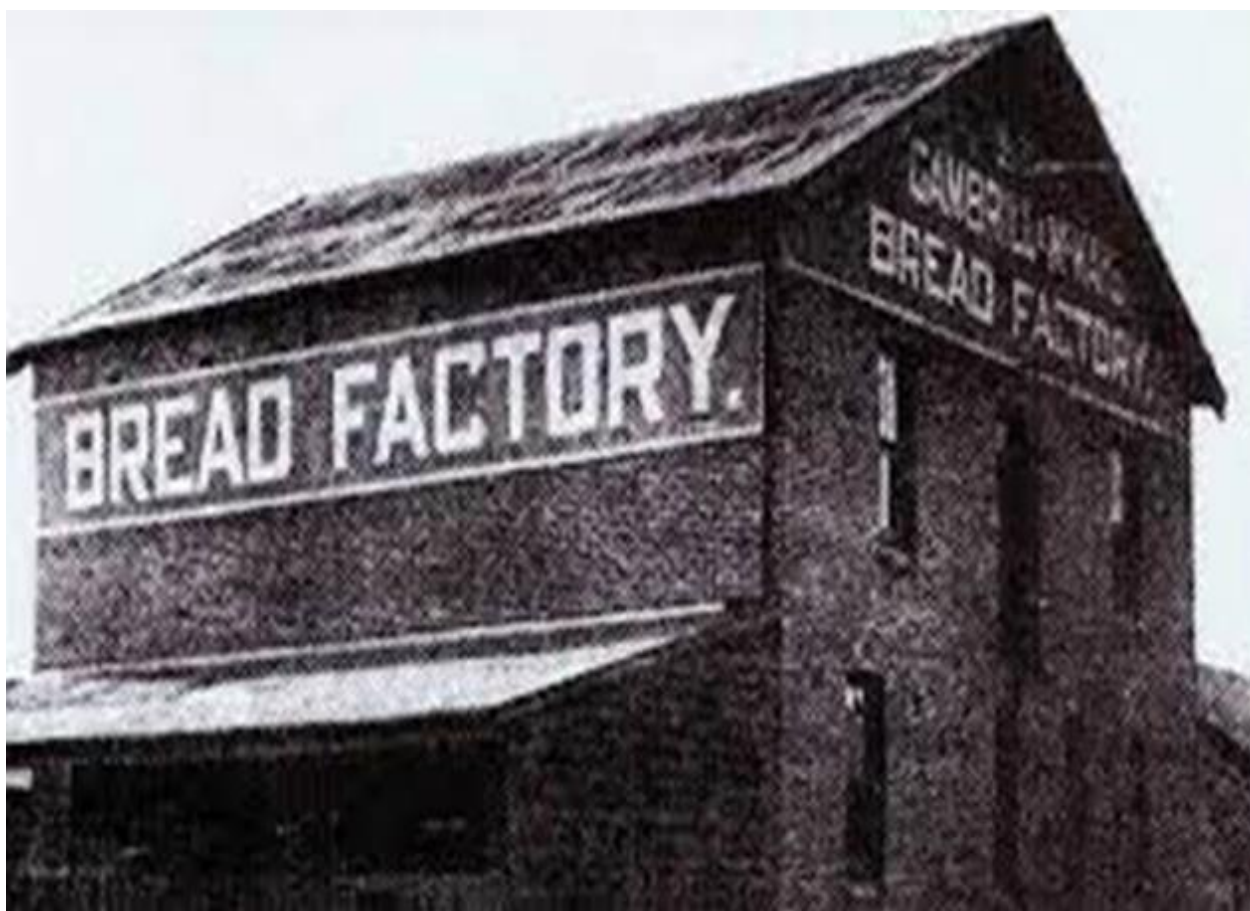


PROMAC Bakery Equipment
170 Wilbur Place, Suite 300, Bohemia NY 11716
Direct Phone & Service: (516) 286-3609
Website: www.promacbakeryequipment.com
Mail: info@promacbakeryequipment.com



PROMAC Bakery Equipment
170 Wilbur Place, Suite 300, Bohemia NY 11716
Direct Phone & Service: (516) 286-3609
Website: www.promacbakeryequipment.com
Mail: info@promacbakeryequipment.com

Description		PM-BT 269-1	PM-BT 269-2	PM-BT 269-3
Control Unit		Fully integrated touch screen system		
Number of decks		6	12	18
Width	A	102.36"	204.72"	452.75"
Length	B	452.75"	452.75"	452.75"
Height	H	118.11"	118.11"	118.11"
Height	H1	149.60"	149.60"	149.60"
Inner dimensions	a	91.33"	91.33"	91.33"
	b	69.68"	69.68"	69.68"
	c	7.87"	7.87"	7.87"
Voltage		220VAC/60Hz + N + PE		
Electrical power		11 amps	11 amps	11 amps
Weight		44092 lb	77161 lb	110230 lb



PROMAC Bakery Equipment
 170 Wilbur Place, Suite 300, Bohemia NY 11716
 Direct Phone & Service: (516) 286-3609
 Website: www.promacbakeryequipment.com
 Mail: info@promacbakeryequipment.com