TAGLIAVINI

TERMIK

Forced air oven

TERMIK

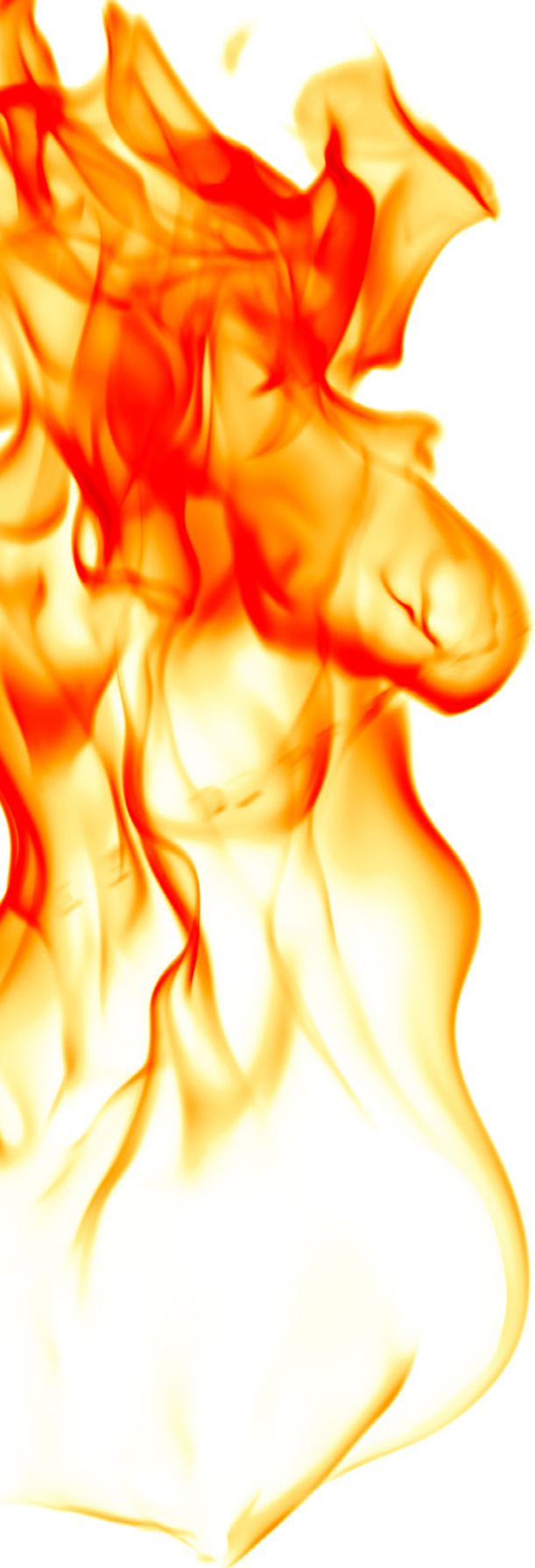
Precise and flexible

The Termik oven is designed for customers wishing to bake a wide variety of products.

Particularly suitable for working at high temperatures, it guarantees extremely flexible, even baking. Although a combustion oven with a single baking temperature, it allows temperature to be recovered and brought down in a very short time.

The forced air circulation, starting from the combustion chamber, is pushed by a fan (two for the 180 series), through the side-by-side duct radiators, which enable a perfectly balanced chamber temperature, from the bottom to the door.

This ensures very low consumption, perfect baking quality and great flexibility.



Energy consumption optimization

No heat dispersion.

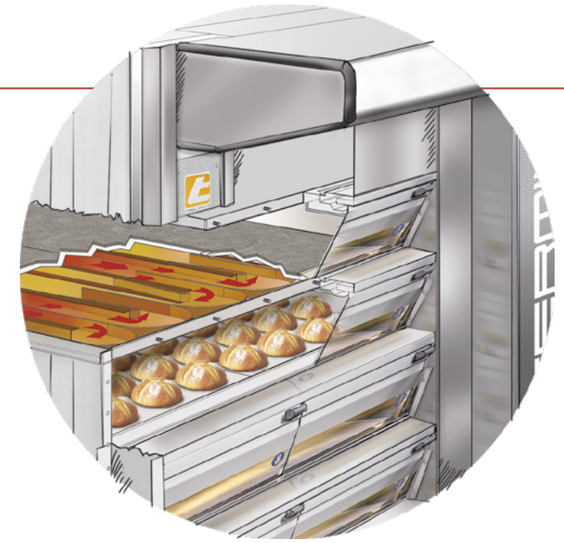
The oven can run on gas or diesel, and consumption is reduced to a minimum thanks to the high-efficiency heat exchanger that ensures maximum utilisation of the calories produced by combustion, and thanks to the insulation and structure of the oven.

Perfect baking

Thanks to the high-efficiency heat exchanger and ideal air distribution, the temperature in the baking chamber is extremely precise and gentle. This ensures perfect baking for all bakery products, even for the most demanding customer.

The chimney is connected to the air recirculation circuit, which controls and regulates chimney pressure, ensuring a perfectly balanced draught.

The combusted air is recirculated through channels between the ceiling and floor, distributing the heat evenly throughout the oven.



Always the right amount of steam

The right amount of steam is always guaranteed, thanks to the powerful steamers positioned right next to the combustion cylinder. The abundant steam delivery envelops the product, allowing it to respond to even the most demanding requirements.
The quick recovery times enable rapid reuse of the steamers after each delivery of steam.

Details which make the difference

Dublo: two ovens in one!

This oven makes it possible to manage two different temperatures simultaneously, guaranteeing excellent production flexibility (because bread and cakes can be baked at the same time). The two upper chambers can be adjusted to a temperature of up to 40°/50° lower than the lower chambers.

A digital thermoregulator is installed on Dublo ovens to control the temperature of the upper chambers.

Unique features

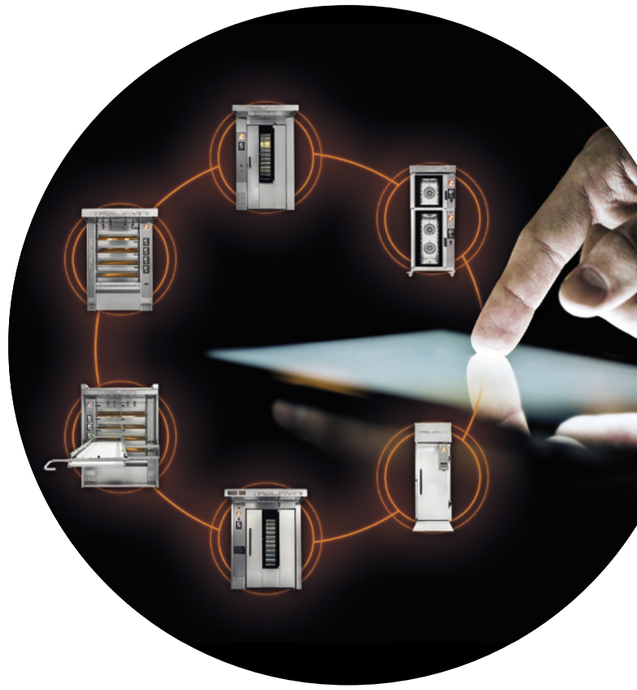
Perfection in every detail

The baking doors, made of stainless steel and tempered glass, can be easily removed for cleaning. Latching and unlatching opening system.
Doors equipped with overpressure valves to regulate steam pressure in each chamber.
Easy-to-inspect electrical panel with IP55 protection, located on the right or left oven column. The burner, fan, and steamer are all accessible from the front, for practical, simple maintenance.
Each chamber is equipped with an independent, high-performance steam generator that maintains its qualities even after numerous consecutive baking sessions.

Innovative functions

TERMIK

Smart Touch MANAGER



Interconnectivity

The Smart Touch control units are designed to be interconnected and connected to the other equipment installed at a production facility.

This functionality (network interconnectivity via a PC) allows ovens, chambers and machines to be included in a single management circuit, for optimal programming of the entire work process.

Technology at a touch

The new, latest generation Smart Touch control units make it possible to optimise oven functionalities and simplify organisation of the production facility.z

Thanks to the Smart Touch control unit technology, operators can control and manage the ovens remotely, receive operation notifications and information on production.
The Smart Touch control unit provides the following functions:

- Weekly or annual start-up programming
- Total control of baking temperatures and parameters
- Possibility to manage multi-user access to protect data and settings
- Storage of over 250 baking recipes with photos of end products
- Monitoring of internal diagnostics with alarms on all functions
- Remote data updates

The Tagliavini range meets the INDUSTRY 4.0 requirements

TERMIK

CT 124/C m² 8,40
CT 124/M m² 10,30

CT 125/C m² 10,40
CT 125/M m² 12,90

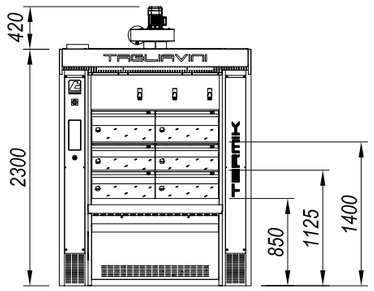
CT 184/C m² 12,60
CT 184/M m² 15,50
CT 184/L m² 18,50

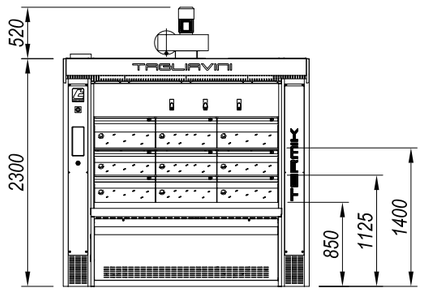
CT 185/C m² 15.70
CT 185/M m² 19.40
CT 185/L m² 23.10

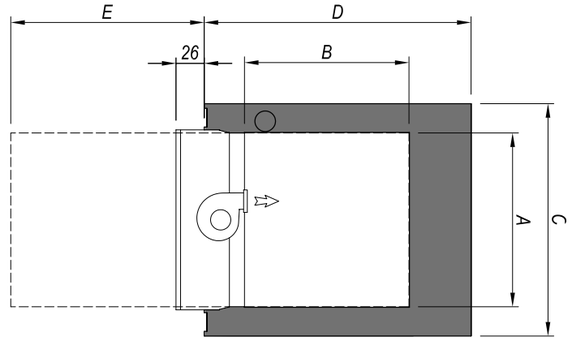
Technical data

TERMIK

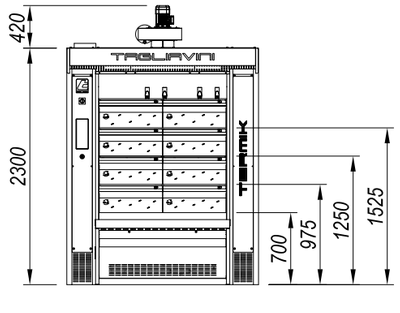
3 CHAMBERS

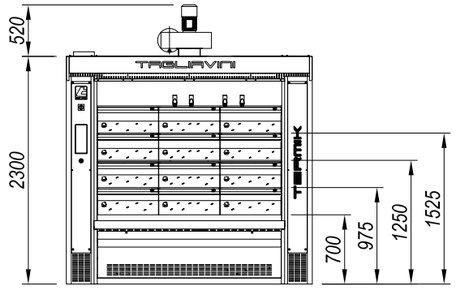




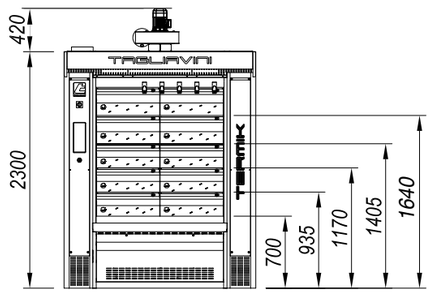


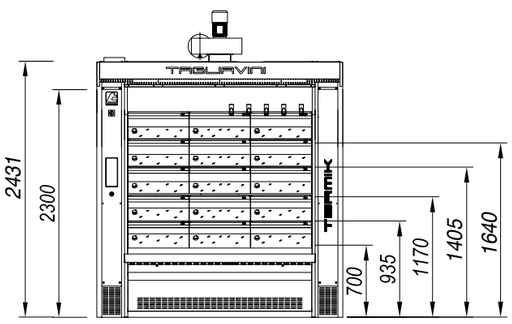
4 CHAMBERS





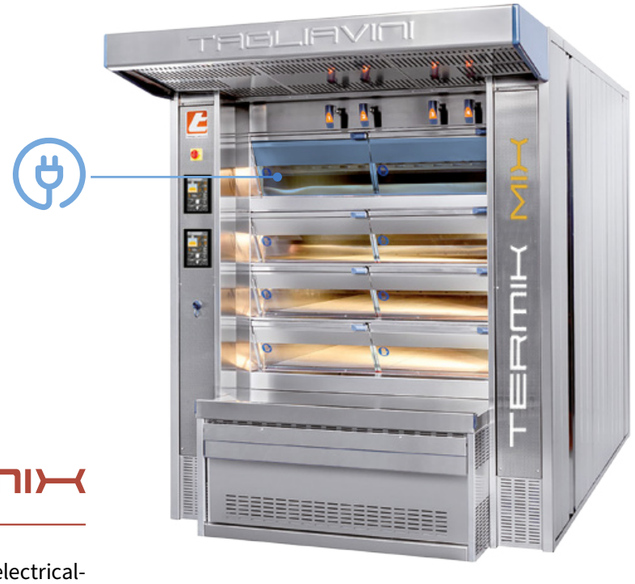
5 CHAMBERS





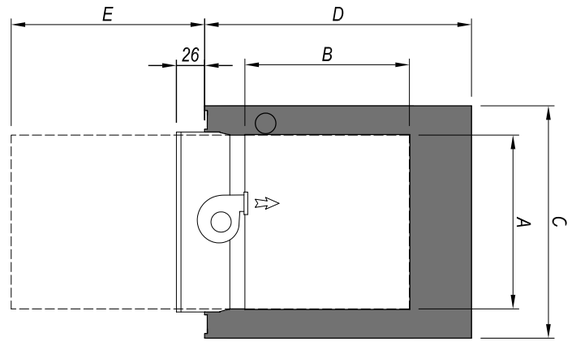
MODEL	N. CHAMBERS	INTERNAL DIMENSIONS		EXTERNAL DIMENSIONS		USEFUL SURFACE	CHARGING CLEARANCE	MAXIMUM POWER	
		A	B	C	D		E		
		mm	mm	mm	mm	m²	mm	kCal/h	kW
CT 123/C	3	1230	1700	1865	2850	6,30	2260	40.000	47
CT 123/M			2100		3250	7,70	2660	48.000	56
CT 124/C	4	1230	1700	1865	2850	8,40	2260	50.500	59
CT 124/M			2100		3250	10,30	2660	62.000	72
CT 125/C	5	1230	1700	1865	2850	10,40	2260	58.000	67
CT 125/M			2100		3250	12,90	2660	72.000	84
CT 183/C	3	1850	1700	2485	2850	9,40	2260	56.000	65
CT 183/M			2100		3250	11,70	2660	65.000	76
CT 183/L			2500		3650	13,90	3060	78.000	91
CT 184/C	4	1850	1700	2485	2850	12,60	2260	75.000	87
CT 184/M			2100		3250	15,50	2660	93.000	108
CT 184/L			2500		3650	18,50	3060	99.000	115
CT 185/C	5	1850	1700	2485	2850	15,70	2260	88.000	102
CT 185/M			2100		3250	19,40	2660	108.000	126
CT 185/L			2500		3650	23,10	3060	128.000	149

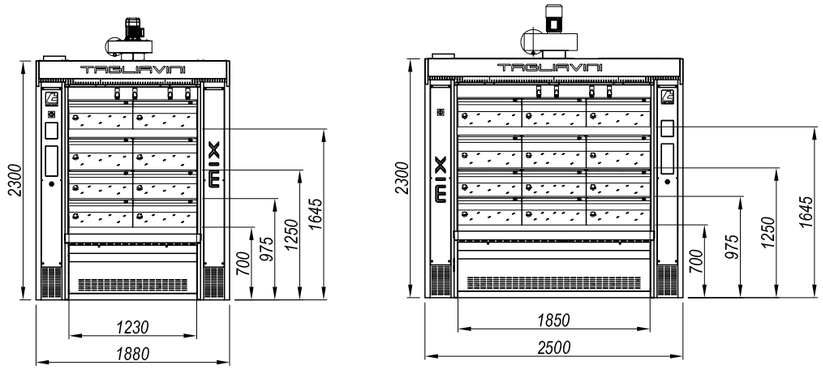
* Refers to the oven without steamers or steam generator.
For steamers absorption 1.5/2 kW. For standard steam generator 4 kW.



TERMIK MIX

The Termik Mix oven has an optional electrically operated upper chamber insertion system (see Tronik). This requires the provision of two independent control units able to manage the electrical chamber separately from the forced air chamber.
In addition, the Termik Mix provides for the installation of a steam generator for the electric chamber that differs from the steam generators that will deliver steam in the respective combustion chambers (see example above 3 + 1).





MODEL	N. CHAMBERS	INTERNAL DIMENSIONS		EXTERNAL DIMENSIONS		USEFUL SURFACE	CHARGING CLEARANCE	MAXIMUM POWER	
		A	B	C	D		E		
		mm	mm	mm	mm	m²	mm	kCal/h	kW
CET 124/C	3+1	1230	1700	1880	2850	8,40	2260	40.000 (47kw)	6,12+2
CET 124/M			2100		3250	10,30	2660	48.000 (56kw)	7,56+2
CET 184/C	3+1	1850	1700	2500	2850	12,60	2260	56.000 (65kw)	9,18+2
CET 184/M			2100		3250	15,50	2660	65.000 (70kw)	11,34+2
CET 184/L			2500		3650	18,50	3060	78.000 (81kw)	13,5+2

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For steamers absorption 1.5/2 kW. For standard steam generator 4 kW.


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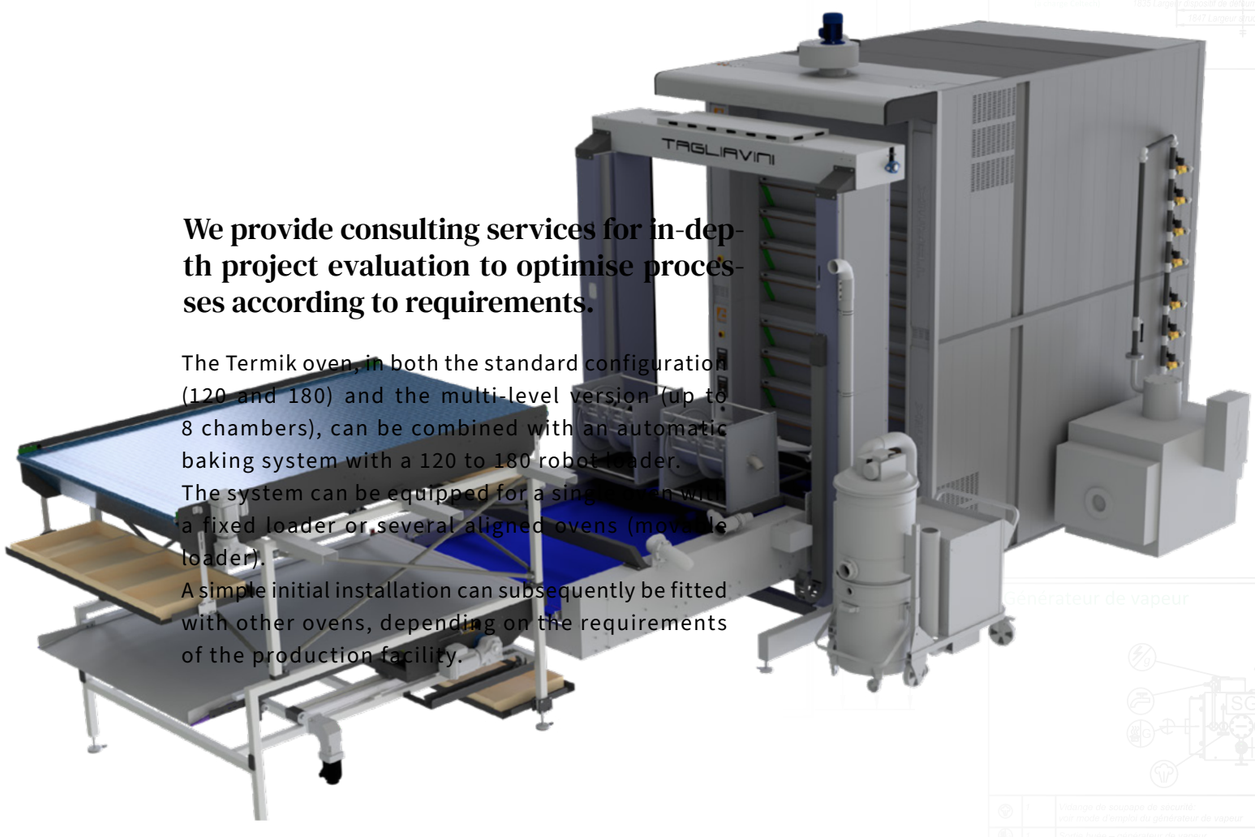

We provide consulting services for in-depth project evaluation to optimise processes according to requirements.

The Termik oven, in both the standard configuration (120 and 180) and the multi-level version (up to 8 chambers), can be combined with an automatic baking system with a 120 to 180 robot loader.
The system can be equipped for a single oven with a fixed loader or several aligned ovens (movable loader).
A simple initial installation can subsequently be fitted with other ovens, depending on the requirements of the production facility.

TAGLIAVINI

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