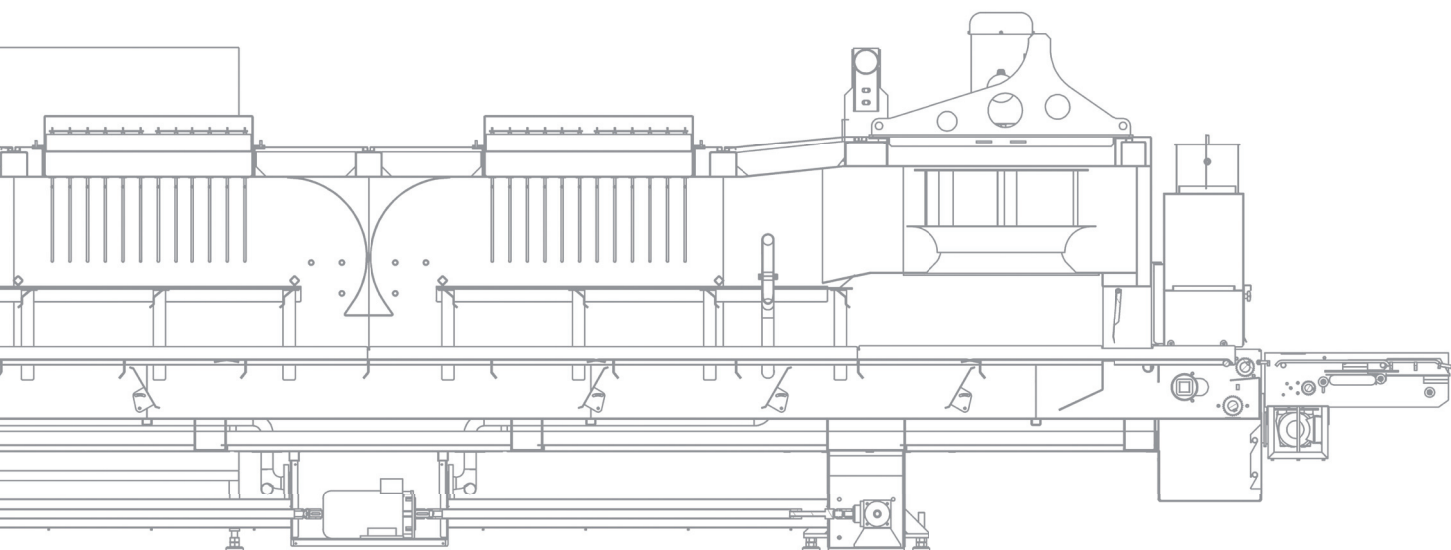


Design and constructions



- Belt width 600, 1,000, 1,200 mm
- Machine length selectable from 6 m – 14 m
- Outfeed belt optional
- Several transport belt types possible
- The outer shell is labyrinth-shaped and thus protected against cleaning water
- The oven is sideways equipped with a water lock
- Hood can be lifted by using a precisely working spindle drive system
- Belt cleaning by water spraying system and brushes
- Constructed with cleaning system to clean the machine inside with high pressure pump and rotary nozzles up to 5 bar pumping pressure



Hot-air-oven/Steam tunnel type SHC

Effective high-performance oven for cooking / browning of products



dual zone
cooking oven

- Universally usable as as a pre-cooking system, past-cooking system or as a standalone machine / independent unit
- Optional equipped with steam injection and steam control
- For cooking/browning with circulation air, with temperatures up to 240°C
- Wide product range because of gentle cooking or intense browning
- Available in various dimensions

Our experience is
your benefit!

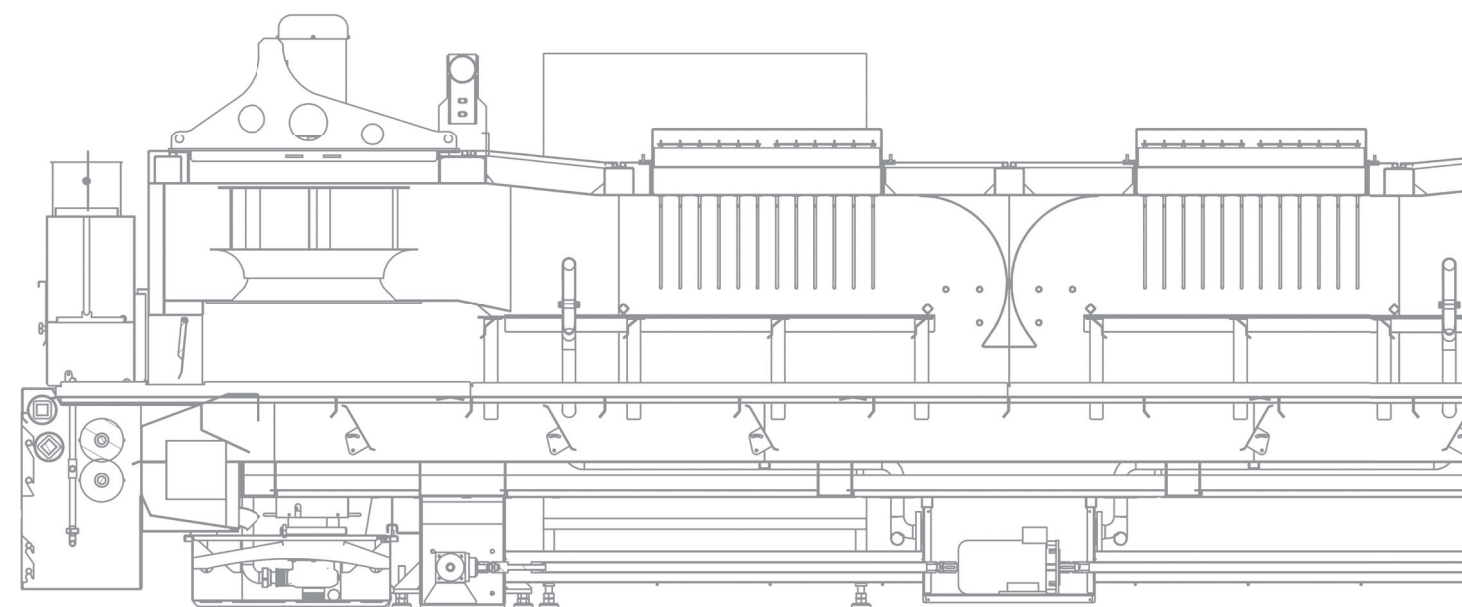


Hot air oven opened –
cleaning position



Benefits of the hot air oven type SHC:

- Flexible usage
- Gentle cooking by temperatures up to 240°C
- High air speed for intense and fast cooking
- Up to 10 m air speed at the product
- Steam injection possible, to minimize the dehydration and weight loss of products
- Low emission losses because of the isolated hood and pan
- Two independently regulated cooking zones



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