



BREAD AND PIZZA LINES

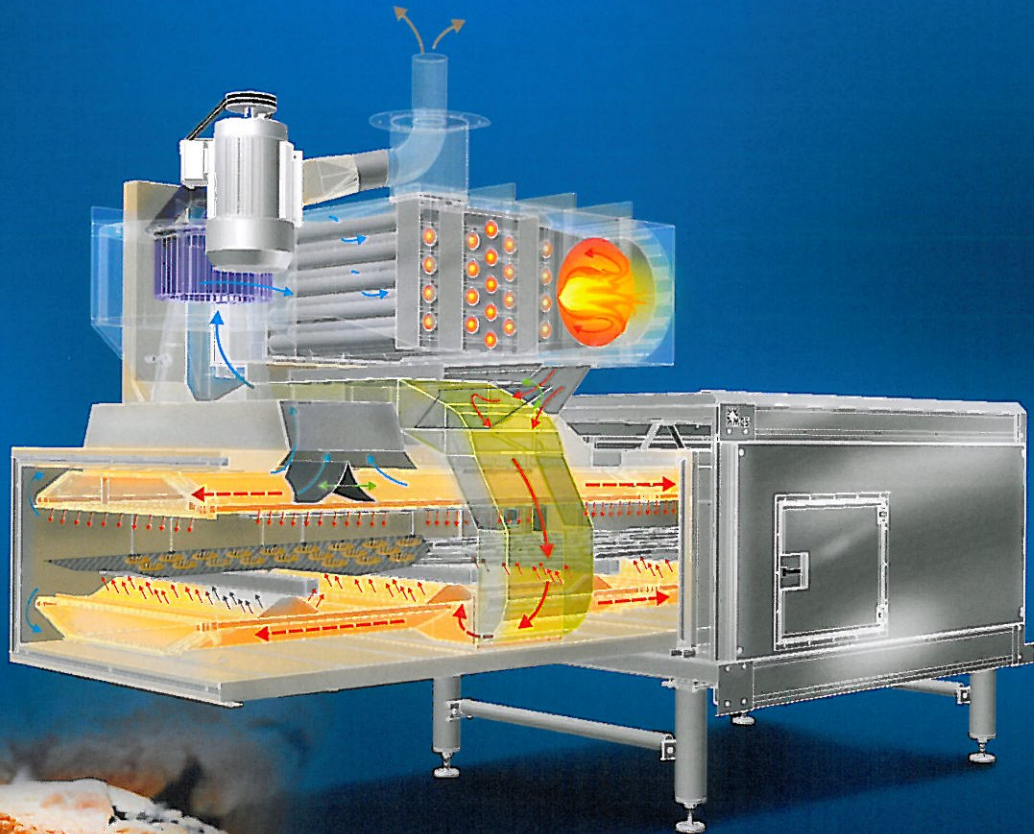
## THE MCS 'IMS' IMPINGEMENT OVEN

**An indirectly heated tunnel oven, divided into heating zones, each of them equipped with a burner and a heat exchanger.**

### Working principle

The combustion gases produced by the burner flow inside the tubes of a heat exchanger, where heat is transferred, and then they are exhausted. A centrifugal ventilator sucks the air from the baking chamber and sends it first through the heat exchanger and then to the two plenums positioned over and under the baking conveyor.

- The plenums are provided with a series of nozzles and deliver a high speed hot air flow onto the product.
- The ratio top/bottom heat is infinitely adjustable by means of a damper.
- By means of another damper it is also possible to control the amount of moisture to be exhausted from the baking chamber and the relevant amount of fresh air to be supplied.
- On demand dampers can be controlled via servomotors and each setting included in a recipe handling system in the PLC.



'IMS' Impingement Oven



## Main Features

- Baking conveyor: steel band, wire-mesh, Stone or OGB type conveyor
- Baking chamber widths from 800-3000 mm
- Modular design: pre-assembled, fully insulated and pre-wired
- Quick change-over times from one product to another
- Oven access: inspection door with light; cleaning door for each individual module; additional inspection doors on request
- Heating by means of gas or oil
- Control panel: S7 Siemens PLC and a 10" Touch screen; Ethernet connection; complete recipe management system
- Wide range of products, such as Pizzas, Rusks, Flatbreads, Pies, Cakes, Pastry and Croissants
- Short installation times.

