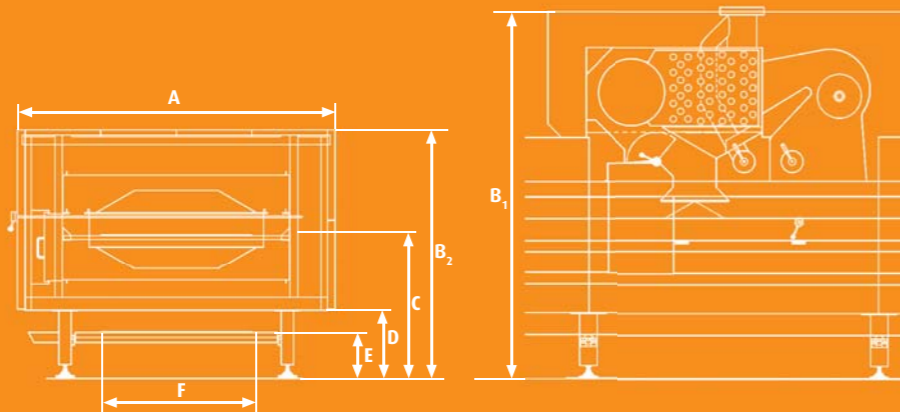


		SNK 800	SNK 1000	SNK 1200	SNK 1400	SNK 1600
Working width (F)	[mm]	800	1000	1200	1400	1600
Oven width (A)	[mm]	1900	2100	2300	2500	2700
Oven height		2500 - 2650				
Burner module (B ₁)	[mm]	2500 - 2650				
Neutral modules (B ₂)	[mm]	1650 - 1800				
Belt height (C)	[mm]	950 - 1100				
Clearance above floor (D)	[mm]	450 - 600				
Inside chamber passage (height)		105				
Height of belt return, standard (E)		300				
Baking chamber width	[mm]	1300	1500	1700	1900	2100
Oven lengths	[m]	6 + each 2				
Heating		gas, oil				
Carrier		Wire-mesh belt or steel belt				



VARIOBAKE

FOR HIGHEST DEMANDS
IN QUALITY

Sales

WERNER & PFLEIDERER
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 Frankfurter Straße 17
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 Germany
 Fon + 49 (0) 7141-202-0
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 info@wpib.de
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*We have additional subsidiaries in France, Italy, Belgium, Austria, Russia and USA.
 Representations with service outlets are also present in all regions of the world.*



VAR-E-01-07



CONVECTION & RADIATION VARIABLE & INDIVIDUAL

The flexible selection/control of baking curves through combinations of convection and radiation heat transfer offer unique features for the production of a wide range of biscuits. The VARIOBAKE is especially suitable for soft biscuits, pretzels and special products.

VARIOBAKE tunnel oven – characteristics and advantages at one glance:

- Consistent modular design
- Easily accessible through wide cleaning openings
- High quality insulation
- Perfect adaptability to required baking profiles
- Separate control of air velocities for upper and lower heat
- Primary heat transfer through heat exchangers; designed for gas or oil



Modular design:
Short erection period, quick availability,
low transport cost

Modular

The modular design facilitates individual oven configurations as well as combinations with all other W&P biscuit and cracker bake ovens.

Hygiene

Ease of cleaning and accessibility to the baking chambers.

Energy efficient

Low exhaust gas temperatures and exemplary heat insulation guarantee an efficient use of primary energy.

Optimal baking result

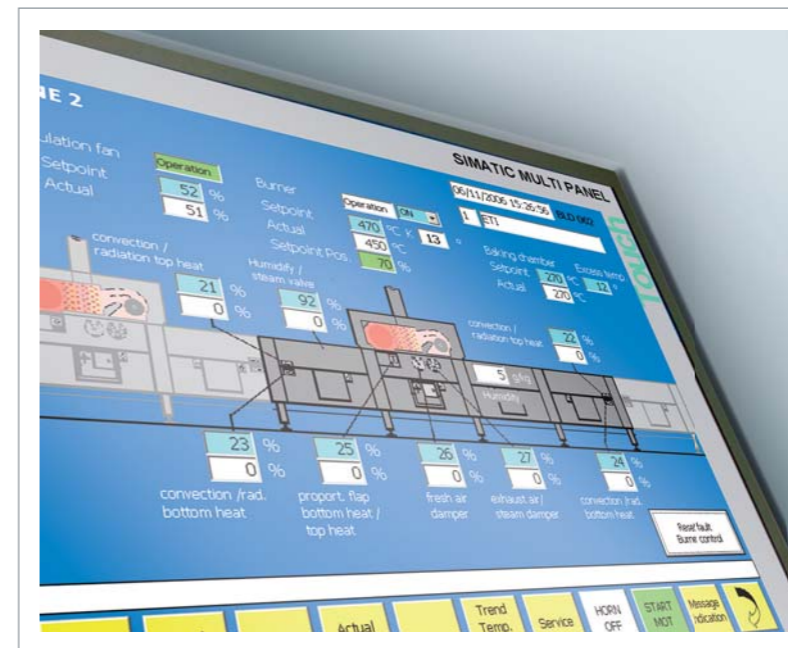
Dedicated heating systems, rapid heat transfer and short baking times result in premium product quality.

Durability

Highest standards in manufacture, carefully selected components and low maintenance requirements safeguard top availability.



Intelligent control



Operation

Clear operation through „soft-key-technique“ from main monitor. Up to 99 recipes (baking parameters) can be handled.

Automation

Baking time, heating gas temperature and baking zone temperature are automatically controlled in accordance to the selected recipe. All valves and gates essential for the baking process can be controlled automatically and integrated into the system.

Total control

All process parameters and temperature profiles from every baking zone as well as all messages are indicated and put into memory of the monitor.



VARIOBAKE
with burner module

Oven configuration

