

Cyclotermic
deck oven
Variant



Variant

Reliable and flexible bakery oven

The Variant cyclothermic gas deck oven is a years-proven partner for baking high-quality home-made style bread and classic bakery products.

Radiant heat accumulated in ceramic baking plates, knows how to handle thick rye breads, loose dough and white wheat bread as well. They are extremely popular most of all for their universality because, due to a baking surface ranging from 86 to 377 ft², they offer a sufficient selection for smaller specialty bakeries as well as for industrial operations with fully automatic bread lines with continuous proofers.



Advantages of Variant deck ovens

- **Perfect baking:** Thanks to the great temperature flexibility of the oven it is possible to ensure an optimum temperature curve (482 – 392 °F) needed for baking rye and rye-wheat bread in an oven load. The oven easily adapts to your needs.
- **Uniformity of baking.** The system of adjusted valves and programmed baking guarantees good temperature uniformity of baking and a constant high level of quality of production even with models containing a higher number of decks.
- **Bake only in those decks which you need at the moment.** Don't waste energy, if need be you can bake only in one deck circuit while the others you can shut-off completely*
- **Optional deck height.** On the basis of your requirements, it is possible to provide the Variant oven with a higher deck of 8 or 9 in. It depends on what type of products you want to bake.

* in the case of two-circuit designs

Technical design of the oven

- Sturdy oven design assures long lifespan and reliability
- Steaming aggregates set in the heating chamber provide a sufficient amount of steam for any type of product, every 10 minutes
- Auxiliary steamer for proofers as a source for low-cost steam, on which you can capitalize daily
- Thanks to a strong layer of insulation (16 – 20 in) there isn't any needless loss of heat energy
- Heating medium

Sample models of ovens



Single circuit

- Variant 86–194 ft²
- same temperature in each deck
- one product baking



Double circuit

- Variant 237–377 ft²
- two groups of decks with independent temperature curve = two independent ovens
- two products baking

Control system

Let someone else be in charge!

Thanks to Kornfeil's operating and control systems you get a constant overview of what's going on in your bakery even from the comfort of your own home. It's sophisticated electronic visualization software provides you with 24 hour access to information from production and even makes long-distance repair of baking programs possible



H1 manual

An independent electronic temperature and time regulator is set into the H1 control panel in single-circuit and double-circuit designs. The panel is easy to maintain and it is resistant to moisture and dust

H1 panel control functions

- Initial activation
- Temperature, temperature curve and time
- Steam-volume setting
- Deck-door manipulation
- Steam outlet control with an alert system

H4 computer

The H4 programmable panel in single-circuit and double-circuit designs has a color touchscreen display with a selection of 99 baking programs. In addition the display depicts all important operating readings of the oven.

The computer unit is connected online to a personal computer in an office in the bakery, on which you can watch all the important points in the baking process. Formulas can be programmed directly on the control panel of the oven or on a PC after typing in the safety password.





Utilizing waste energy

Bake efficiently
while protecting
the environment!



Programmable functions of the H4 panel

- Initial activation
- Temperature, temperature curve and time
- Steaming period and intensity, steam outlet
- Operation of the extractor hood fan
- Maintenance cycles
- Data transmission and control visualization
 - TURBO – time of program
 - TURBO – intensity
 - Type of bread crust of the product

MultiControl

MultiControl is a unique control system for operating automatic bread lines for Thermostar deck ovens, which find their use in all categories of the baking industry from mid-size specialty bakeries to the largest of productions with outputs of up to 44 (us) tons and with 20 types of bread made daily.

Programmable functions

- Automatic door manipulation
- Ventilation space in front of the decks
- Automatic dough loading
- Automatic unloading of products
- Dampening of products before and after baking
- Operation of modular transport system
- Operation of continuous proofers
- Automatic deck vacuuming

For 15 years we have been helping bakers decrease energy costs and at the same time protect the environment. Thanks to utilizing waste heat from deck ovens by means of the EkoBlok your bakery can gain back 20% of your input energy. The retrieved energy can also be used for heating or cooling. You can find more information about utilizing waste heat on the following website www.kornfeil.cz

Cooling purposes

- Cooling the bakery expedition
- Air-conditioning of the work-space
- Cooling bakery products

Heating purposes

- Warming technology and utility water
- Heating the bakery space
- Pre-heating for steam production
- Heating proofers and stop-proofers
- Operation of washers



Charging devices

Your hardest working helper!

Asistent charging devices are intelligent machines and important helpers for bakers, who can put away their baker's peels.

They take care of the loading and unloading of bread and bakery products from the individual decks. Based on the size of the bakery and the performance requirements we offer a whole assortment of charging devices. Thanks to the quicker loading of ovens it is possible to use looser dough with a larger amount of retained water, which brings about higher yields and greater porosity of the bread.

Asistent manual

- For the smallest bakeries
- Half-deck design
- Loads and unloads

Asistent automat

- Half-deck half-automated version
- Suitable for 2–3 ovens

Asistent super

- Full-deck half-automated version with loading of the entire deck
- Working width 47 in, 1 column design
- Suitable for 2–3 ovens.

Half-automized custom made charging device

- Automatic dampening of bread
- Unloading bar for light weight products
- Moving track for the operation of multiple ovens
- Automatic START of the baking program
- Motor-driven movement between individual ovens

Asistent SuperAutomat

- Full-deck half-automized version with loading of the entire deck
- Working-width 71 in, 2 column design
- Suitable for mid-size bakeries
- Most sought after accessory / 15 year time-proven model
- Automatic vacuuming of decks

AsistentLine

- The most effective device for loading Multi Control deck ovens in a fully automated line
- Producing up to 4 409 lb/hour
- Capable of efficiently loading up to 15-deck ovens
- High baking capacity in a limited space
- Automatic deck vacuuming

Technical data

VARIANT	V8/4	V10/5	V10/4	V12/5	V12/4	V15/5	V15/4	V18/5	V22/6	V26/7	V30/8	V31/7	V35/8
Baking surface [ft ²]	86	108	108	129	129	162	162	194	237	280	323	334	377
Deck number [pcs]	4	5	4	5	4	5	4	5	6	7	8	7	8
Dimensions of baking surface													
Width [in]	47	47	47	47	71	71	71	71	71	71	71	71	71
Depth [in]	63	63	79	79	63	63	79	79	79	79	79	95	95
Heat circuit number													
Single Circuit	•	•	•	•	•	•	•	•	•	•	–	•	–
Double Circuit	•	–	•	•	•	–	•	–	•	–	•	•	•
Steamer for proofer	•	•	•	•	•	•	•	•	•	•	•	•	–
Deck height													
8 in	•	•	•	•	•	•	•	•	•	•	•	•	•
9 in	–	–	–	–	–	–	•	•	•	•	•	•	•
Electricity input 3 x 400 V / 230 V (50 Hz)													
installed power (kW)	2,5	2,5	2,5	2,5	4	4	4	4	7,5	7,5	7,5	7,5	9,5
Burner - Weishaupt													
– gas	WG20	WG20	WG20	WG20	WG20	WG20	WG20	WG20	WG20	WG30	WG30	WG30	WG30
– heat oil	WL20	WL20	WL20	WL20	WL20	WL20	WL20	WL20	WL20	WL30	WL30	WL30	WL30
Maximal burner output (kW)	105	120	120	140	140	150	150	170	180	200	240	240	270
Maximum baking temperature 662 °F													
Oven dimensions (in)													
– width	78	78	78	78	102	102	102	102	102	102	102	102	102
– length	118	118	134	134	118	118	134	134	134	134	134	150	150
– height (deck 8)	92	92	92	98	92	92	92	98	116	124	141	124	141
– height (deck 9)	–	–	–	–	–	–	96	104	129	137	150	133	150



KORNFIL spol. s r. o.

696 14 Čejč 66

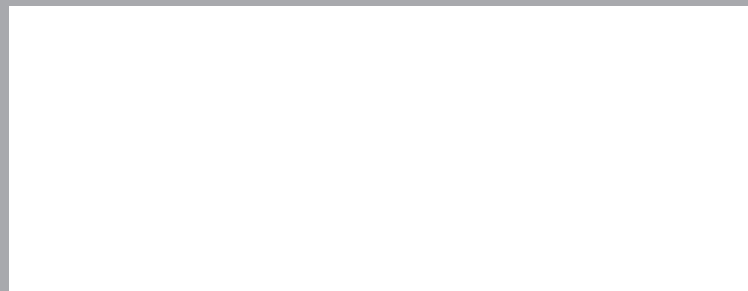
Czech Republic

Tel.: +420 518 309 611

Fax: +420 518 309 610

E-mail: kornfeil@kornfeil.cz

www.kornfeil.cz



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