

Ciclotherm

For the everyday bread

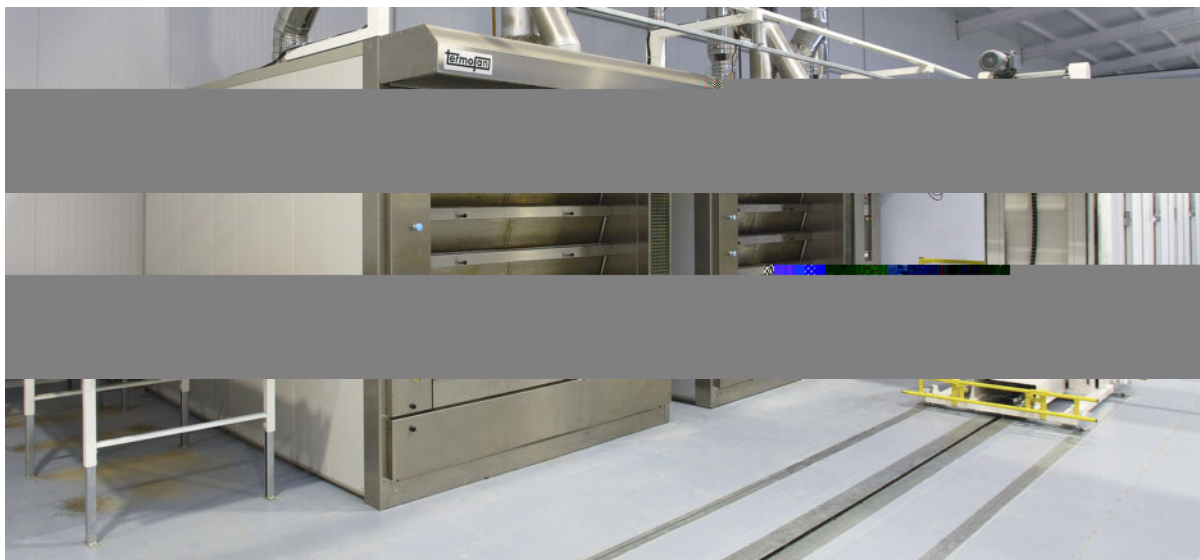


Ciclotherm

The **CICLOTHERM** multi-deck chamber oven, together with a functional and modern design, is solidly built and has a finish which meets the highest quality standards, which render it a long lasting oven.

CICLOTHERM offers outstanding baking results for every type of bread and various patisserie products, which will enable the baker to offer his clients a wide range of products, without having to increase investments on additional equipment.

The **CICLOTHERM** oven not only proves to be economical, but quickly pays itself off, due to the exceptional quality of the products obtained, low energy consumption, quick assembly and simple maintenance.



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The **CICLOBITHERM** oven unlike the **CICLOTHERM** has a device allowing the baker the utilization in necessary case, and with the same burner, of 2 different temperatures; a temperature in the lower group of chambers and another temperature of up to 40°C less in the top group of chambers, which makes possible the baking of 2 different products simultaneously.

Characteristics:

- Oven with 20 mm. thick refractory sole.
- Independent steaming and destemming for each baking chamber, which ensure a large amount of steam whenever it is required.
- The uniform baking guarantees the quality of the product.
- Control device with microprocessor.
- Both the front and inside parts and the steaming system have been built of stainless steel, which makes maintenance easy and guarantees a long life for the oven.
- Front part of the oven in copper (optional).
- Combustion chamber built with refractory materials.
- Glass or stainless steel doors.
- Baking surface between 8 y 22,5 m², with three versions to choose (with 4, 5 or 6 chambers).
- Adaptable to any type of loader.
- Heating: gas or diesel.



Loaders:



- Multiple automatic loader for 4, 5 and 6 decks.

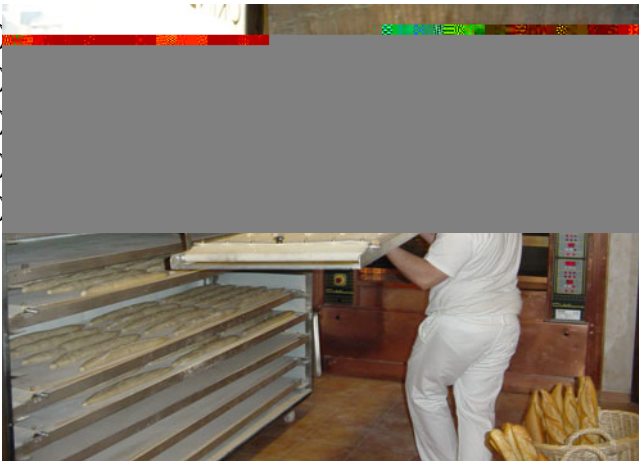
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- Column loader manual, semi-automatic or automatic.



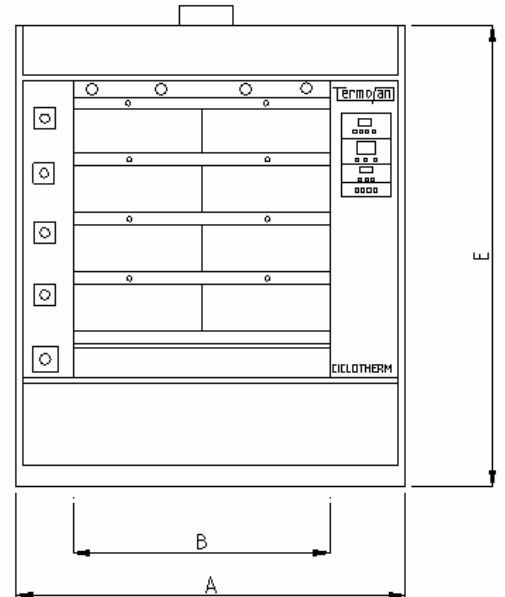
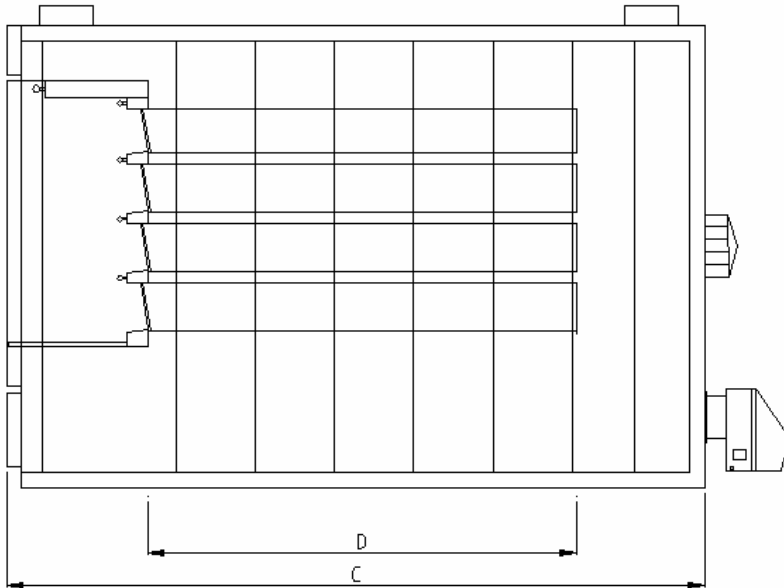
- Scissor loader manual, semi-automatic or automatic.



- Manual loader

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CICLOTHERM 4 DECKS:

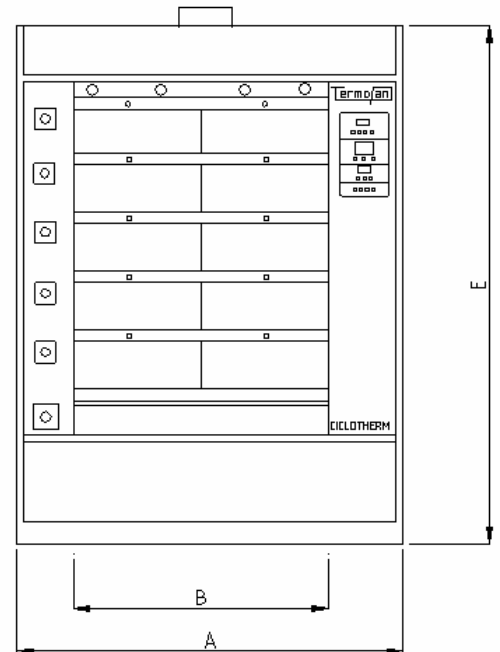
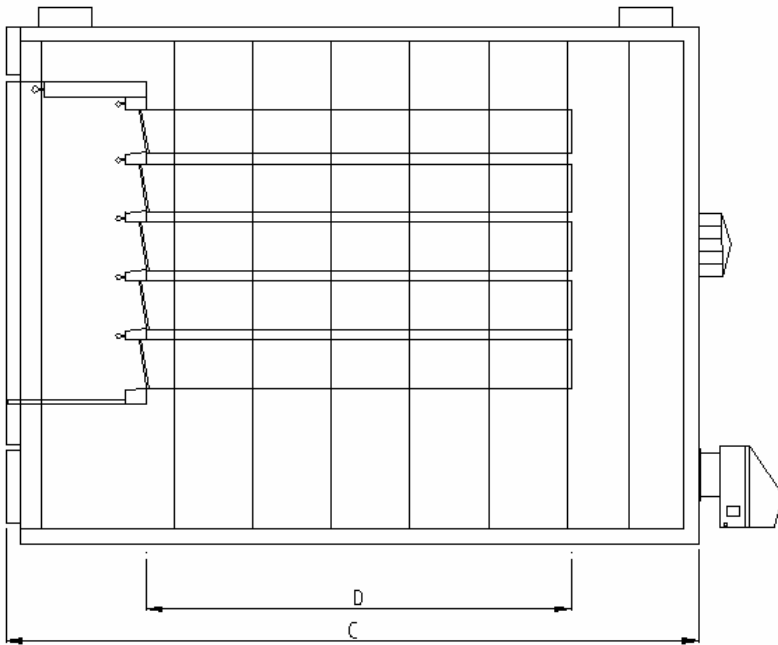


GAS - DIESEL

| OVEN WITH 4 BAKING CHAMBERS | | | | | | | | |
|-----------------------------|-------------------------------|-------|-------|-------|-------|-------|---------------------------|-----------------------|
| Model | Baking surface m ² | A mm. | B mm. | C mm. | D mm. | E mm. | Heating power kw - kcal/h | Installation power kw |
| MT 80/4 | 8 | 1815 | 1200 | 2860 | 1600 | 2150 | 74,5 - 64000 | 1,5 |
| MT 100/4 | 10 | 1815 | 1200 | 3260 | 2000 | 2150 | 79 - 68000 | 1,9 |
| MT 120/4 | 12 | 2420 | 1800 | 2860 | 1600 | 2150 | 88 - 76000 | 2,6 |
| MT 121/4 | 12 | 1815 | 1200 | 3660 | 2400 | 2150 | 88 - 76000 | 2,6 |
| MT 150/4 | 15 | 2420 | 1800 | 3260 | 2000 | 2150 | 110,5 - 95000 | 2,6 |
| MT 180/4 | 18 | 2420 | 1800 | 3660 | 2400 | 2150 | 128 - 110000 | 2,6 |

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CICLOTHERM 5 DECKS:

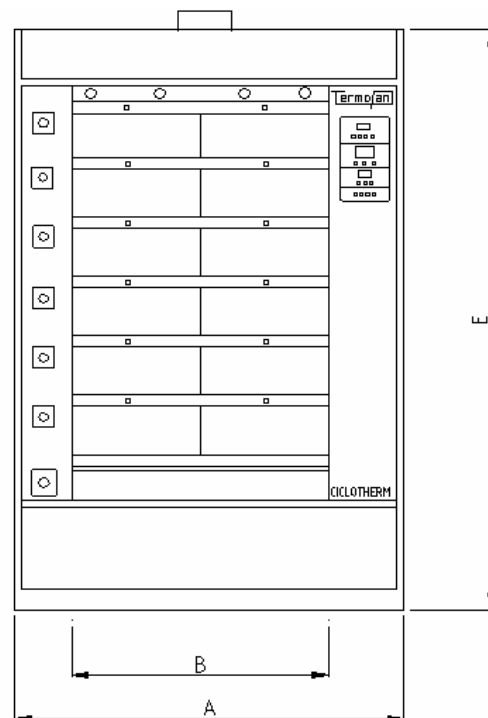
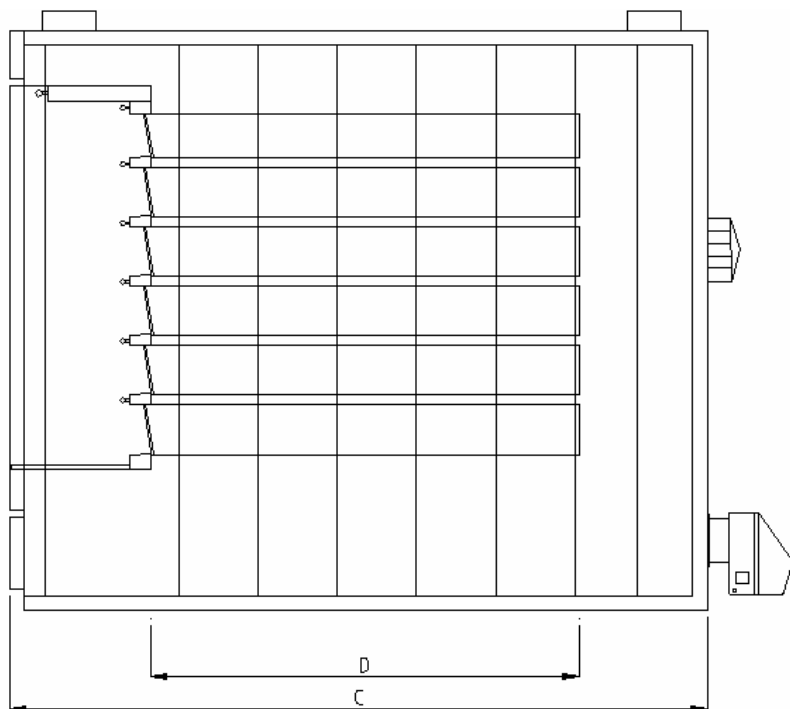


GAS - DIESEL

| OVEN WITH 5 BAKING CHAMBERS | | | | | | | | |
|-----------------------------|-------------------------------|-------|-------|-------|-------|-----------|---------------------------|-----------------------|
| Model | Baking surface m ² | A mm. | B mm. | C mm. | D mm. | E mm. | Heating power kw - kcal/h | Installation power kw |
| MT 105/5 | 10 | 1815 | 1200 | 2860 | 1600 | 2430 | 79 - 68000 | 2,6 |
| MT 125/5 | 12,5 | 1815 | 1200 | 3260 | 2000 | 2430 | 90 - 78000 | 2,6 |
| MT 155/5 | 15 | 2420 | 1800 | 2860 | 1600 | 2430/2258 | 110,5 - 95000 | 2,6 |
| MT 185/5 | 18,5 | 2420 | 1800 | 3260 | 2000 | 2430/2258 | 139,5 - 120000 | 2,6 |
| MT 225/5 | 22,5 | 2420 | 1800 | 3660 | 2400 | 2430/2258 | 163 - 140000 | 2,6 |

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CICLOTHERM 6 DECKS:



GAS - DIESEL

| OVEN WITH 6 BAKING CHAMBERS | | | | | | | | |
|-----------------------------|-------------------------------|----------|----------|----------|----------|----------|---------------------------------|----------------------------|
| Model | Baking surface m ² | A mm. | B mm. | C mm. | D mm. | E mm. | Heating power kw - kcal/h | Instalation power kw |
| MT 144/6 | 14,4 | 1815 | 1200 | 3260 | 2000 | 2710 | 110,5-95000 | 2,6 |



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