



MANUFACTURER OF BAKERY LINES
SINCE 1994



J4 TUNNEL OVENS

WE BUILD OVENS FOR MASTERS OF THEIR CRAFT



"We build ovens for masters of their craft"



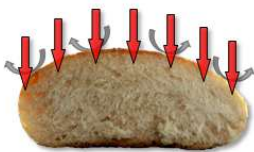


CYCLOTHERMIC OVENS



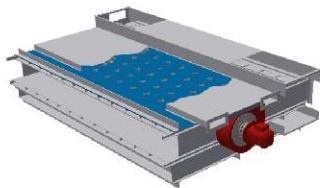
- ▶ Suitable for bread, rolls, laminated dough, cakes and biscuits
- ▶ Designed with heating towers with automatic vacuum control
- ▶ Indirect heating of the baking chamber by radiation with heat recovery
- ▶ Belt width 0.6 – 4 metres
- ▶ Oven length up to 60 metres (100 metres with steel belt conveyor)
- ▶ High setting variability of partial conditions in the baking chamber
- ▶ For baking temperatures of 170°C – 350°C (500°C for high-temperature version)
- ▶ Robust design, very long service life of all components
- ▶ Massive oven insulation
- ▶ Efficient and low-cost operation
- ▶ Numerous accessories and enhancements for excellent product quality

Cyclothermic and electric oven accessories



▶ STIR

- Enhancement of the oven front section for faster crumb baking
- It reduces the baking time while retaining a higher water content
- The products are more bulky and have a smoother crust



▶ Duotherm

- Enhancement of the oven rear section to control the crust colour and baking
- Adds convection to the baking system
- Partially dries the products

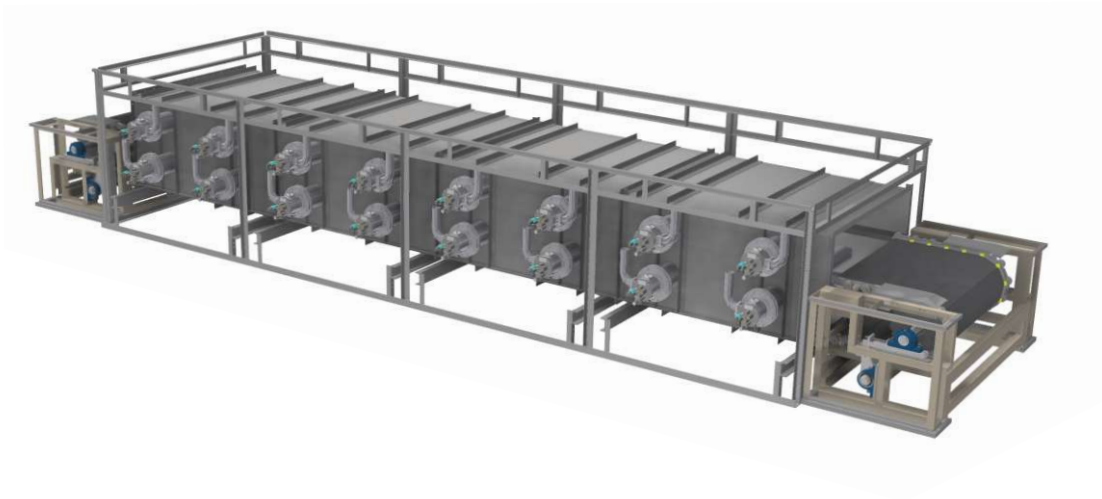


▶ Extended steaming zone

- Several types of additional steaming enhancement
- For smoother surface and higher gloss of products



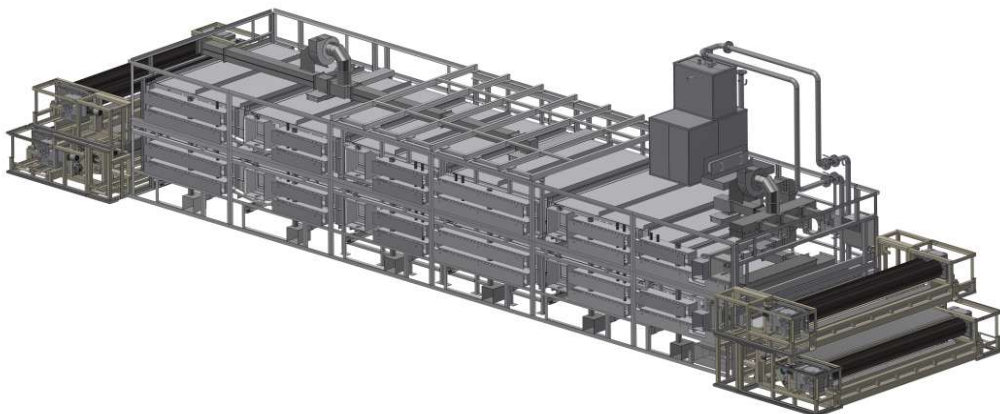
DIRECT HEATED GAS OVENS



- ▶ Suitable for quick baking of pizza and pita type products
- ▶ Designed with gas burners with open or closed flame inside the baking chamber
- ▶ Direct heating of the baking chamber
- ▶ Belt width 0.6 – 1.4 metres
- ▶ Oven length up to 60 metres (100 metres with steel belt conveyor)
- ▶ For baking temperatures of 170°C – 400°C (500°C for high-temperature version)



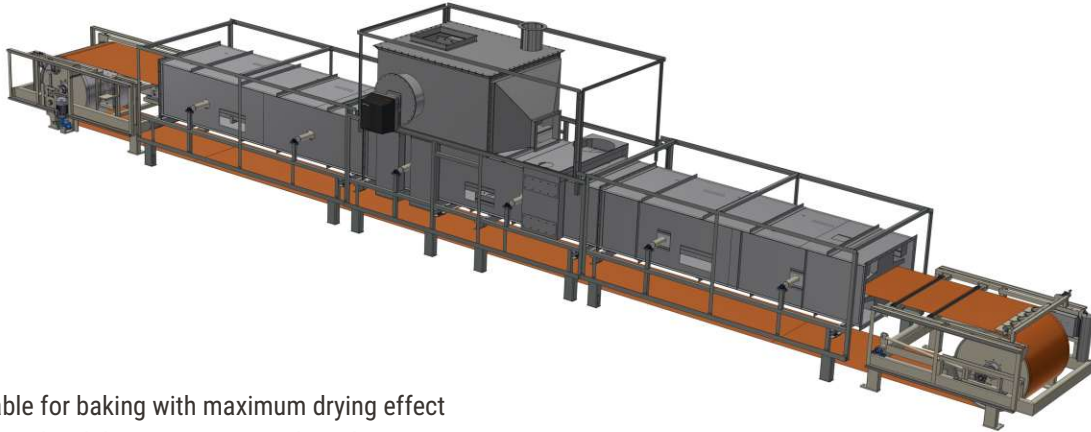
DIRECT HEATED ELECTRIC OVENS



- ▶ Suitable for baking all kinds of product
- ▶ Designed with electric heating rods inside the baking chamber
- ▶ Direct heating of the baking chamber; environmentally friendly baking
- ▶ Belt width 0.6 – 3 meters
- ▶ Oven length up to 60 metres (100 metres with steel belt conveyor)
- ▶ For baking temperatures of 170°C – 350°C (500°C for high-temperature version)



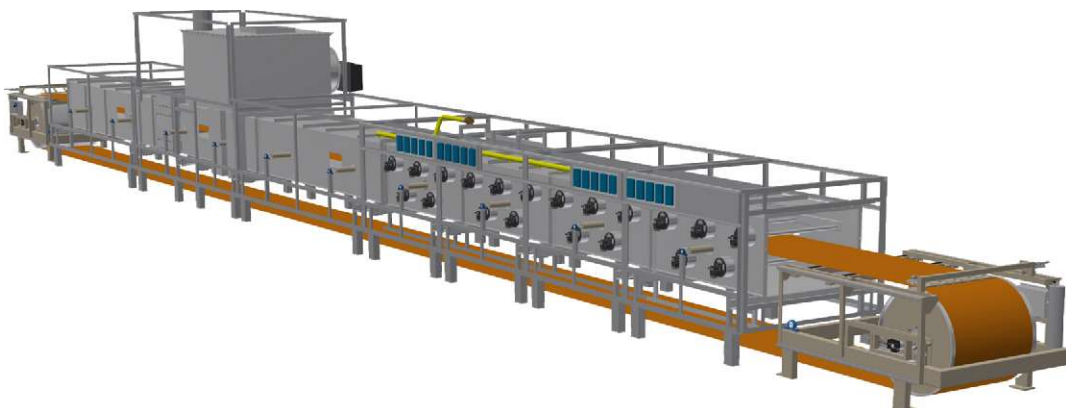
CONVECTION OVENS



- ▶ Suitable for baking with maximum drying effect
- ▶ Designed with heating towers with exchanger
- ▶ Direct heating of the baking chamber by convection with heat recovery
- ▶ Belt width 0.6 – 1.4 metres
- ▶ Oven length up to 60 metres (100 metres with steel belt conveyor)
- ▶ For baking temperatures of 110°C – 300°C
- ▶ Robust design, very long service life of all components
- ▶ Massive oven insulation
- ▶ Efficient and low-cost operation



HYBRID OVENS

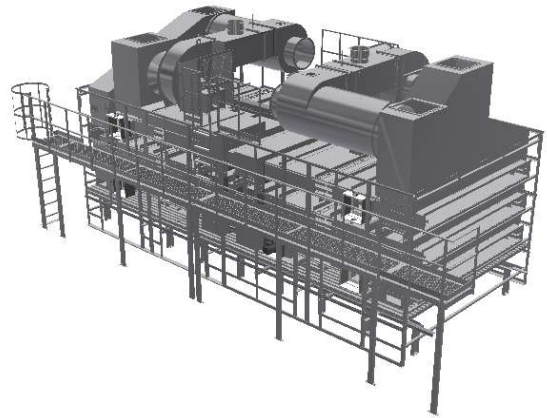


- ▶ Suitable for baking products by variable baking methods
- ▶ Combination of various heating type designs in one unit
- ▶ Oven length up to 60 metres (100 metres with steel belt conveyor)
- ▶ For baking temperatures of 110°C – 400°C
- ▶ Robust design, very long service life of all components
- ▶ Belt width 0.6 – 1.4 metres
- ▶ Massive oven insulation
- ▶ Efficient and low-cost operation



AGGREGATE

- ▶ Suitable for toast bread baking
- ▶ A unique system combining the proofer and the oven
- ▶ Products pass through the unit on a suspension system with massive guiding chains
- ▶ Various types of heating
- ▶ Robust design, very long service life of all components
- ▶ Efficient and low-cost operation
- ▶ Low purchase price



ACCESSORIES

Wide range of conveyor belt types



▶ **Computerized oven control (PLC)**

- Programmable oven control including possible remote administration
- Siemens Simatic or Allen-Bradley system
- Administration of recipes, users and other equipment on the line



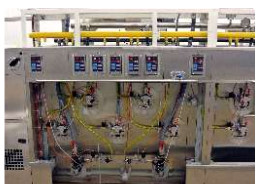
▶ **Pressureless steam generator**

- Independent production of processing steam for ovens
- Utilization of waste heat



▶ **Stainless steel forced exhaust fan**

- Additional control of environment quality inside the baking chamber
- All-stainless design
- Speed control by frequency converter

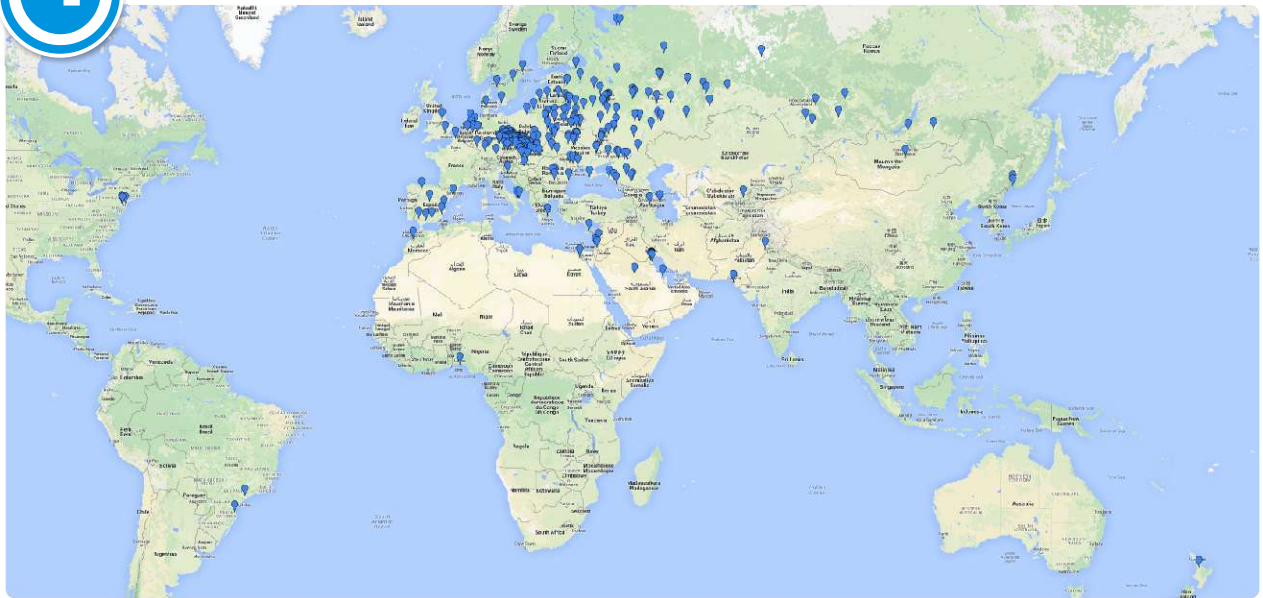


▶ **Band preheating**

- For products where the contact temperature of the belt and the product is important
- Provided by a special hot air channel or via separate burners or heating rods



MORE THAN 800 INSTALLATIONS IN 45 COUNTRIES WORLDWIDE



J4 MANUFACTURING PLANT



PRODUCTS BAKED IN J4 TUNNEL OVENS IN THE WORLD





We highly value the Czech engineering tradition and rank among the global leaders in our branch

- ▶ We are specialized in tunnel ovens
- ▶ More than 90 employees work on the development, fabrication and installation of tunnel ovens
- ▶ The German furnace design is based on a license provided by Winkler and is applied in the development of new J4 oven types
- ▶ We continue the tradition of TMS, who installed more than 2,000 ovens in its 40-year long existence
- ▶ In the 30 years of our existence, we have supplied more than 800 ovens to 45 countries across 5 continents
- ▶ We manufacture cover all the production by ourselves, including mechanical and electrical installations and programming, which gives us 100% control over the quality of production
- ▶ J4 ovens rely on massive design and high-quality materials
- ▶ Purchased parts are delivered by global leading manufacturers – SEW, LENZE for motors and gearboxes, Siemens or Allen Bradley for control systems, Weishaupt and ESA Pyronix for burners, and SKF for bearings
- ▶ Tunnel ovens are characterized by a long service life; even 30-year- old ovens are still in operation
- ▶ Our philosophy is to use simple, functional and complex oven solutions with simple operation and maintenance



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