



### Standard Construction

- Oven front in polished stainless steel
- Control Panel on the left ( right on request)
- Head band
- Epoxy painted wall panels
- Electromechanical control
- Supply on 3 parts
- Without Trays
- Without Racks

### Optional

- Digital Control
- Stainless Steel Wall Panels



### Health and safety

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

TUGKAN Rotary Rack Ovens have the equal heat distribution; operate at high production and regular circulation. It's provided by well-designed heat exchangers , it provides a product at the requested peculiarity with less energy consumption.

The burning chamber is made of high quality stainless steel resistant to temperature. Steam system, double-way plate or tube system depends on buyer request, high level steam is produced and each of the pans is adequately provided with the steam.

The steam is prevented to be dispersed in the workshop by hood and aspirator over the oven. Baking chamber is fully made of stainless steel. It is easier to maintain and use of the oven. TUGKAN Rotary Rack Oven can be operated using diesel fuel, fuel oil, lpg, natural gas and electricity. High graded isolation material prevents heat losses and, saves energy

- Door handle on the right (standard) or on left hand side.
- Control Panel on the left (standard) or on right hand side.
- Baking chamber is fully made of stainless steel
- Electromechanical control
- Steam exhaust hood with exhaust fan
- Performant insulation by crossed rock wool panels.
- Electrical beam by means of silicon cables high temperature



## TUGKAN

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Tugkan has the right to change dimensions, color and model without any notice

MODEL			ESMKR 120	ESMKR 140	ESMKR 141	ESMKR 250	ESMKR 251	BD 2000	BD 2000D	BD 3000	BD 1000	
Capacity 350 gr Bread / hour	Capacité 350 gr Pain / heure	Kapazität 350 gr Brot / Stunde	200	400	400	700	650	600	600	1000	320	
Capacity Dough Kg / hour	Capacité Pate Kg / heure	Kapazität Teig Kg / Stunde	60	140	140	250	230	215	600	360	120	
Width	Largeur	Breite	mm	1350	1950	1610	2500	1805	2420	1800	2830	1500
Depth	Longueur	Länge	mm	1550	1650	1850	1920	2390	1780	2350	1840	1780
Height	Hauteur	Höhe	mm	1820/2120	2100/2400	2100/2460	2300/2600	2300/2660	2300/2660	2300/2660	2300/2660	2300/2660
Tray Size	Plateaux	Backblechmaß	mm	400X600	600 X 800	600 X 800	750 X 1040	740 X 980	800 X 1000	800 X 1000	1000 X 1200	600 X 800
Weight	Poids	Nettogewicht	Kg	980 - 940	2200 - 2000	1800 - 1700	2800 - 2600	2650 - 2450	2650 - 2450	2650 - 2450	3000 - 2850	2200 - 2000
Baking Area	Surface de cuire	Backfläche	m²	3,12	7,2	7,2	14,04	13,05	14,4	14,4	21,6	7,2
Trays / Trolley	Plateaux / Chariot	Blechstückzahl		13	13-15	13-15	16-18	16-18	16-18	16-18	16-18	13-15
Consumption	Consommation	Verbrauch										
Diesel	Fioul	Öl	Lt / H	4	6	6	10	10	10	10	13	6
Gas	Gas	Gas	m³ / h	4,3	6,4	6,4	10,7	10,7	10,7	10,7	14	6,4
Electricity	Electricité	Elektrizität	Kw	37,1	56,3	56,3	87,8	87,8	87,8	87,8	104	37,1
Power	Puissance électrique	Motorleistung	kW	1,3	2,5	2,5	4,2	4,2	4,2	4,2	4,2	2,5