

## OMELETTE LINE UP TO 5000 OMELETTES PER HOUR

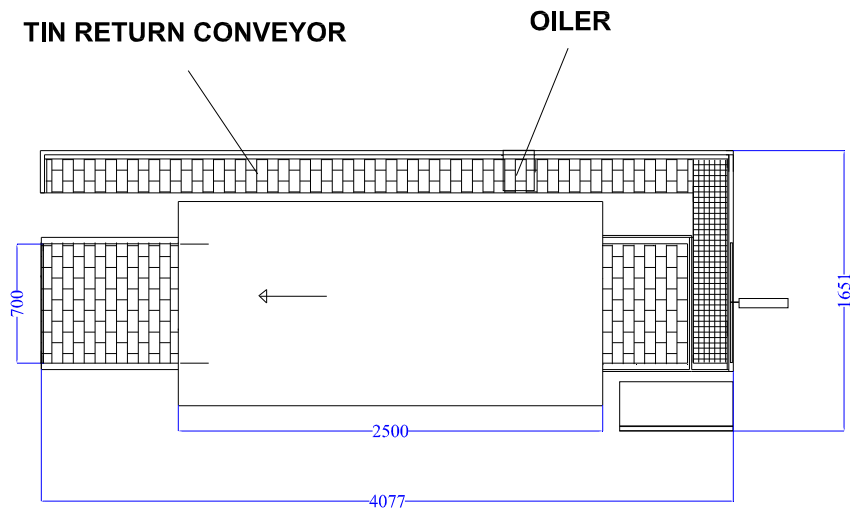


The baking oven works on accurate temperature control. The top of the oven and the floor of the oven are constructed totally from patented slab elements. The temperatures of these are accurately controlled to ensure that the required Infrared Red radiation is generated. As the top and bottom elements are independently controlled it is possible to adjust the baking to give the required top and bottom finish to the product. Adjustable dampers can be fitted in the top of the oven to control the humidity and prevent flash heat from building up at times when the oven is not continuously used. A stainless steel conveyor belt is used to transport the product through the baking chamber. As the speed of this is controllable, the bake time can be set to give consistent baking.



This line consists of

- an oven
- a loading conveyor
- a tin return conveyor
- a six head depositer
- an oil spray unit
- a six head de-tinner
- filling conveyor
- one six line omelette-folding conveyor



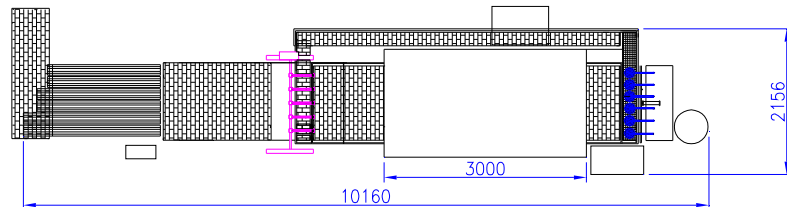
## TYPE: OMELETTE 750

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**Capacity:** *750 omelettes per hour*

**Electricity:** *3ph.400V+PE 55 kW*  
*30 kW once up to temperature*

**Air consumption:** *85L/min @ 6,8 bar*



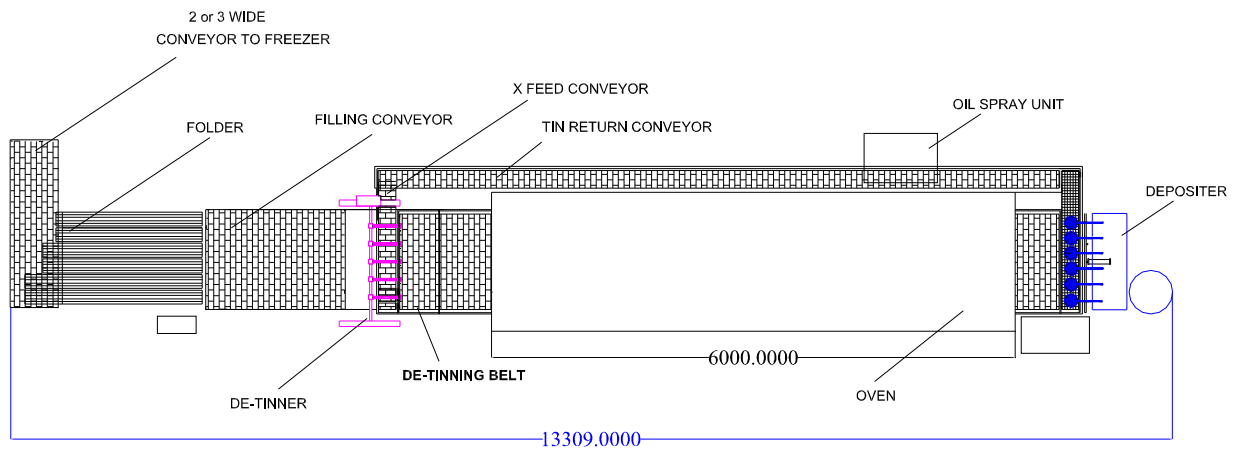
## TYPE: OMELETTE 1000

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**Capacity:** *1000 omelettes per hour*

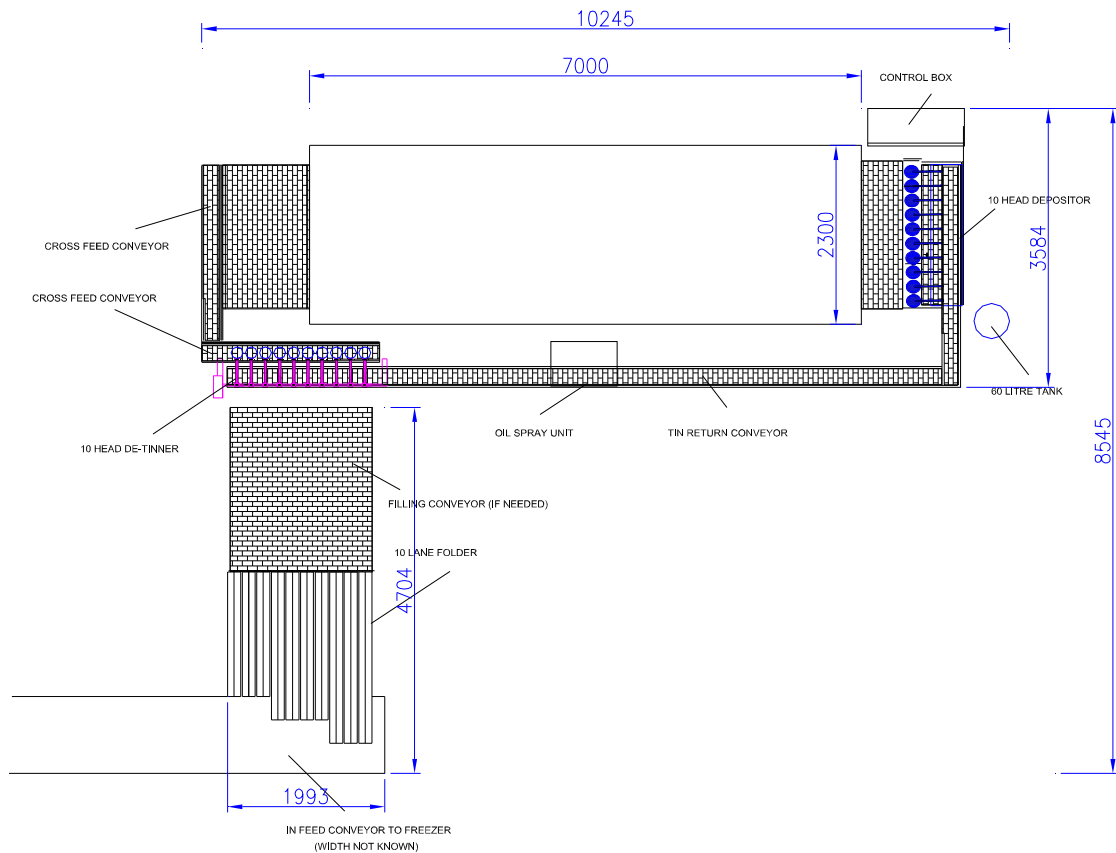
**Electricity:** *3ph.400V+PE 75 kW*  
*40 kW once up to temperature*

**Air consumption:** *85L/min @ 6,8 bar*



## TYPE: OMELETTE 2000

Capacity:	<i>2000 omelettes per hour</i>	
Electricity:	<i>3ph.400V+PE</i>	<i>150 kW</i>
		<i>80 kW once up to temperature</i>
Air consumption:	<i>85L/min @ 6,8 bar</i>	



## TYPE: OMLETTE 3000-3500

Capacity:	3000-3500 omelettes per hour		
Electricity:	3ph.400V+PE	280 kW	150 kW once up to temperature
Air consumption:	85L/min @ 6,8 bar		