



**TBTmax**  
TUNNEL BAKERY OVENS



**TABATEM DIS TICARET LIMITED** provides an extensive range of products and tunnel owen under the **TBTMAX** brand..

The machines produced by our sister company that proudly represent the Turkish Industry for 17 years in Turkey as well as in foreign countries such as Germany, France, Spain, Croatia, Macedonia, Algeria, Egypt and Morocco.

With the responsibility of being the leading company in its sector, our company attaches great importance to research and development studies, in every new machine model produced; offers its customers facilities with more efficient and more economical production techniques.

We export trustworthy and innovative products and excellent service to the world from Turkey. We are exporting different products to different countries all over the world.

We believe profit and principles mutually reinforce one another. Thus, we are dedicated to our consumers, providing superior and professional service and reliability in all aspects of business. As a promise to our customers and ourselves, we always demonstrate ingenuity by striving toward continual advancement and excellence.

### **Mission**

The key mission of our company is offering our customers outstanding products and services with on-time delivery. Thanks to our commitment to excellence, we are uniquely equipped to deliver customer needs and expectations.

**For any inquiries about our products, please do contact us!**

### **Customer Satisfaction**

We market top-quality spare parts products developed in line with customer demands and expectations.

### **Efficiency**

We deliver our products and services to customers worldwide through our extensive supply chain operations, which makes our prices highly competitive.

### **Integrity**

We act in compliance with relevant laws, regulations and internationally accepted ethical values in all our operations.

## TBX-G SERIES

You can comfortably cook all kinds of dough between 50 to 300 grams of Sandwich Bread, Pita Bread, Lavash, Tandouri Bread, Gobit Bread, Roll Bread, Pizza, cake and so on.

**TBTMAX** Ovens are isolated with firebrick coating and ceramic insulation wool up to 1200 degrees therefore they are extremely resistant to very high temperatures by fireproof electrical installation which is resistant to 400 degrees and oven sight glass which is resistant to 800 degrees. Ovens operate with 21 mbar LPG or Natural Gas and their pallets are vary with Stone, Stainless Steel, Chrome Wire options according to the products to be baked with Premix Burner Technology.

**Consume LESS, Produce MORE.**



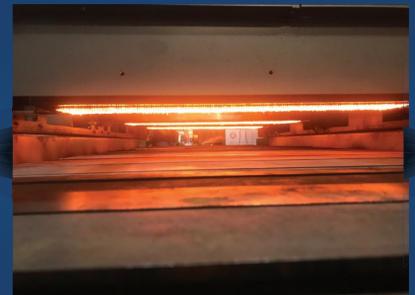
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## TBX-E SERIES

# FEATURES

- \* Ovens can be 3,4,6,7.5 meters long,
- \* The cooking time is approximately 1 to 8 minutes.
- \* Heat Balance – Proportional Temperature Control
- \* Less Gas Consumption (8-10 cubic meters / hour)
- \* 430 Quality Stainless Steel Body
- \* Smooth and Silent Operation
- \* Entire Body Parts and Main Body are Laser Cut Manual,
- \* Semi-Automatic, Automatic Operation
- \* Heat Modulation System
- \* Less Gas Consumption with Premix Burners
- \* Trustworthy Ignition System
- \* Less CO2 Production & Smoke\_free Burning
- \* Smooth and Silent Working
- \* Interior Illumination
- \* A Quality Isolated Heating
- \* Fireproof Electricity Wiring
- \* Stainless Steel Body
- \* 7 inch Touch Control Panel, PLC Control
- \* Speed control on engines of entry conveyors
- \* CE Certificated
- \* English and Turkish Language Support
- \* 2 Years of Warranty



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# GENERAL SPECIFICATION

- \* Outer body is covered with AISI 430 stainless steel.
- \* Buttons and rocker switches have an ergonomic design for convenience of control.
- \* Height platform is adjustable. Screw holes are ready for assembly. You can use machine base in M20 standard.
- \* To save energy, rockwool or ceramics wool that are resistant to high temperature are used for insulation. This enhances efficiency of the furnace.
- \* The furnace has a conveyor design. Fermentation feature may be added if desired. You can contact the seller.
- \*The furnace is designed with a safety cut-out cooking unit that runs on NG (natural gas) (See the labels), which cuts off the gas for safety reasons in case of flame out.
- \* Ideal operating environment should be equipped with a ventilation system at 10 to 40 °C, maximum up to 80% humidity.
- \* Make sure that the warranty certificate is signed and sealed.
- \*The product has an ergonomic design for convenience of use. Electrical safety is at the highest.
- \* It is manufactured in strict compliance with hygienic requirements.
- \* It is a durable product that is easy to clean.
- \* It is manufactured in compliance with TS EN 203-1, TS EN 203-2-2 standards.



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# PREMIX BURNERS



## TYPES OF PREMIX BURNERS

- Cylindrical Burners
- Rectangular burner
- Metal Fiber Burner
- Rectangular burner
- Metal Fiber Burner
- Flat Burners

TBTMAX offers a different type of premix burners in a variety of shapes and sizes;

## ADVANTAGES OF PREMIX BURNERS

- \* High Burner Capacity
- \* High Technology
- \* Smokless, odorless operation rapid Access to high Temperatures
- \* Low CO emissions high efficiency radiant heat release
- \* 10 Years of useful economic life
- \* Easy ignition / Deflagration Feature
- \* Minimum Explosion, Fire Hazard risk



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TUNNEL BAKERY OVENS

# TABATEM

DIŞ.TİC.LTD.ŞTİ

**TABATEM DİŞ TİCARET LİMİTED SİRKETİ**

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