

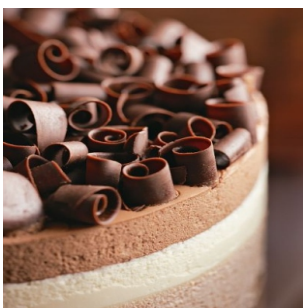
JENDAH

Quality Products & Excellent Services

Electric Deck Oven



Join happy JENDAH customer family



ALL-PURPOSE BAKING SOLUTION WITH AN ATTRACTIVE LOOK



No.20-21, Tianhongyang, Zhongyang Village,
Minsyong Township, Chiayi County 621, Taiwan
Tel:+886 5 2268585 Fax:+886 5 2263232
E-MAIL: owen.cheng@jendahtech.com
HTTP://WWW.JENDAHTECH.COM

OVERVIEW

The Transparent-Type Deck Oven is a high performance oven specially designed for high volume baking solution for all-purpose operations. Unique in both design and technology, the oven is not only an excellent baking solution, but also its contemporary style serves as a centerpiece for today's high-end baking industry.

PRODUCT FEATURES

Attractive Look with Contemporary Style

Transparent-Type not only delivers the ultimate performances, but also enhances your working and selling environment with an attractive look. This type is very suitable to demonstrate the baking and cooking processes for the customer in bakeries, restaurants and pizza houses, adding a distinct selling point.

Reliable Top and Bottom Heating Elements

Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. The resulting optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.

Precise Digital Temperature Control

The temperature control device is composed of a digital controller with LED temperature display and a stainless k-type sensor. Both the controller with 0.1 resolution capacity and the swiftly detecting sensor provide operators precise temperature control competence.

Comprehensive Control Functions

The moisture control damper, oven chamber light, and digital timer with continuous-ring, audible alarm and manual shut-off are standard to offer comprehensive control functions

Energy Saving

Because of low-thermal-conductivity insulation and precise digital temperature control, heat retention of the oven is excellent and over heating is eliminated. The heaters do not have to work all the time, and high heat retention makes the oven to reach desired temperature in the short time. These features greatly reduce unnecessary energy wasting, saving money for the owner.

Large Supervising Window

Its door is equipped with a large window of tempered glass. This makes it easy to supervise the baking and also let operators or even customers see the baking food in the oven.

Exceptional Heat Isolation and Retention

Rock wool of low thermal conductivity is fully insulated between the chamber and enclosure. This makes for cooler outer temperatures and consistent interior temperatures.

Durable Exterior and Interior

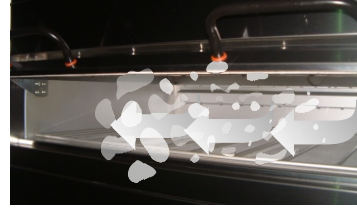
Front covers are made of heavy-gauge, 1.2mm(1/8") type 430 stainless steel with brushed finish. The finish creates a strong contrast look for the oven and prevents scratches caused by working or clearing (The left, right, back stainless steel enclosures are also available to further enhance appearance and protect the oven.) The chamber is manufactured of 1.2mm(1/8") high-heat resistant steel.

STANDARD SPECIFICATIONS OPTIONS & ACCESSARY

- ▶ 220V, 380V, and 415V or customized voltages
- ▶ 50HZ or 60 HZ
- ▶ Power on-off rocker switch for each deck
- ▶ Digital temperature controllers with temperature LED display and temperature-ready LED indicators
- ▶ Sensitive K-type thermocouple sensors
- ▶ 99 minutes digital timers with LED display and continuous ring alarm controlled by rocker switches
- ▶ Chamber oven light controlled by rocker switches
- ▶ Moisture control dampers
- ▶ Stainless steel front exteriors
- ▶ High grade Steel Chamber
- ▶ Opening-adjustable doors
- ▶ Large tempered surprising windows
- ▶ Separate Steel decks
- ▶ Fully insulated with rock wool
- ▶ Sturdy wheel legs and lockable castors

Compartment Steam Generator

The steam compartment generator is installed above heating elements. The compartment absorbs recycle upward heat and generates strong steam while water is injected into the compartment. The steam generator does not consume any extra electric power and ensures rapid recovery.



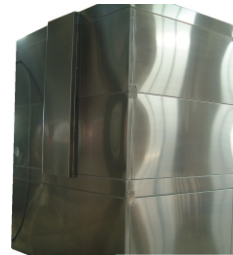
Stone Hearth

The stone hearth produces a crispier bottom crust and more golden brown color for foods. The bottom stone is cut to several separate pieces to get rid of the deck thermal expansion issue.



Stainless Steel Body

Stainless steel body are optional to further enhance look and protect the oven.



Oven Loader

JENDAH oven loader includes an aluminum setter that loads and unloads the entire deck. It has a heavy duty stainless steel frame and is attached to the oven by small profile columns on both sides.

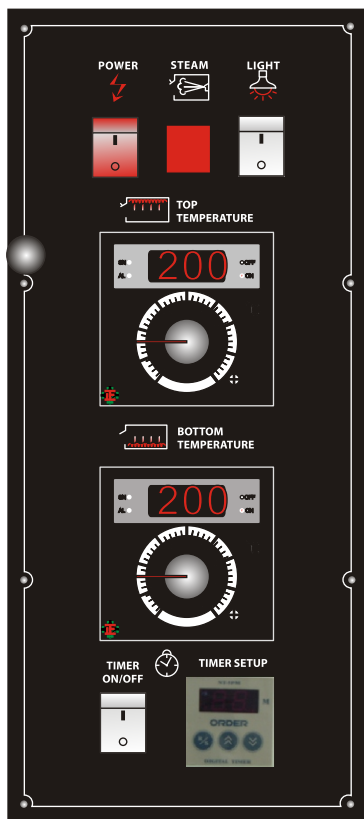


Stainless Steel Peel

The Peel is made of high grade stainless steel, ensuring the longest usage life. We also provide custom service to make peels for your applications.



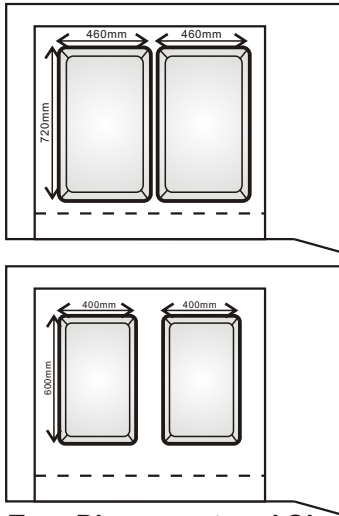
STANDARD CONTROL PANEL



Highly Human-Interface & Ease of Use Control Panel

T2004

Two Deck Four Tray



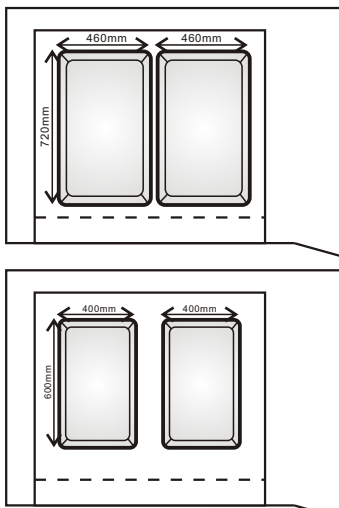
Tray Placement and Size



Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(6KW Per Deck) 12KW	1075x1410x1670mm	788X970X180mm
With Steam			1075x1410x1755mm	

T3006

Three Deck Six Tray

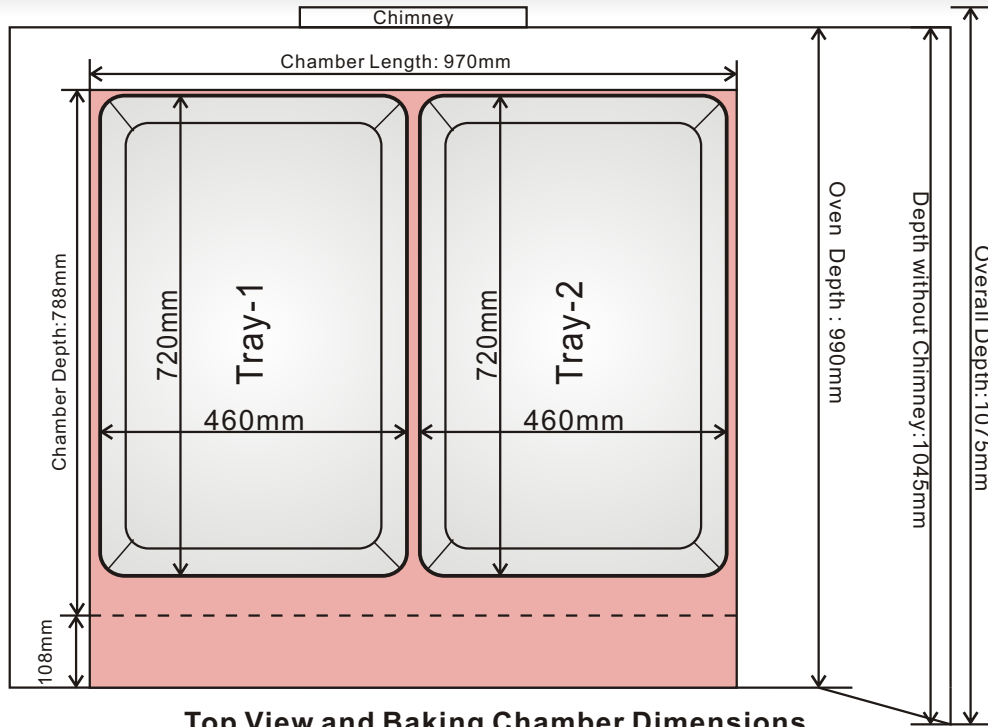


Tray Placement and Size

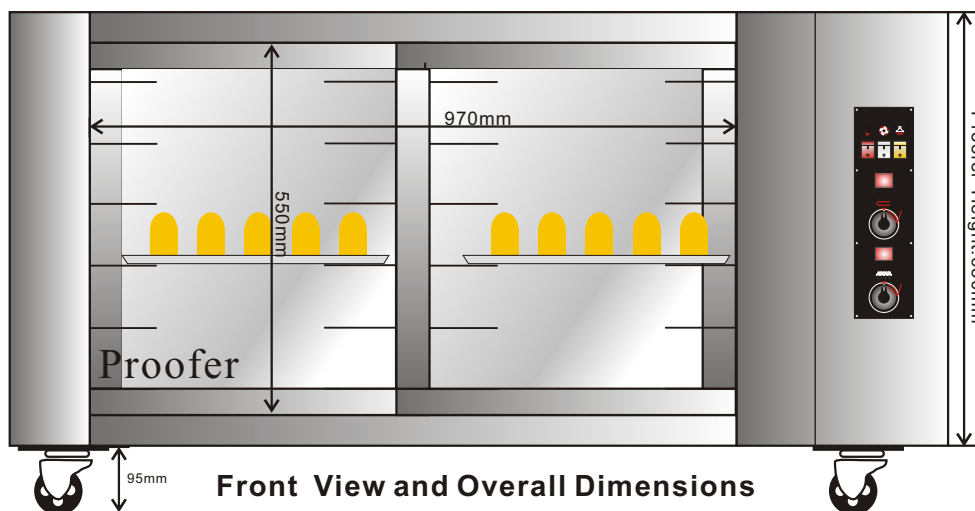
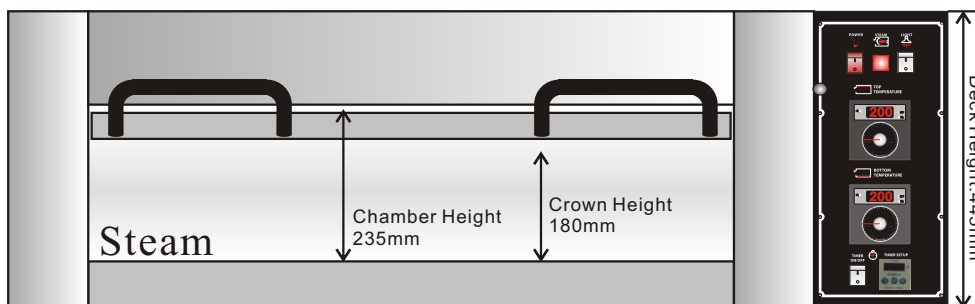
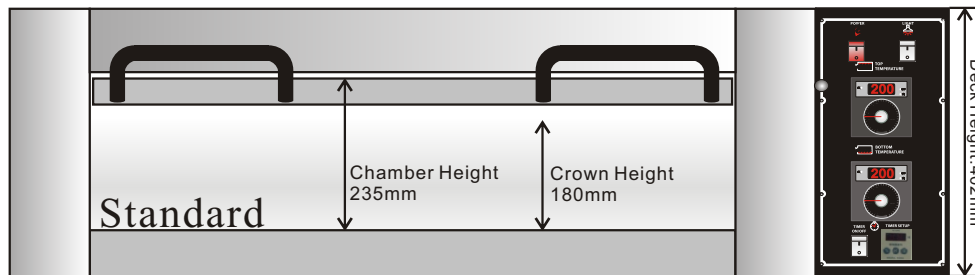
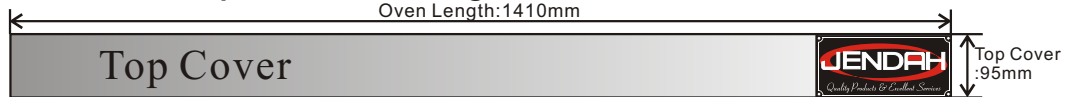


Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(6KW Per Deck) 18KW	1075x1410x1830mm	788X970X180mm
With Steam			1075x1410x1840mm	

Two Tray Per Deck Model Combination(6KW)



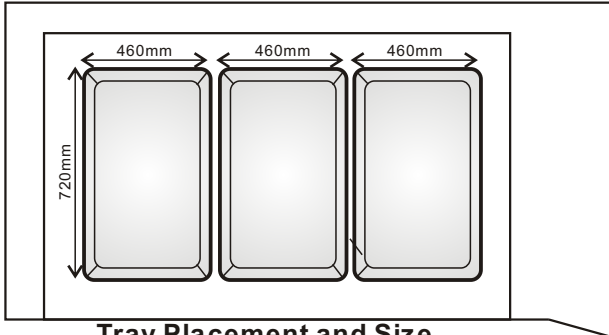
Top View and Baking Chamber Dimensions



Front View and Overall Dimensions

T2006

Two Deck Six Tray

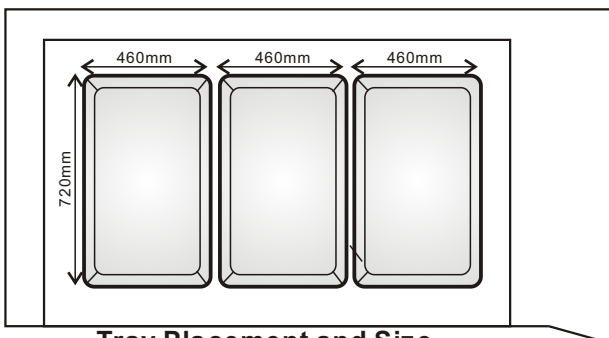


Tray Placement and Size

Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(12KW Per Deck) 24KW	1075x1895x1670mm	788X1455X180mm
With Steam			1075x1895x1755mm	

T3009

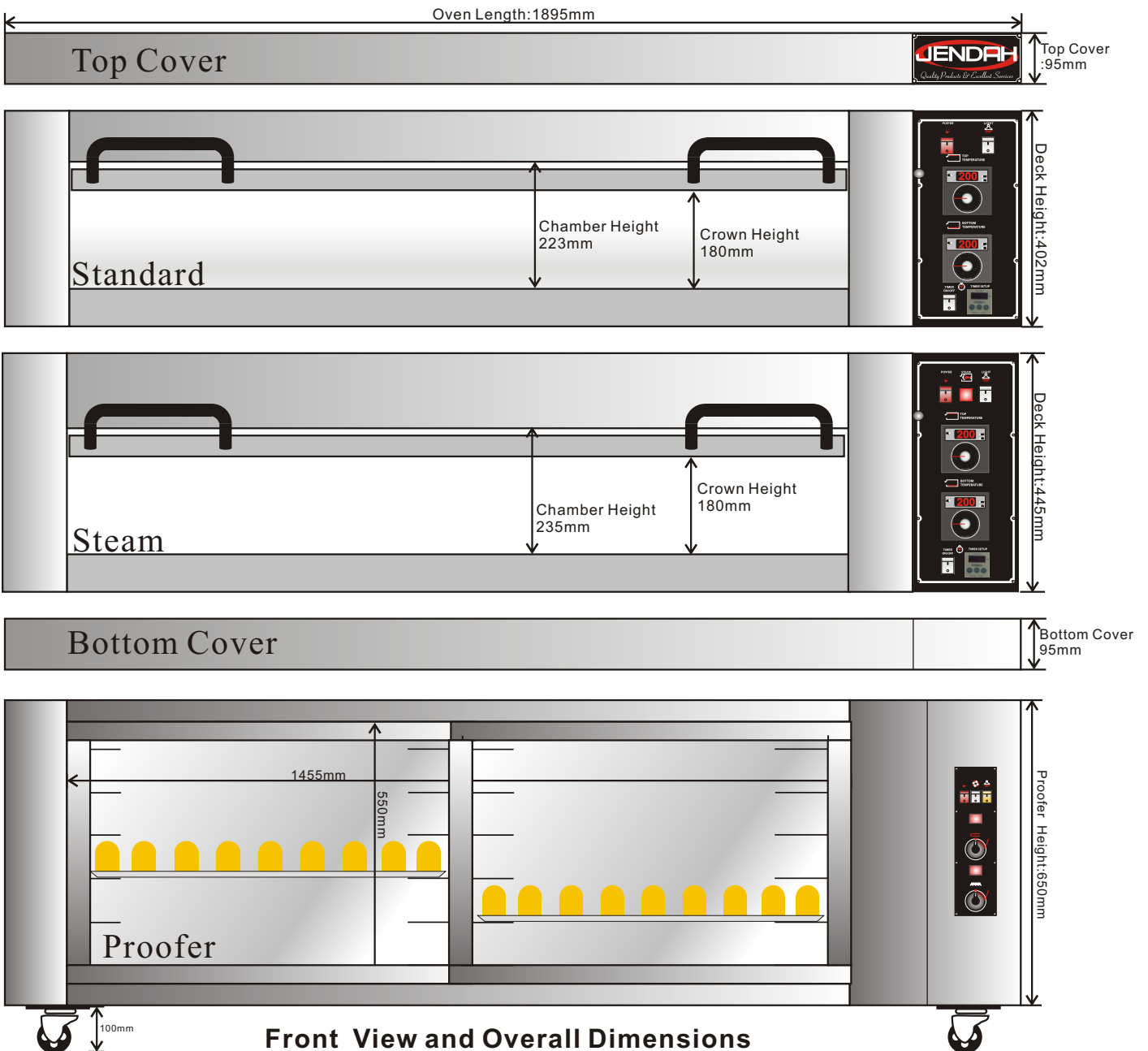
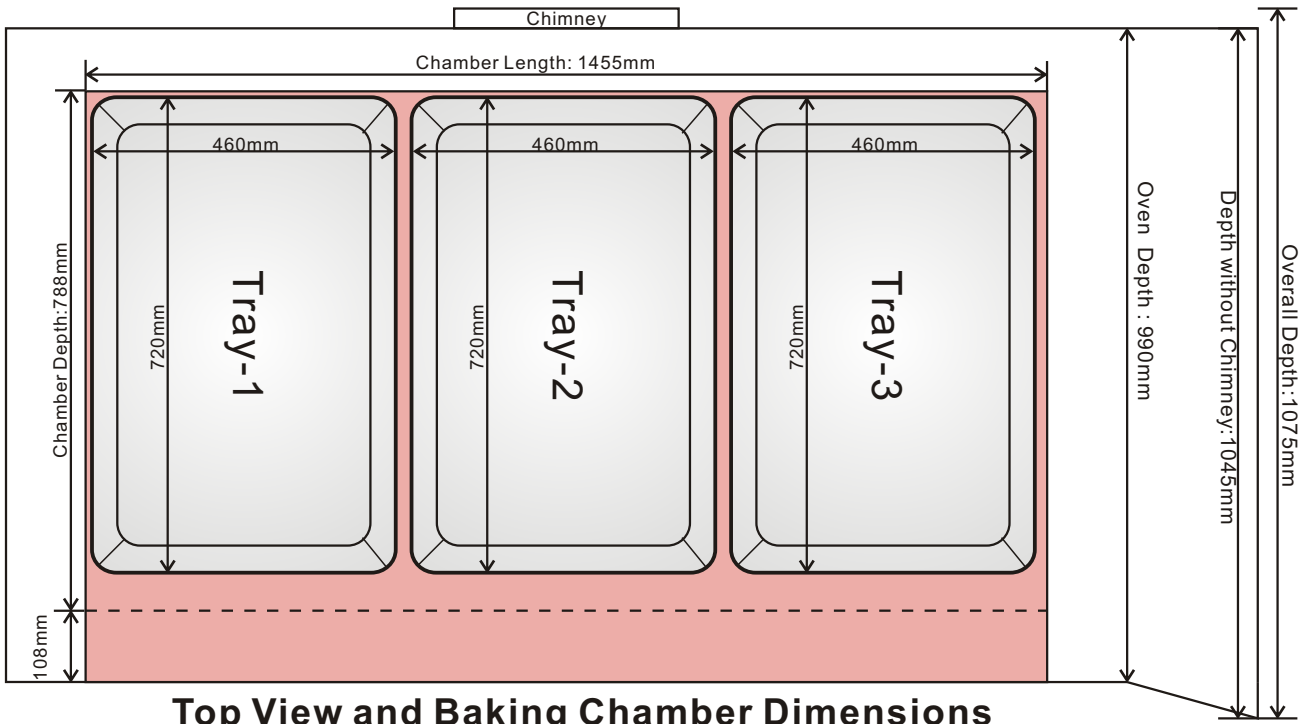
Three Deck Nine Tray



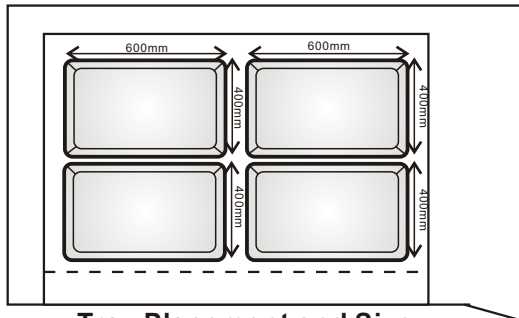
Tray Placement and Size

Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(12KW Per Deck) 36KW	1075x1895x1830mm	788X1455X180mm
With Steam			1075x1895x1840mm	

Three Tray Per Deck Model Combination(12KW)

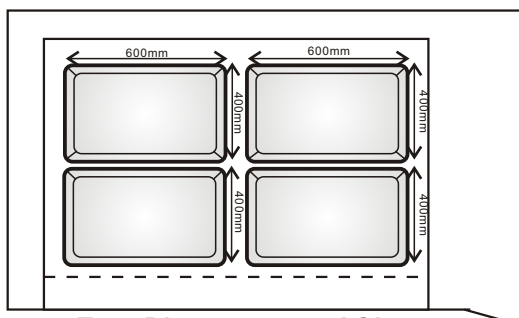


TS3012 Three Deck Twelve Euro Tray



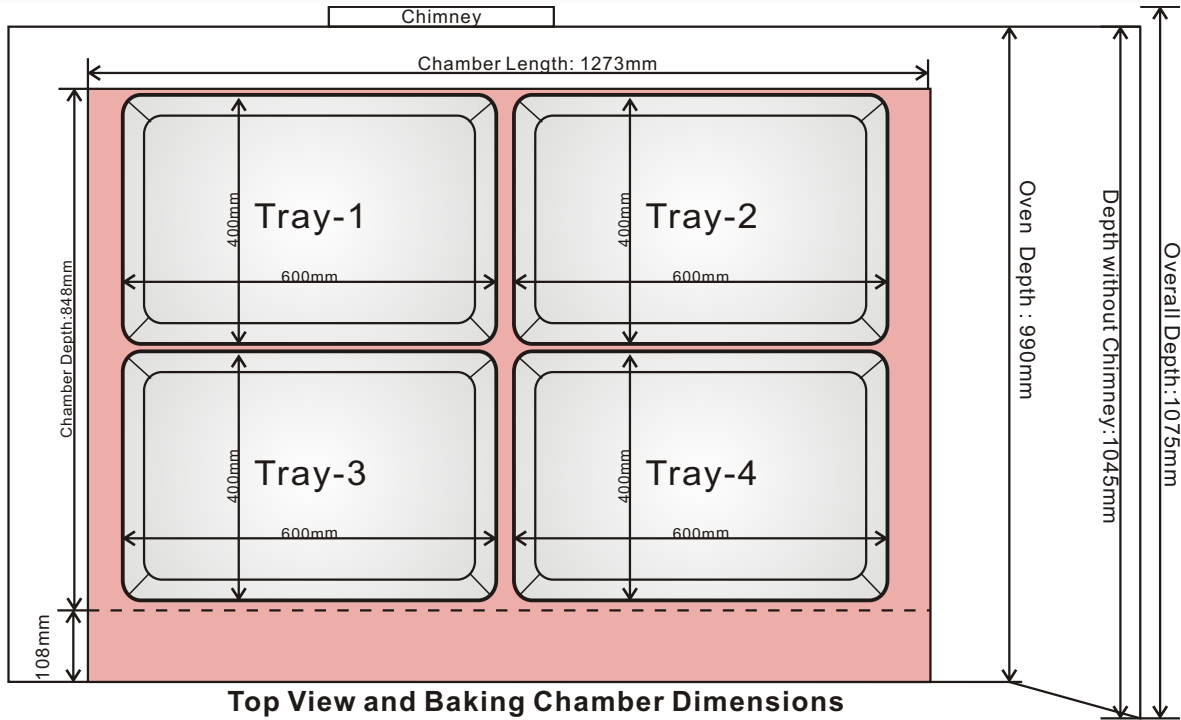
Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ	(12KW Per Deck)	1135x1710x1830mm	848X1273X180mm
With Steam	Single/3 Phases	36KW	1135x1710x1840mm	

TS4016 Four Deck Sixteen Euro Tray

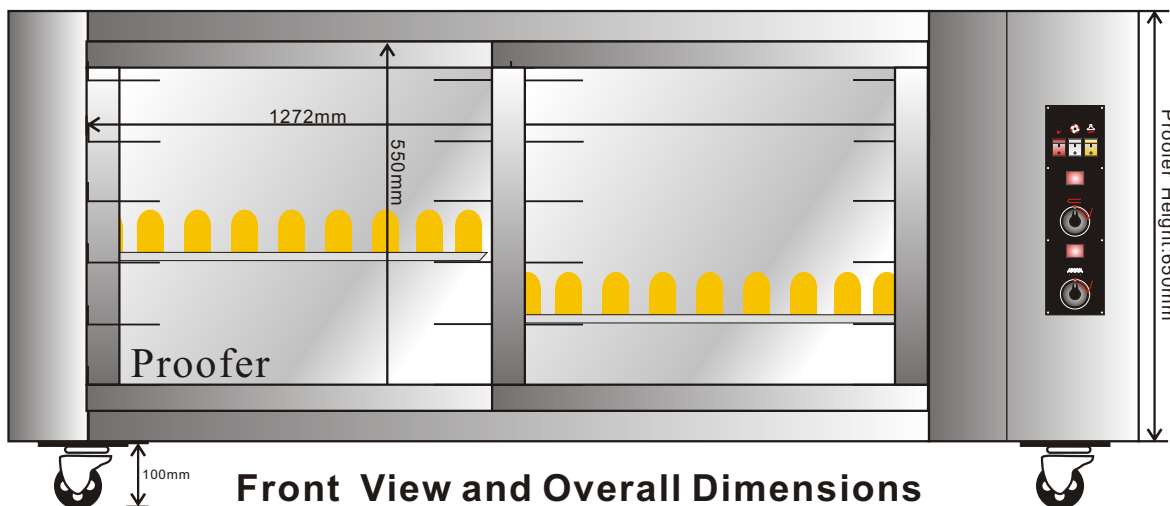
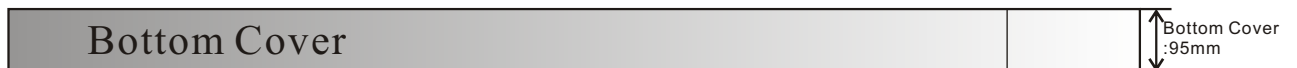
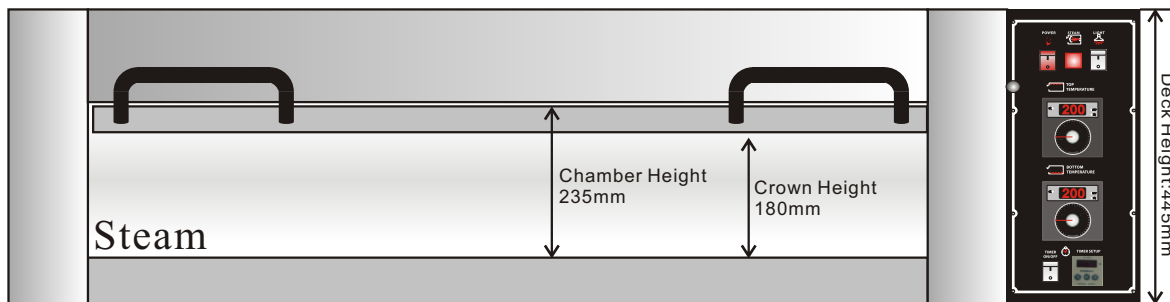
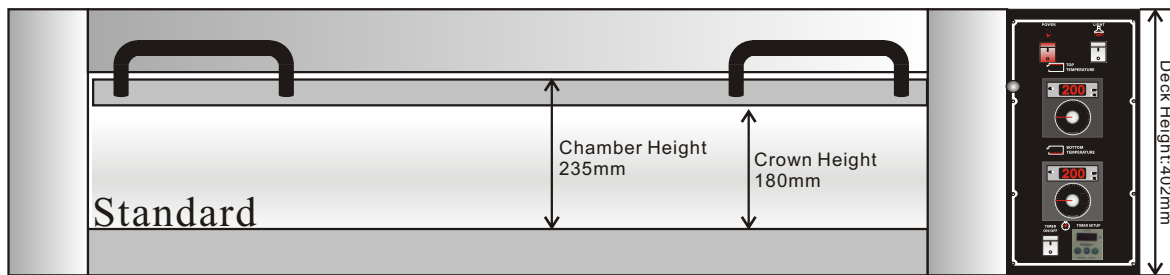
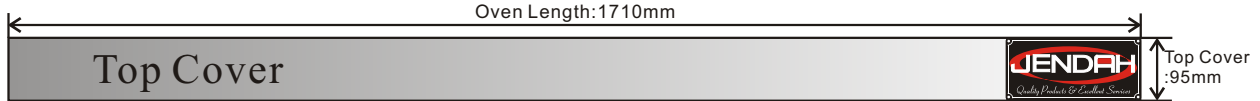


Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ	(12KW Per Deck)	1135x1710x1965mm	848X1273X180mm
With Steam	Single/3 Phases	48KW	1135x1710x2070mm	

Four Euro Tray Per Deck Model Combination(12KW)

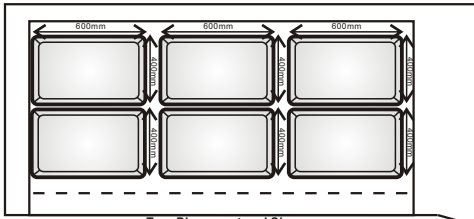


Top View and Baking Chamber Dimensions

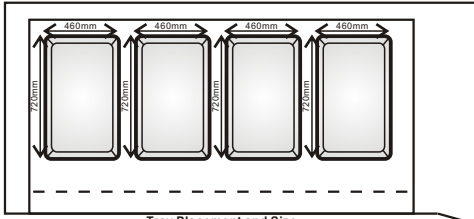


Front View and Overall Dimensions

TS3018 Three Deck Eighteen Euro Tray



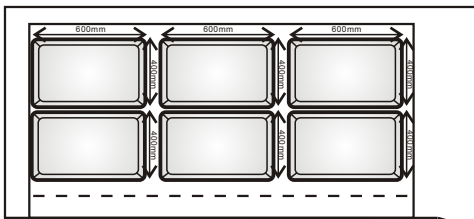
Tray Placement and Size



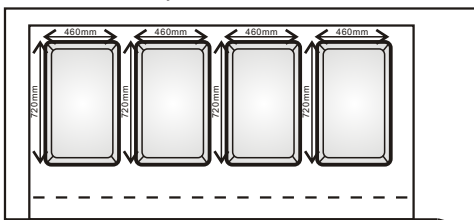
Tray Placement and Size

Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(13.5kW Per Deck)	1135x2333x1830mm	848X1895X180mm
With Steam		40.5KW	1135x2333x1840mm	

TS4024 Three Deck Twenty-Four Euro Tray



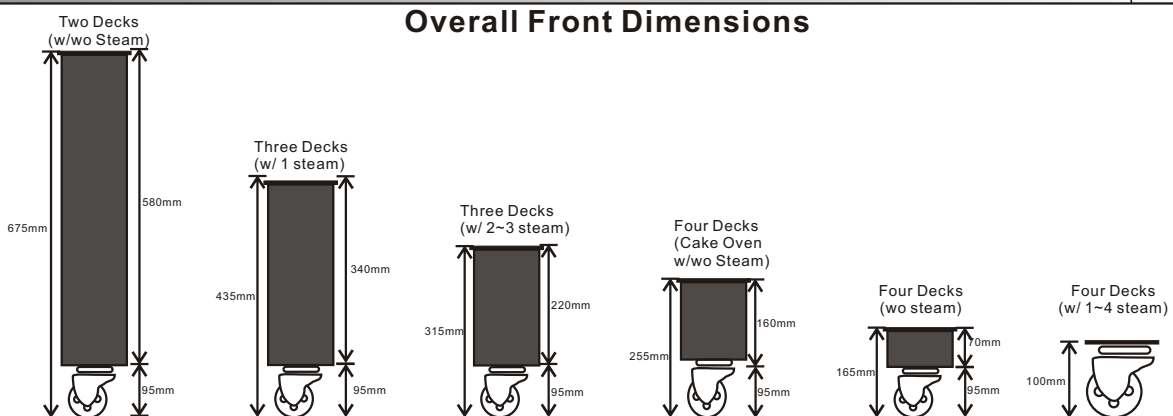
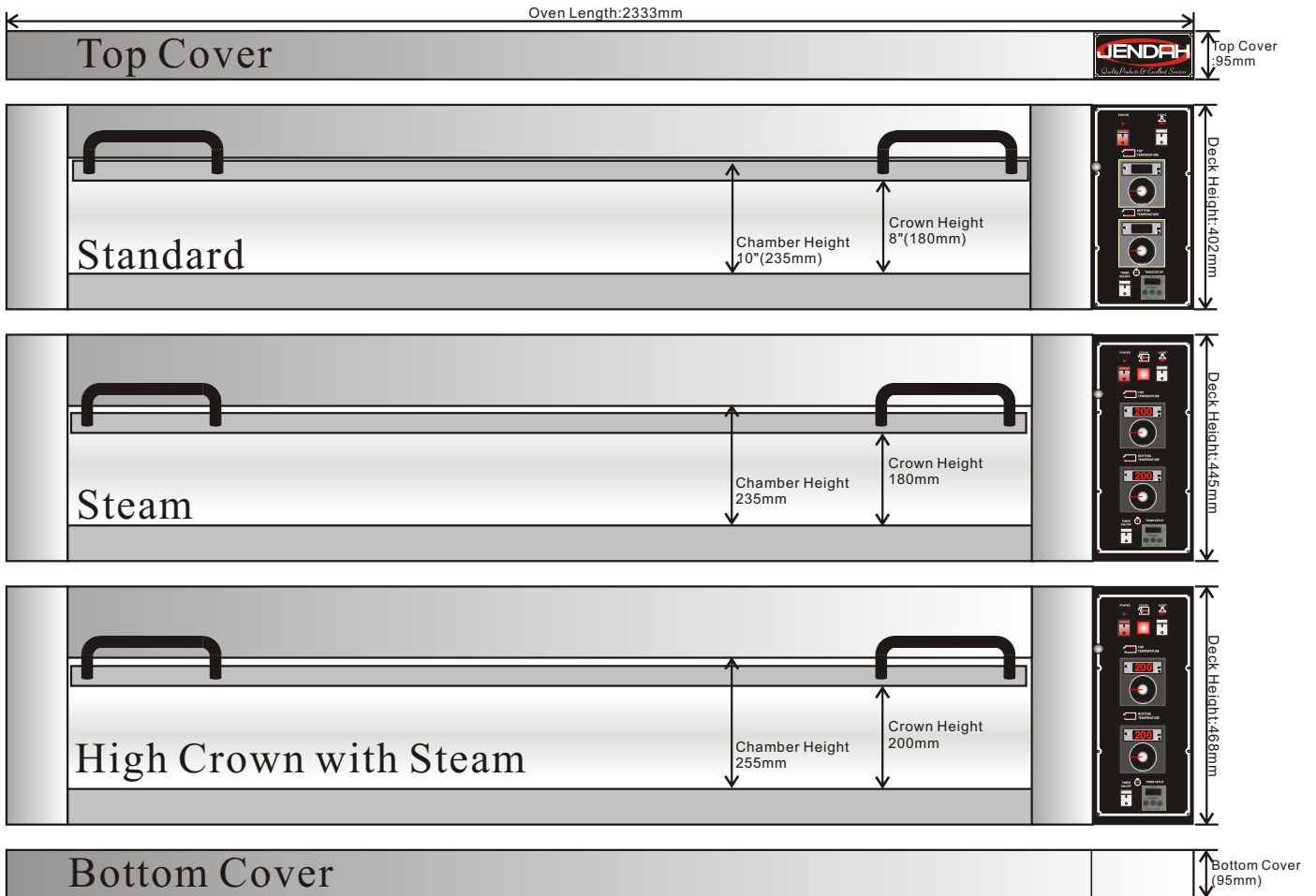
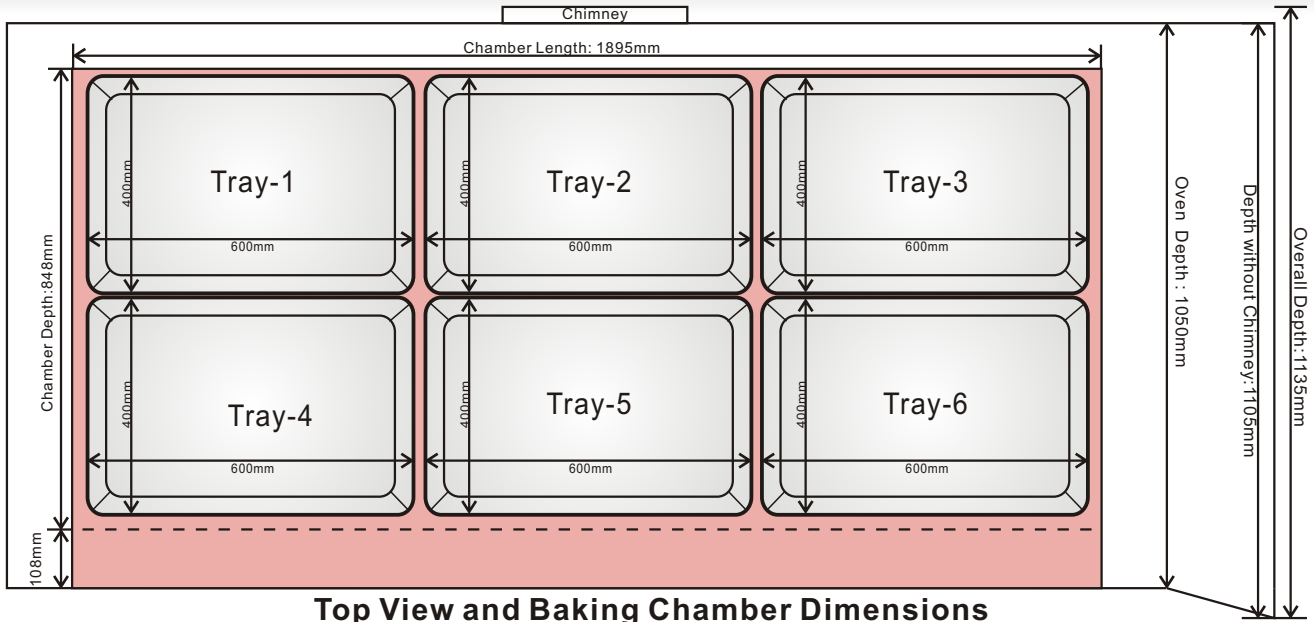
Tray Placement and Size



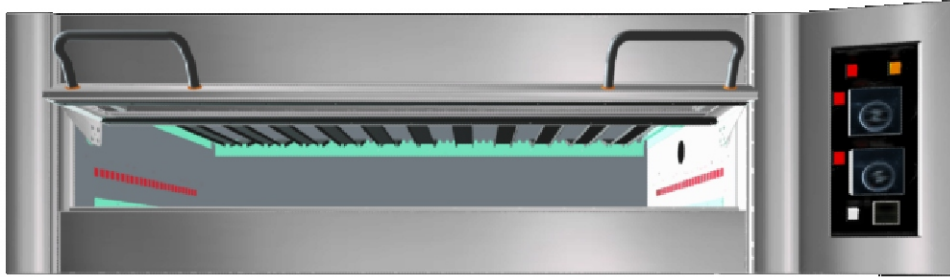
Tray Placement and Size

Type	Voltage/Frequency /Phase	Watts	Overall Dimensions Depth x Length x Height	Chamber Dimensions Depth x Length x Opening
Standard	220V/380V/415V 50HZ/60HZ Single/3 Phases	(13.5kW Per Deck)	1135x1710x1965mm	848X1895X180mm
With Steam		54KW	1135x1710x2070mm	

Six Euro Tray Per Deck Model Combination(13.5KW)



Standard Castor Leg Dimensions for all models



www.jendahtech.com

We don't see the kitchen & bakery as a collection of products, but a complete contribution environment.

Marking foods isn't a chore .

It is an art form.

Tel:+886 5 2268585 Fax:+886 5 2263232

Sales: owen.cheng@jendahtech.com

Services: chingching@jendahtech.com

Email-2: jendah.tech@msa.hinet.net