



*Oven manufacturing for
bakery and pastry*



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WHO WE ARE

Termopan, S.L. is a firm that has been established since **1982**, We have been gradually and continuously growing as a **key player in the bakery and confectionery industries**, namely as a specialized company in designing, manufacturing, and servicing baking ovens, **from small in-store units (rotary rack, stone multi-deck) to the biggest tunnel type industrial units for continuous production.**



In the last years we/TERMOPAN have extended, in a very important way, our presence across the globe, **reaching new countries and markets as well as fulfilling new customers and their baking needs by delivering tailor-made solutions.** Not only in Europe (Spain, France, Portugal, Italy, Belgium, Germany, Romania, Russia, Finland...to name a few) but also in other continents and areas (of the like of USA, Mexico, Colombia, Chile, Dominican Republic, Honduras, Morocco, Mauritania, Senegal,...).



WHERE WE ARE



TERMOPAN is based in **Mungia**, in the **Basque Country**, a traditionally industrial area located in the North of the Iberian peninsula in Southern Europe.



We benefit from an **excellent network of road, air and sea communications around Bilbao**, given that we are located 20 minutes away from the International Seaport of Bilbao and just 10 minutes from the Bilbao International Airport.



HOW WE DO IT

Big Pluses and Edges ahead of competition:

- **Expertise** and comprehensive **library of successful projects** delivered over decades.
- **Flexible** production means and staff resources available in-house.
- Shorter than average **completion times**.
- Full **support** every step of the way by our **Technical Office**.
- **Well experienced Technical Service**, which provides hassle-free ovens installation and start-up as well as quick repair and maintenance when necessary all over the world.
- **Guarantee** of well done jobs, great and reliable ovens delivering **outstanding performance** throughout their long life-span.
- **Free advice** on well reputed partners and suppliers offering suitable equipment and machinery that best suits your specific needs, including those for full and complete lines.



WHAT WE DO BEST

Our **TERMOPAN** baking ovens portfolio comprises:

Short Batches / In-Store units:

- GIROTHERM rotary ovens for one or two racks.
- CICLOTHERM refractory stones multi-deck ovens.

Continuous Production / Industrial units:

- Wire-Mesh TUNNEL ovens.
- Steel belt TUNNEL ovens.
- Granite Plates TUNNEL ovens.
- High Temperature TUNNEL ovens, Direct and Indirect Fire

hornos **termopan**

ciclotherm



Horno de solera refractaria con superficie de cocción de 8 a 22,5 m², repartida en 4, 5 ó 6 cámaras.

girotherm



Horno rotativo de 9 a 28 m² de cocción.
Disponible para 1 ó 2 carros.

horno tunnel



Para cualquier ancho y longitud.
Posibilidad piedra, banda de acero y cinta-red.

Más información en  www.termopan.net

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GIROTHERM ROTARY RACK OVENS



FEATURES & BENEFITS:

- Turbo-Fan driven **Convection** Hot-Air baking system with Steam.
- To fit **one or two racks** which spin on floor based rotary platform.
- Tray dimensions: **800x600 mm.**, **980x680 mm.**, **1000x800 mm.**
- Heating system: electricity, gas, or gas-oil
- Baking area from **8,7m2. to 28 m2...high output, high speed.**
- **Full versatility** to bake a wide range of products. Also suitable for small bakeries, confectionery and pastry shops and so on.
- Panel of control of easy handling, with microprocessor which allows to control the whole baking process.
- **No qualified personnel** required to run the oven.
- Both **assembly and start-up procedures fast** to be carried out.



CICLOTHERM STONE MULTI-DECK OVENS



FEATURES & BENEFITS:

- Cicloterm type **heating by radiation**, through a mix of combustion chamber with burner, gas pipes, flask-pattern refractory baking chambers, recirculation fan, draughts and smoke exhaust.
- Baking **chamber with 20 mm thick stones** to provide excellent bread sole. **Optional 15 mm. thick red stones.**
- **Independent steaming and de-steaming** of each baking chamber, the water is heated by the combustion chamber.
- Baking area from **8 to 22,5 m2.** along a choice of **4, 5, or 6 decks.**
- **Fully flexi**, to choose between 2 widths' and 3 depths' sizes.
- **Whole or divided doors**, 600 or 900 mm. modules (deck mouth).
- Multiple choices of loading and unloading (racks, conveyor, tables).
- Heating system: gas or gas-oil, also electricity available.



WIRE-MESH TUNNEL TYPE CONTINUOUS OVENS





WIRE-MESH TUNNEL TYPE CONTINUOUS OVENS

FEATURES & BENEFITS:

- **Ciclotherm heating system by radiation**, with several burners gas or gas-oil powered.
- **Several heating groups, with up to 5 independent heating areas per group** (burner head), which ensures customised baking curves (patterns).
- **Temperature regulation independent for the top and bottom** of the baking chamber (draughts).
- Belt widths from 1.450mm to 3.850 mm...to suit any length as required (baking area)
- **Adjustable conveyor speed** according to the baking time required (recipes).
- **Several wire-mesh (belt) types available...**with or without **side chains** driving system (speed).
- Automatically controlled **steaming and de-steaming** system
- **DUO** system optional for **Radiation + Convection** for extra high temperature air flow (bread loaf)
- Hydraulic **Belt tightening system** (exit)
- Mechanical **Belt self-centering system** (entrance)
- **PLC** control system, with remote control via PC/SCADA (optional)



STEEL BELT TUNNEL TYPE CONTINUOUS OVENS

FEATURES & BENEFITS:

- Specially indicated for oily products placed directly over the conveyor belt (biscuits, cakes, pastry...)
- Steel Belt width typically from 800mm. up to 1500 mm.
- Several baking chamber heights are possible to suit the specific product and recipe.





GRANITE PLATES TUNNEL TYPE CONTINUOUS OVENS

FEATURES & BENEFITS:

- Specially indicated for products that requires a thicker sole, and artisan products.
- Stoned (Granite plates) conveyor 1.500 to 3.500 mm. wide, with side chains for accurate guidance.
- Counterbalance tensor device that allows the chain expansion uptake
- Cyclothermic heating system by radiation, with several burners gas or gas-oil powered.





HIGH TEMPERATURE TUNNEL TYPE CONTINUOUS OVENS



FEATURES & BENEFITS:

- Specially indicated for products that require **high temperatures and short cooking times.**
- Band width from **600mm to 1500 mm.**
- **Direct** (the flame itself toasts the product) or **Indirect** (radiation by hot infrared elements) Fire Heating system, in any case with **multiple burners gas or LPG powered.**
- Temperature regulation independent for the top and bottom of the oven.
- **Adjustable conveyor speed** according to the baking time required.
- Available with standard steel net, but **most commonly with stone (granite plates) or metallic plates driven by side chains.**
- Counter-balance tensor device that allows the chain expansion uptake.
- **PLC control** system with remote control via PC (optional)



TERMOPAN TUNNEL OVENS ACROSS THE GLOBE

