

Drying,
Smoking,
Cooking, baking
and roasting
ovens



Well thought out
technology in all its
facets!





The Gernal ovens are characterized by their versatility

- An exclusive air guidance system ensures an equal distribution of air, steam and smoke. As a result, one reaches a uniform temperature in the oven.
- Hygienic thanks to the unique design, the application of stainless steel and the high finishing level.
- Energy friendly thanks to the thick insulation wall.
- Durable thanks to a heavy rugged construction.
- A qualitative and simple operating system.
- Process tracing and visualization is also possible for 100% quality control and follow-up.

Heating

The Gernal ovens have got different heating sources: electrical or steam.

Cooling with water stops the cooking process and cools down the products evenly.

Capacity and construction

The ovens are available with a capacity of 2500 litres till 25000 litres (1 up to 10 trolleys).

In addition Gernal can also develop ovens with a larger capacity or according to your specific design needs.

3 types of smoke generators

Sawdust:

An electric resistance smoulders the sawdust. A turbine blows air in the smoke chamber, after which the smokes goes into the oven via smoke pipes.

Friction smoke:

A wooden bar is pressed on a rotating rasp, leaving a cold smoke with a low tar content. This generator is ideal for smoking in closed circuit without smoke emissions.

Liquid smoke:

A natural wood smoke condensate, free of tar substances, is with impulsively sprayed through nozzles in the oven.



A wide range of custom made options

- automatic door opening
- IN/OUT system: the oven is foreseen of a second door to work in a LOW/HIGH RISK zone. This can also be extended with door locking and signal lights.
- extractor **1**
- cooling battery **2**
- anti-slip floor **3**
- viewing window with light **4**
- process tracing and visualization
- cleaing system **5**



Applications

Poultry, fish, meat, ready meals, terrine, cheese, etc.

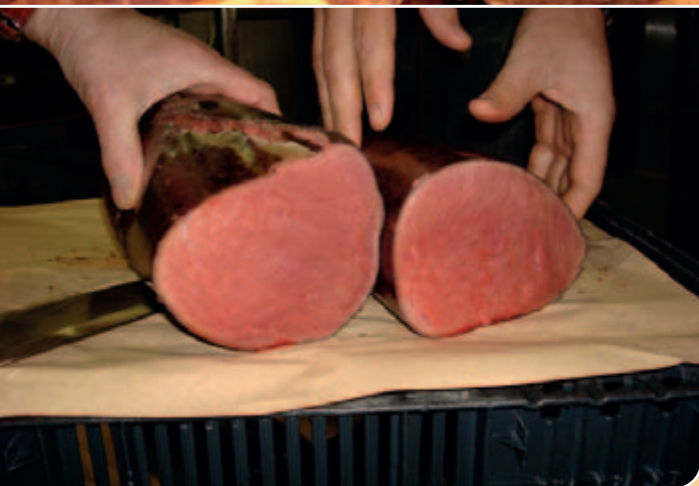
Smoking with sawdust, friction or liquid smoke





The advantages of a Gernal drying, Smoking, cooking, baking and roasting oven

- ✓ multifunctional by the incredible range of possible applications in fish, meat and ready meals
- ✓ a wide range to meet your specific needs
- ✓ they offer you an extreme high efficiency and top quality



It takes
a Gernal
to cook
like this!