



## BAKEjet®

> We design Schröter baking systems in various versions, including rotary baking systems, multi-air cross-flow systems, or as combination hot-air cooking systems. We can always offer you the perfect system combination for baking, browning, and cooking your meat products.

## WELL BROWNED IN THE TUNNEL

TODAY THE MEAT-PROCESSING INDUSTRY WANTS TO PRODUCE BAKED AND ROASTED PRODUCTS AS QUICKLY AS POSSIBLE WITH MINIMAL WEIGHT LOSS. WITH BAKEjet®, SCHRÖTER OFFERS THE OPTIMAL CONTINUOUS TUNNEL FOR BAKING, ROASTING, AND BROWNING OF VARIOUS PRODUCTS.

Optimum browning results are hard to achieve with conventional, trolley-based systems. Schröter has therefore developed a new baking and roasting tunnel for customers who place particular importance on a uniform and perfectly browned crust. Compared to other heating methods, they can provide a larger amount of energy in a shorter period of time. This means that they are not only more powerful but also allow the required temperature and length of time to be maintained exactly. Whether for crusted ham, poultry products, meat loaves, or meat-filled pastries, the infrared heating emitters ensure that weight loss is kept to the required minimum while ensuring efficient, uniform, and gentle browning in a short time.

A Siemens touch-screen control system allows for stageless regulation of air circulation, temperature, and conveyor speed and thus guarantees consistent product results. The BAKEjet® system is impressive not only thanks to its consistently high product quality; it is also easy to operate, energy saving, and simple to maintain and clean.

- 01 Products such as pastries and cold turkey breast can be browned in the roasting tunnel
- 02 The cold turkey breast leaves the roasting tunnel evenly browned
- 03 Cooking kebab and gyros slices in the continuous tunnel







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## UNIFORMLY CRISP

In the BAKEjet®, air is distributed absolutely uniformly as a result of the horizontal air flow. A mechanism lifts the product trolley before the start and slowly rotates it through the air stream during the entire browning or baking process. All products are exposed to the incoming air stream, which is blown in at different speeds and in different directions. Thanks to this, products that are difficult to brown or bake – for instance, meat in forms or meat-filled pastries – have a uniform surface. Other products for browning or baking can also easily be produced or baked with increased uniformity.

The sausage specialist Hans Kupfer und Sohn GmbH & Co. KG use the BAKEjet® for their products. The family business focuses on the highest quality standards during manufacturing.

The transport container (in this example, for meat loaf) is weighed with the filled baking form and labeled before entering the BAKEjet®. This is where the various products are baked and get their appetizing crust.

01 + 02 BAKEjet® rotary baking system: Special construction for frames with a depth of 1,500 millimeters and high load capacity

03 + 04 Example products: roast crusted pork with evenly browned surface

05 The BAKEjet® can evenly bake products such as meatloaf

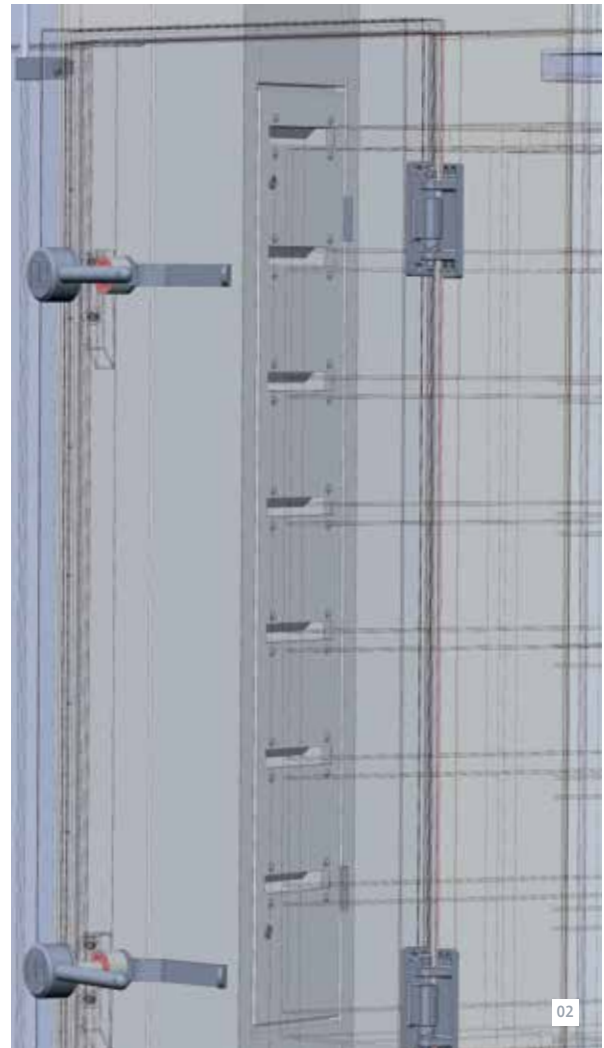
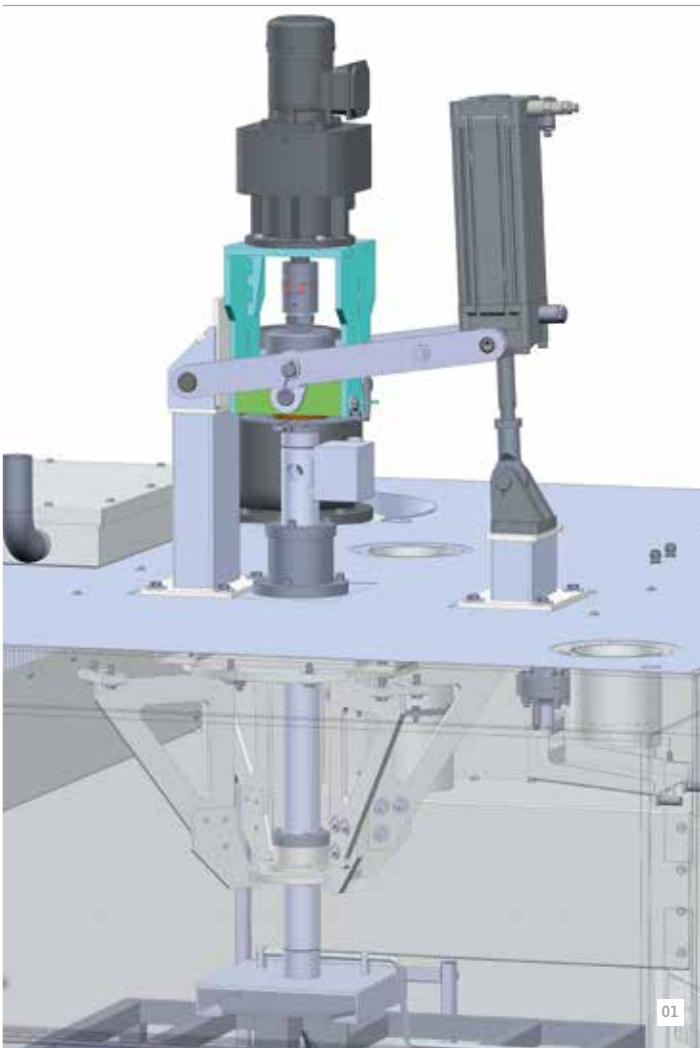
06 Example product: caraway roast



# AN OVERVIEW OF BAKEjet®

WITH OUR BAKING SYSTEMS AND ROASTING TUNNELS, YOU CAN BROWN AND COOK YOUR MEATS TO PERFECTION.

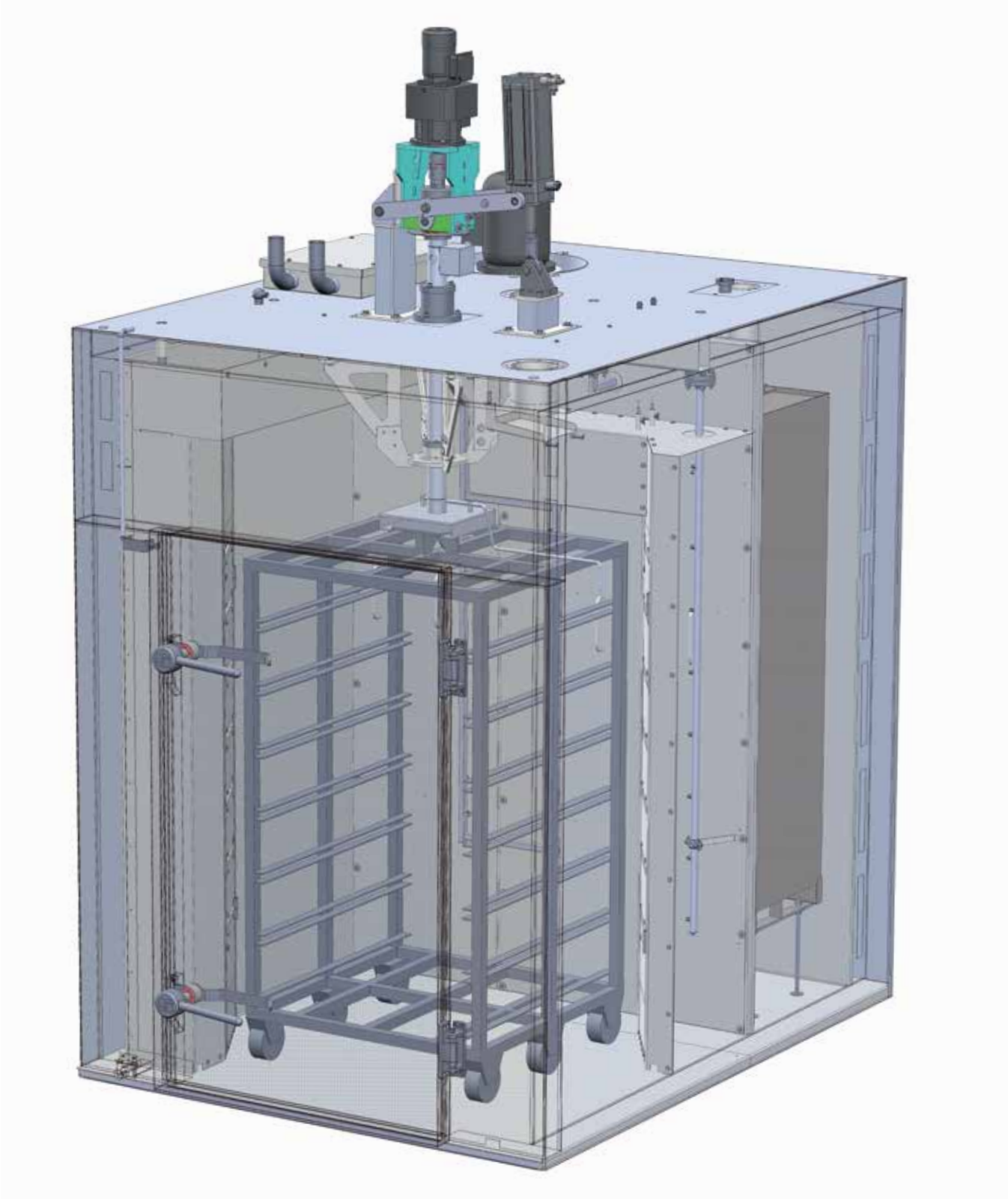
- 01 Pneumatic lift and rotary device
- 02 Exceptionally even distribution of air through horizontal air flow





3-D VISUALIZATION: BAKEjet® BA

The dimensions and connected loads can be found in the Technical Details chapter on page 92.









## TECHNICAL DETAILS

> Sophisticated Schröter systems feature exceptional details and first-class workmanship and are manufactured using high-quality materials. We adapt every system and its equipment down to the smallest component to meet the customer's individual requirements. Even accessories such as smoking, cooking, and baking trolleys and frames for material-handling equipment are customized in line with your specific needs. The following pages contain all the dimensions and connected loads of our systems (hot smoking, cooking, baking, intensive chilling, smoke, climatic cold-smoking and climatic post-maturing, as well as cooking kettles and exhaust purification systems).



## THERMICjet® KK: COOKING KETTLE

COOKING KETTLE										
DIMENSIONS: ENCLOSURE	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Width	mm	1000	1000	1150	1400	1650	1900	2400	2900	2550
Depth. gas/oil	mm		1200	1300	1400	1420	1420	1420	1420	1570
Depth. steam/electricity	mm		1100	1250	1300	1300	1300	1300	1300	1450
Height	mm	950	950	950	950	950	950	950	950	950
DIMENSIONS: KETTLE INTERIOR	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Width	mm	D=700	700	850	1000	1250	1500	2000	2500	2150
Depth	mm		700	800	900	900	900	900	900	1050
Height	mm	450	450	450	450	450	450	450	450	510
CONNECTED LOADS	UNIT	150 Ltr.	200 Ltr.	300 Ltr.	400 Ltr.	500 Ltr.	600 Ltr.	800 Ltr.	1000 Ltr.	1200 Ltr.
Propane gas	kg/h	1,5	1,5	2	2	2,5	3	4	5	6
Natural gas	m <sup>3</sup> /h	3	3	4	5	6	7,5	10	12	14
Light crude oil (tsb)	l/h	3	3	3,5	4,5	5	7	9	10	11
Electricity	kW	11	13	18	22	32	36	48	56	60
Steam, 5,0 bar	kg/h	45	50	60	80	100	120	160	200	240
Steam, 0,6 bar	kg/h	45	50	75	100	125	150	200	250	280

## BAKEjet® BA: ROTARY BAKING SYSTEMS

BAKEjet® BA			
DIMENSIONS	UNIT	Standard trolley	Special trolley
Width	mm	2000	2580
Length	mm	1980	2380
Height	mm	3150	3150
Room height	mm	3300	3300
Room temperature		+40 to +250°C	+40 to +250°C
Relative humidity		20 to 98%	20 to 98%
CONNECTED LOADS	UNIT		
Entire electrics	kW	89	128
Heating: electric	kW	84	120
Humidification and cooking: steam	kg/h	65	100

Standard trolley: 1.0 x 1.0 x 2.0 m | Special trolley: 1.5 x 1.0 x 2.0 m