

Thermoconvector oven — Steam

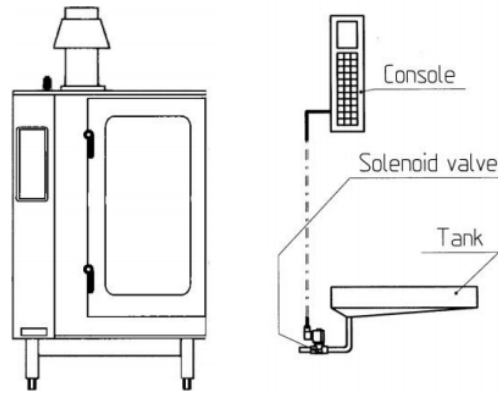
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A professional mixed oven is a triple oven combining forced convection and steam cooking. Steam is generated instantly in the pre-cooking chamber; uniformity of cooking is favoured by the forced ventilation and the slight overpressure obtained in the airtight chamber. In the combined mode the quality of cooking is improved by the automatic control of the quantity of steam let into the chamber. The control panel guarantees precise working temperatures and allows to check the temperature of the product by a core drill.

Construction Diagram Of The System

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Solenoid Valve Application

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The steam circuit includes a steam generator overheating water taken from the supply system. Water is then let into the cooking chamber in the form of steam. The function of the solenoid valve is to exhaust the tank collecting the condensation. When the oven is on, the solenoid valve is energized by the electronic panel and closes the exhaust hermetically. At the end of the cooking cycle the oven is turned off and the solenoid valve de-energized. It opens the exhaust from the tank so that condensate accumulated during cooking is drained off.

Solenoid Valves Used

Solenoid Valves Used

TYPE RD236



TYPE RD263



TYPE RD236

2/2 ways NO direct acting solenoid valve with series 7 coils class H

TYPE RD263

2/2 ways NO direct acting solenoid valve with series 7 coils class H

We Recommend

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For this application we recommend a normally open direct acting solenoid valve because it works only when the oven is on. Since the solenoid valve remains energized most of the day, a robust model and a class H coil are requested. The latter is designed to better resist heat generated by the electric power. The flow rate is unimportant because the maximum capacity of the collecting tank is 1 litre and the pressure is close to zero.