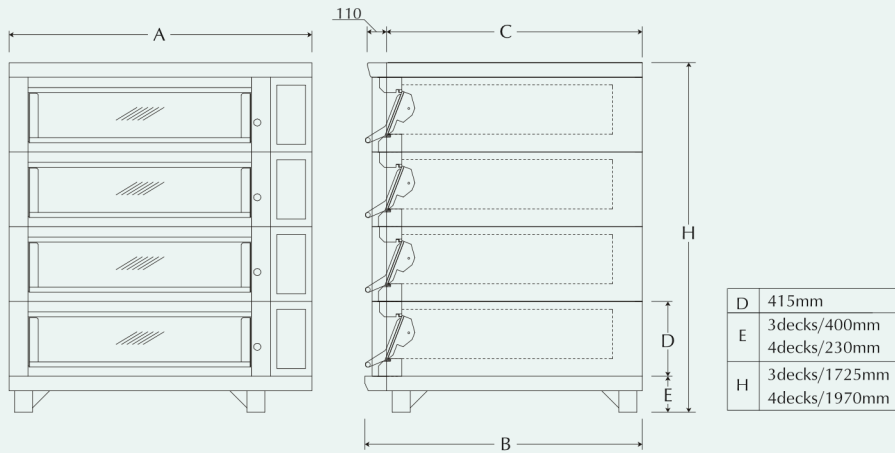


# Technical Specifications



● Tray size : S:530x380 ,M:600x400

Model	Number of Trays for each deck	Electric power		Overall dimension		SSG	
		Mono-phase /200V/220V/230V 3-phase /200V/380V/400V		A x B		Mode	Electric power
		S	M	S:530x380	M:600x400		
2 - I	2	4.96 kW	5.45 kW	1360mm×1035mm	1360mm×1105mm	SSG-1	1.0kW
4 - I	4	7.66 kW	8.66 kW	1360mm×1565mm	1360mm×1705mm	SSG-3 (SSG-5)	1.5kW (2.25kW)
4 - II		9.14 kW	9.40 kW	1640mm×1265mm	1760mm×1305mm		
6 - II	6	11.60 kW	12.80 kW	1640mm×1645mm	1760mm×1705mm	SSG-5 (SSG-6)	2.25kW (3.15kW)
6 - III		11.31 kW	12.80 kW	1680mm×1565mm	1760mm×1705mm		



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2017.05



先駆  
Sakigake



Electric

● All Products are Made in JAPAN

In accordance with our customers' requests, we elaborately manufacture the ovens with our skilled engineers and the state-of-the-art machine tools.

TOKURA Shoji Co.,Ltd  
Machinery dept Factory



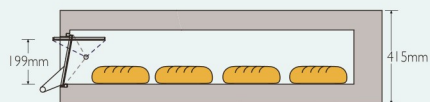


## From hard to Soft

This oven, developed as the result of thorough examination of the needs of bakeries, can bake bread ranging from hard bread to soft bread in this single machine.

### Door

## Easy Loading and Unloading of the Products and Easy Cleaning



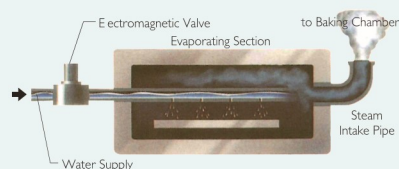
This model is supplied with full-glass doors as same as TOOLUXE Oven UT. The doors open inward and upward, which makes it possible to place the breads on the very front side and facilitates easy loading and unloading. With a shorter depth, this oven is perfectly suited to the kitchens and the shops with less space in front of the oven. Since the back side of glass faces downward when opening the door, the both sides of the door can be cleaned without removing the glass.



### SSG

## SSG Super Steam Generator

Water drops are directed into a steam generator heated by a separated heater to generate steam of high concentration in a great quantity required for baking hard bread. As it is installed outside the oven, no lowering of temperature occurs in the baking chamber due to generated heat voluminous product can be baked with good heat penetration.



### Baking Color Control

## Baking Color Controlling roof

Heat rays are radiated in a wide range from near infrared rays to far infrared rays to provide products with a desired baking color around the time the heat penetrates into the product center, thus directing heat softly to the products to bake up the products with good color and gloss as well as thinner crust without uneven baking.



### Halogen light

## Intensive working light.

High temp Proof halogen light. provides whiter and intensive working light. The bulbs are easy changeable.



### Oven Loader

## Tough and Long life

Tough and Long life oven loader, easy to load on the stone sole.



### Operation Panel

## Digital Type Operation Panel of Further Improved Operability

A microcomputer is built in an operation panel to allow an operator regardless of a beginner or an expert to realize desired baking with "not too intensive but not too weak heating power". Functions for adjustment of temperature and heat intensity (power), as a matter of course, a program registering function, an automatically operating function, a twin timer, a self-diagnosing function and an automatic start-up function are all incorporated in it as standard equipment.

### Memory function

Step Operation Mode: With this mode, temperature, power (heat intensity) and steam volume are automatically adjusted in four levels. Up to eight baking data can be stored.

Manual Operation Mode: With this mode, the oven is operated at a single temperature. Up to eight baking data can be stored.

### Temperature Adjustment

Temperature can be set in one-degree increments in Celsius, and the current temperatures and the setup temperatures for the top heat and the bottom heat are displayed at all times. When a temperature approaches the setup temperature, the heating value will be automatically controlled in order to accurately keep the desired temperature.

### Self-diagnosing Function

In case of trouble, the computer diagnoses a faulty section and notifies the failure, which makes it possible to have the oven repaired quickly.

### Power (Heat Intensity)

Heat intensity can be set in eight levels, enabling heating with electric power appropriate for each product and efficient baking.

### Timer

A twin timer, with which the baking time can be set in one-second increments, allows an operator to set the time for each product respectively, which is very convenient when baking different products in the same baking chamber. With a press of a time addition key, the baking time can be added for 20 seconds  $\times$  the number of times of pressing the key, and the oven restarts itself without changing the set values.

### Automatic Start-up Function

With an integrated subtraction timer, baking starts up automatically after a lapse of the registered time. This function is also available with the direction from the dough conditioner.



### Body

## Body with a Long Service Life

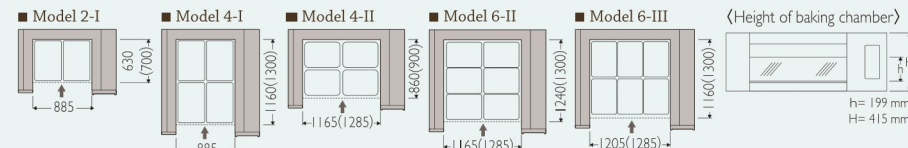
All of the oven's body are constructed by stainless steel.(sus430)

### Baking Chamber

## Baking Chambers in a Wide Range of Variations to Meet Extensive Demands

The standard size of SAKIGAKE Oven is designed for 1, 2, 3, 4, 5, 6 or 8 tray (530 $\times$ 380mm or 600 $\times$ 400mm) insertions per deck. Based on the tray placement, this oven can be classified into Model I (portrait placement), Model II (sideways placement) and Model III (portrait placement). SAKIGAKE Ovens in a special size can also be customized.

The height of baking chamber entrance is 199mm (when opening the door), and the height of inside chamber is 245mm. \*Sizes in the ( ) are for 400mm $\times$ 600mm tray.



### Top Hood

## Top Hood Portion with a Choice of Style

High-performance heat insulating material is used to the top hood as well as to the baking chamber in order to prevent heat radiation from the top portion.

Very highly energy-cost effective top portion does not make you feel the heat even when you touch it.

An exhaust fan can be equipped with the inbuilt decorative hood at the front of the top portion on request. In this case, the construction is not required to install a hood in the building at the place to locate the oven.

