Ramalhos



Turboram

Series

Turboram with stone deck



TURBORAM SERIES

More versatility and more speed

The Turboram series has been designed to make your everyday life easier. Loading, baking or even cleaning are some tasks which will become simpler and more intuitive thanks to the new technology of these ovens. The quality of the baking process and their versatility make Turboram series one of the most sought-after by chain stores.

Play Turboram Video



Perfect results, every time

Each product has its specific baking needs. Choose the appropriate ventilation speed for each type of product batch and ensure that the different doughs are baked with the same rigour and uniformity.

Electric lock

For greater security, the oven door opens and closes automatically using the control panel, avoiding direct contact between the user and the door.

Small details make a big difference

- Steam injection system
- Double glass door for a greater thermal insulation, energy efficiency and easy cleaning
- Auto-inversion turbines ensure a perfectly uniform baking
- Properly identified removable rails enable perfect cleaning and ensure they are not switched when reinserted in the oven

Turboram

60x40cm		66x46cm		40x80cm		80x60cm	
5 Trays	9 Trays	5 Trays	9 Trays	5 Trays	9 Trays	5 Trays*	9 Trays**
W 93 cm L 88 cm H 67 cm	W 93 cm L 88 cm H 103 cm	W 98 cm L 98 cm H 67 cm	W 98 cm L 98 cm H 103 cm	W 78 cm L 128 cm H 67 cm	W 78 cm L 128 cm H 112 cm	W 113 cm L 108 cm H 67 cm	W 113 cm L 108 cm H 112 cm

W - **Width** L - **Length***** H - **Height**

* Possibility of using 10 trays 40x60 cm
** Possibility of using 20 trays 40x60 cm
*** Without hood

SELF-CLEANING

Dedicate yourself to perfection, we take care of the cleaning.

A technologically sustainable self-cleaning system that allows the programming of washing cycles independent of the user's presence. Discover an autonomous oven, which allows you to optimize daily productivity.

Technologically sustainable

Technologically sustainable system, with optimization of resources to reduce water, detergent and energy consumption.

Automatic detergent dosing

A tank with capacity for multiple washes and with detergent shortage detection capability that warns the user.

Small details make a big difference

- **Programming of different washing cycles for different levels of cleaning requirements**
- **System equipped with multiple**
- **safety mechanisms, of autonomous resolution, in case of anomalies**
- **Reduction of water consumption through a recirculation system and internal tank**
- **System independent of mains water pressure for washing cycles with constant results**

Scheduling and productivity allied

Scheduling cleaning cycles, without the presence of the operator, at non-production hours. The oven will be clean and ready to use during active hours, thus increasing productivity.

Play Self-Cleaning Video





Turboram with
Loading System

LOADING SYSTEM

Agility on Wheels

The loading system for the Turboram range makes it much easier to insert and remove trays. In addition, its flexible usage enables baked goods to be conveniently transported but also properly stored before baking.

The easiest way. Our way

The design with protecting pvc canvas, allows easy handling and space saving.

Double the production Twice as easy

In the case of a Combi oven, the loading system opens and closes independently for each oven.

Play Loading System Video

Endurance and durability

Its high mechanical resistance allows the loading cart to operate in adverse thermal and operational conditions without deformation.





TOUCH SCREEN PANEL

All the oven's power with a simple touch

The touch screen panels are intuitive and very easy to use. No manuals, no complications.

Discover an autonomous oven, which interacts with the user in a simple and dynamic way.

- Consult, enter and organise recipes by type
- Different baking phases with customisation of duration, temperature, steam and automatic opening of steam vents
- Save up to 4 stage baking per recipe
- Programming of different oven start and stop times on the same day, depending on the workflow, for greater energy savings

LCD PANEL

All features at your service

A control panel with accessible functioning to achieve perfect baking results, every time.

Find a universal graphic language understandable to all.

- Save up to 40 programmable recipes
- Memorize 4 stage baking per recipe
- Programming of a daily oven start
- Receive maintenance warnings



Turboram with stone deck and prover

TURBORAM XL SERIES

For great results
Greater solutions

An oven designed for larger productions. The quality of the baking process makes the Turboram XL oven one of the most sought-after by chain stores.



Turboram XL with single rack for 18 trays

Fixed rack system

Electric convection oven with a fixed rack system for 18 trays. Able to offer a high production output, even with a compact size and low space requirements.

More efficiency. Less maintenance

We want to evolve with you and for you. All our oven doors are sealed with stainless steel gaskets. This way, we can avoid recurring maintenance to replace the common rubber insulation seals.

Safety you can feel

So that high temperatures are not a concern when handling your oven, we always use double glass with a significant air chamber between the panes. This spacing results in a thermal cut and consequent cooling of the outer glass.

As clean on the inside as on the outside

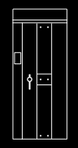
We simplified the cleaning process by developing a mechanism which enables the outer glass to open outwards. This way, both glass panels on both sides can be cleaned very easily.



Small details make a big difference

- Steam injection system
- Auto-inversion turbines ensure a perfectly uniform baking
- Precision convection baking adaptable to the most varied products with two adjustable fan speed

Turboram XL



Trays

40x80 cm	45x75 cm	40x60 cm
W 104 cm L 137 cm H 220 cm	W 104 cm L 137 cm H 220 cm	W 104 cm L 137 cm H 220 cm



Trays

60x80 cm
W 118 cm L 137 cm H 220 cm

Play Turboram XL Video

W - **Width** L - **Length** H - **Height**



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