



## SKLÁŘSKÉ STROJE ZNOJMO, s.r.o.

Hlavní 136/34  
Znojmo-Primetice  
669 04  
Czech Republic

Business department:

Tel.: + 420 515 282 357  
Fax: + 420 515 241 919

odbyt@sszn.cz  
www.sszn.cz



# CPMP

Cyclothermic Modular Tunnel Oven

### About company

- Company SKLÁŘSKÉ STROJE ZNOJMO, s.r.o. has its seat and administrative centre in Znojmo – Primetice, Czech Republic. The company has over 60 years of tradition in industrial engineering and manufacturing
- The Company consists of two production plants and has its own business, administrative, technology, construction and production department
- In 2009 we have successfully developed modern cyclothermic tunnel oven CPMP. Offering new technical and innovative solutions, our bakery division has already reached a great success
- Over 15 years of experience with the production of industrial belt ovens has significantly helped us to come up with the highest quality bakery tunnel oven. So far, we have produced and installed more than 150 ovens worldwide
- Tunnel oven CPMP has valid certification for EU, Belarus, Russia and Ukraine. The Company has implemented system ISO 9001:2009
- We supply complete bakery production lines for both industrial and mid size bakeries in cooperation with company Liberecké strojírny s.r.o.







# CPMP

## Cyclothermic Modular Tunnel Oven

**SSZN**  
SKLÁRSKÉ STROJE ZNOJMO  
BAKERY TECHNOLOGY

We produce tunnel ovens in width from 800 to 3600 mm.  
We offer custom made solutions for each client.

### Advantages of oven:

- Innovative modular and solid construction
- Easy and quick oven installation – assembly within 14 days maximum
- Possibility to increase / decrease baking area by adding / removing modules
- Standard delivery includes control system Simatic S7 and touch screen panel
- Remote administration – control of the tunnel oven via the LAN connection allows to detect and fix faults and also distant software modifications
- Control system allows to set baking of the stored baking recipes and also holds evidence of baking temperatures and other values crucial for the baking process

