

CASE STUDY

**APPLICATION:
AUTOMATIC CLEANING SYSTEM FOR MULTI-DECK OVENS**

**CUSTOMER:
INDUSTRIAL BAKERY**

OUR CHALLENGE: BUILD AN AUTOMATIC VACUUM SYSTEM TO CLEAN MULTI-DECK OVENS IN A SIMPLE AND FAST WAY

Industrial bakeries must comply with stringent quality standards to ensure an excellent finished product. Preventing contamination is a priority in the food industry: the use of an industrial vacuum cleaner for ovens allows for a quick removal of crumbs, baking residues, and burnt flour. If those are left on the baking surface, that would diminish the quality of the subsequent batches.

Multi-deck ovens are commonly used in industrial bakeries. This type of oven is highly versatile, as it allows for the production of a large number of products simultaneously, streamlining production processes. However, due to its size, cleaning a multi-deck oven can be a lengthy and complex process, especially between batches



Benefits of keeping an industrial bakery clean and free from hot debris, crumbs and burnt flour:

- Enhanced product quality;
- Compliance with hygiene regulations;
- Time saving in cleaning operations.

By investing in an automatic industrial vacuum system for bakeries, cleaning operations are significantly sped up. Additionally, there is no need to employ staff to vacuum the ovens between each baking session.



OUR AUTOMATIC VACUUM INSTALLATION

FOR MULTI-DECK OVENS

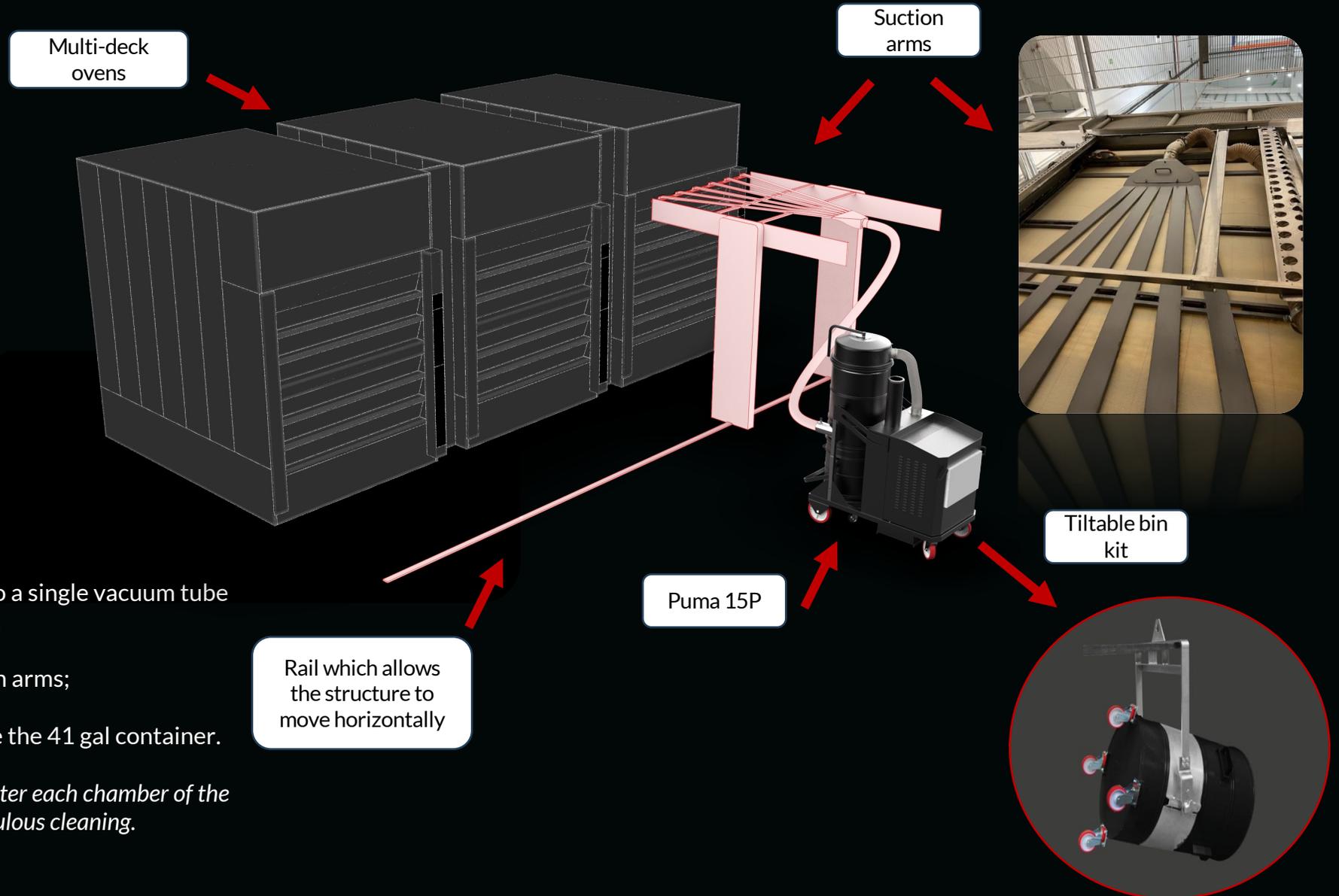
Our client needed to vacuum **baking residues and burnt flour** inside their multi-deck oven.

To optimize production time, it was necessary to use an automatic vacuum cleaner capable of **withstanding high temperatures** to avoid staff involvement in the cleaning process.

AUTOMATIC CLEANING SYSTEM: FEATURES

- 1 vacuum unit;
- 6 suction arms with brushes, connected to a single vacuum tube for easily reaching all corners of the oven;
- Metal structure which handles the suction arms;
- Tilttable bin kit installed, to easy discharge the 41 gal container.

Thanks to the metal structure, the 6 arms lift to enter each chamber of the oven. They move back and forth to ensure a meticulous cleaning.



AUTOMATIC SYSTEM WITH PUMA 15 P

VACUUM UNIT

The chosen central vacuum unit for this installation is the **Depureco PUMA 15 P**.

This unit offers the following features:

- Powerful **17.5 HP side channel blower**, specifically treated for high-temperature applications.
- **NOMEX** Filter, up to 482° F.
- Automatic cleaning system **PSC** (compressed air required).
- **41 gal collection bin** with a metal handle and 4 pivoting wheels. Tiltable bin kit is included in this installation.
- **Remote control** of the unit.
- Rotary **level sensory**, that stops suction when the container reaches its maximum capacity.



By using an industrial vacuum cleaner designed to work at high temperatures, it is possible to clean the oven while it is still hot, without waiting for it to cool down.

After that, you can proceed immediately to the next baking, without wasting valuable working hours.



17.5 HP Side channel blower



Nomex filter (up to 482° F)



Remote control



Automatic cleaning system PSC



41 gal collection bin



Rotary level sensory