

Туннельные печи серии HLT

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +375-257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: hgo@nt-rt.ru || сайт: <https://hongling.nt-rt.ru/>

Conveyor oven HLT-G001



Description

Basic

Model: HLT-G001
Custom voltage: 220V / 380V / 415V
Custom frequency: 50 / 60Hz
Custom length: 2.2-100 meters
Custom Material: Ss 201 / Ss 304
Custom Capacity: 1/2/3/4 Tray Input
Control system: PLC control, Japanese bearings
Custom tray size: 400*600mm / 460*720mm / 600*800mm
Capacity: Customizable
Inner size: Customized
Weight: 700-1200 Kg/M
Certification: ISO 9001, CE
Packing method: Wooden case / Optional
Brand: HONGLING
Origin: Guangzhou China
HS Code: 8417200000
Production capacity: 100 meters/month

Product Description:

1. Has 36 years of oven manufacturing technology and experience.
2. Has the ability of continuous baking, suitable for automatic food production models.
3. PLC safety control system.
4. Optional length and width specifications, all can be customized.
5. There are 3 types of conveyor ovens: electric oven, liquefied gas oven and natural gas oven.
6. With all stainless steel material, no rust.
7. High quality imported insulation cotton, high insulation efficiency and energy saving.

Product Features:

1. A high-performance device, capable of baking more food
2. A single product that delivers more productivity than other ovens
3. Integrated production line assembly
4. Higher efficiency and significantly reduced costs
5. More stable baking quality
6. Conveyor belt speed can be easily adjusted.

Conveyor oven HLT-E001



Description

Basic

Model: HLT-E001
Material: Stainless steel 201/304
Control system: PLC control, Japanese bearings
Custom length: 5-100 meters
Capacity: 1/2/3/4 trays at a time
Voltage: 380V
Tray size: 400*600mm / 460*720mm / 600*800mm
Capacity: Customizable
Inner size: Customized
Weight: 700-900 Kg/M
Certification: ISO 9001
Packing method: Wooden case / Optional
Product details: CE
Brand: HONGLING
Origin: Guangzhou China
HS Code: 8514109000

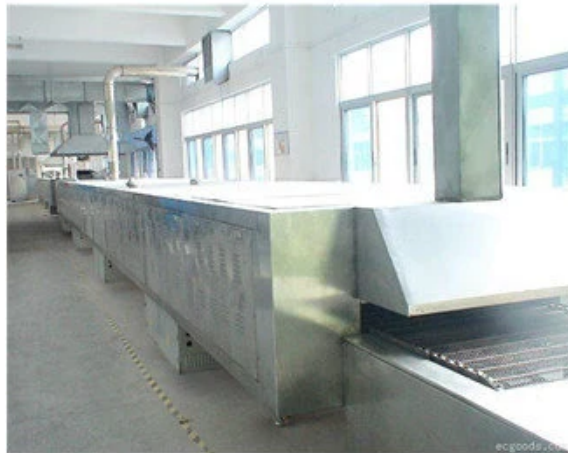
Product Description:

1. Factory with 36 years of production experience.
2. Capable of continuous baking, suitable for automatic food production models.
3. PLC safety control system.
4. Optional length and width specifications, all can be customized.
5. There are 3 types of conveyor ovens: electric oven, liquefied gas oven and natural gas oven.
6. All stainless steel material.
7. High quality imported insulation cotton, high insulation efficiency and low price.
8. Mainly used for bread, cakes, French rolls, egg cakes, moon cakes, hamburgers, etc.

Product Features:

1. The oven is a large continuous baking equipment, suitable for mass production.
2. It is a high-performance equipment, allowing for baking more food.
3. It is integrated with the production line assembly.
4. High efficiency and low cost.
5. The quality of the baked product is more stable.
6. The transmission speed can be easily adjusted.
7. It is a production line suitable for food factories.

Conveyor oven HLT-D001



Description

Basic

Model: HLT-D001
Material: Stainless steel 201/304
Control system: PLC control, Japanese bearings
Custom length: 10-100 meters
Capacity: 2/3/4 trays at a time
Voltage: 380V
Tray size: 400*600mm / 460*720mm / 600*800mm
Capacity: Customizable
Inner size: Customized
Weight: 700-1200 Kg/M
Certification: ISO 9001
Packing method: Wooden case / Optional
Product details: CE
Brand: HONGLING
Origin: Guangzhou China
HS Code: 8514300090
Production capacity: 100 meters/month

Product Description:

1. Factory with 36 years of production experience.
2. Capable of continuous baking, suitable for automatic food production models.
3. PLC safety control system.
4. Optional length and width specifications, all can be customized.
5. There are 3 types of conveyor ovens: electric oven, liquefied gas oven and natural gas oven.
6. All stainless steel material.
7. High quality imported insulation cotton, high insulation efficiency and low price.
8. Mainly used for bread, cakes, French rolls, egg cakes, moon cakes, hamburgers, etc.

Product Features:

1. The oven is a large continuous baking equipment, suitable for mass production.
2. It is a high-performance equipment, allowing for baking more food.
3. It is integrated with the production line assembly.
4. High efficiency and low cost.
5. The quality of the baked product is more stable.
6. The transmission speed can be easily adjusted.
7. It is a production line suitable for food factories.



По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +375-257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: hgo@nt-rt.ru || сайт: <https://hongling.nt-rt.ru/>