

Industrial Ovens for Food Processing

Maximize production with an ITS Continuous Process Conveyor Baking Oven or a Batch Curing Oven

Continuous Process Conveyor Baking Oven

International Thermal Systems manufactures industrial conveyor ovens for high production baking facilities. Our ovens are used to bake pitas, tortillas, pretzels, flat breads and more. The ovens are constructed of 304 stainless steel interior and 304 stainless steel exterior, reinforced with structural steel for years of trouble-free service. They are heated with one or multiple zones of control above and below the conveyor belt for optimum / controllable heating and browning of the bread. The ovens utilize several types of stainless steel conveyor systems matched to the product being processed. The controls are designed to offer precise temperature control in each zone.



Maximize production with a Batch Process Curing Oven

International Thermal Systems manufactures industrial batch ovens for baking facilities. Our ovens are used to cure sausage and jerky. The ovens are constructed of 304 stainless steel interior and 304 stainless steel exterior, reinforced with structural steel for years of trouble-free service. The controls are designed to offer precise temperature control.



System Options:

- Exhaust System
- Humidity Control
- Multiple Zones of Control
- Optional Voltages

