



Meincke Turbu E IFC Oven.

Energy-efficient baking
Zero emission

The **electrically heated** Meincke Turbu E oven offers sustainable “zero emission” baking while delivering a perfect bake to a large variety of products – from biscuits, cookies and cakes to pizzas, pies and many more, just as the traditional heated Meincke Turbu oven, but with even lower energy consumption.

With more than 60 years of expertise in designing the best and most energy efficient forced convection ovens, the Meincke Turbu E oven adds “**zero emission**” and even **lower energy** consumption to the already long list of benefits offered by the traditional heated range of Meincke Turbu ovens. The Meincke Turbu oven is appreciated for its flexibility, ease of operation, uniform consistent bake, low energy consumption and high efficiency offering a market leading low total cost of ownership. To bring you a step close towards the sustainable bakery we offer a conversion package allowing you to convert your current traditional heated Meincke Turbu to electrical power. If you can make it, we can bake it!



Most sold
tunnel oven
world-wide.



Energy efficient with electrical heating

- Enabler for CO2 neutral production.
- No combustion gases (CO₂, NOx).
- Less components for heating system (no gas trains / piping).



Food safety through FDA - approval

- Food compliance: CE / UL / USHA.
- All materials in contact are FDA approved.
- 10% less acrylamide development.



Easy maintenance

- Cleaning hatches built in every 2 meter module for easy operation and cleaning.



Fast installation & scalability with modular design

- 2m long prefabricated modules.
- Fast to install and easy to extend.



Improved production with a retrofit

- Traditional heated Meincke Turbu ovens can be upgraded to an electrical heating oven.



Configure to your needs

- Many options available: Gap control, heat, recovery unit, recirculation device and full moisture control.

Meincke Turbu E

Technical Information

Band width between:	0.8m – 4m
Modular build up:	1 module ~ 2m long
Max. operating temperature:	325°C
Delivery lead time:	6 months
Lifetime:	20+ years
Fast installation time:	2-3 weeks

Cleaning hatches:

One per 2 meter module if width < 1500 mm

Two per 2 meter module if width > 1500 mm

Key take-aways

- The most sold oven in the world can be used for baking a huge variety of products.
- With the convection oven you can bake everything from biscuits, cookies and cakes to pizzas and pies and many other products.
- “Meincke Turbu E” is the most energy-efficient oven in the market.
- Retrofit option: Upgrade your old gas fired IFC oven to an electric heated IFC oven.

“If you can make it, we bake it!”

Customized solutions for customer needs.

Technical notifications reserved.

Images may differ from the latest execution of the machine.

