



TOMBAKE DECKOVEN SINTECK

Note: We reserve the right to both technical, as well as design modifications.

info@tombake.co.za

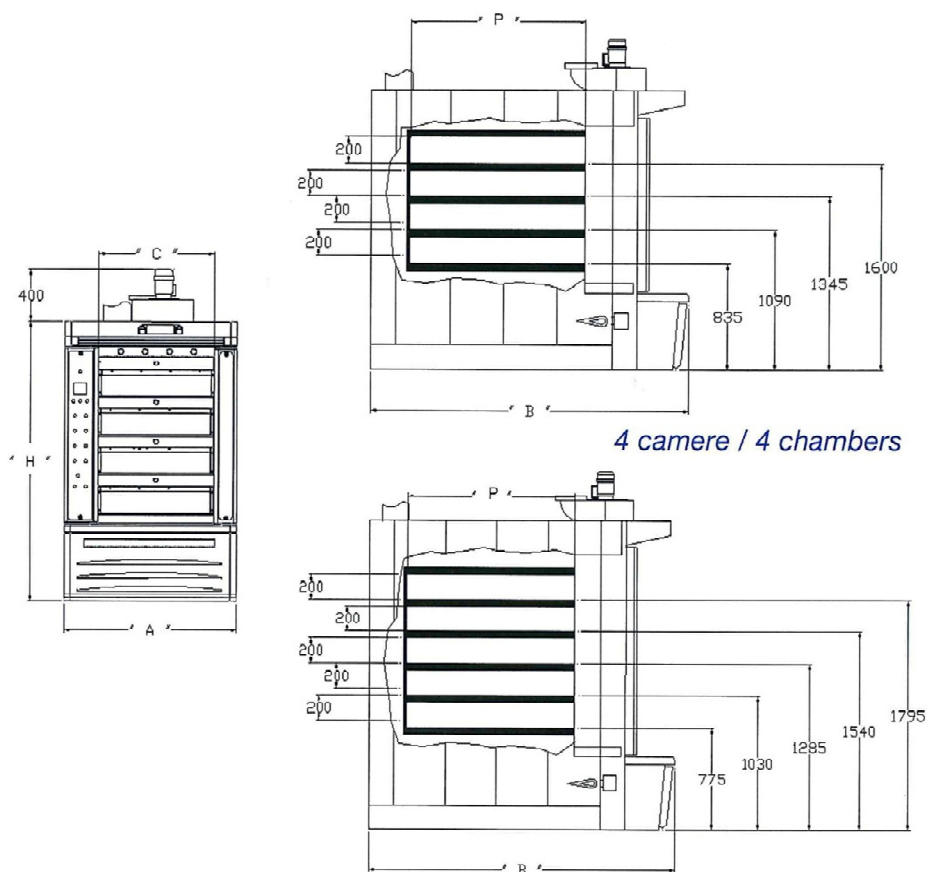


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The Sinteck Oven, conceived and designed to meet modern and conscious, but also more demanding, bread-baking, is represented today by a greater productive diversity thanks to the different baking temperatures. Sinteck provides ample responses to all this, going quickly from baking large and small pieces, from baking bread to pastries, and for all the products that require strong push in stone deck, like pizzas focaccias. Rapidity and agility, keeping the same traditional results, that's always high quality baking but with greater attention to savings in consumption and management costs, for an oven with greatly reduced ordinary and extraordinary maintenance.



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