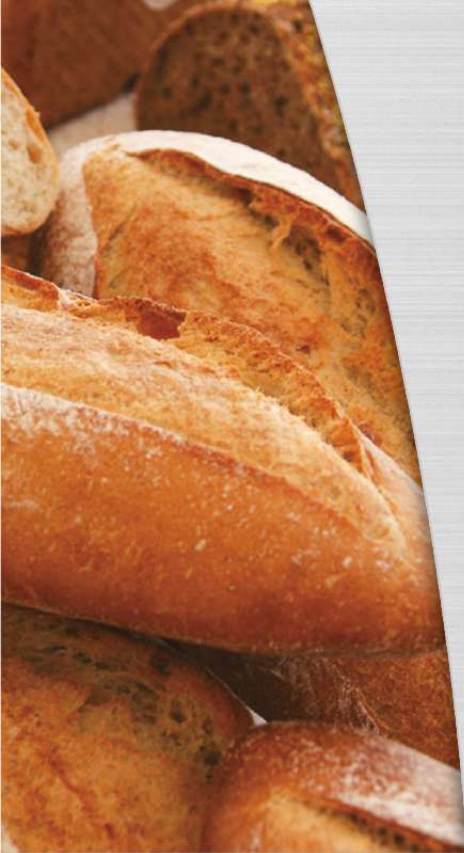


ToKURa



Tooluxe Oven UT  
Tooest Oven  
Took Oven UT



# Tokura Oven

Electric

TOKURA Shoji Co.,Ltd  
Machinery dept Factory



All Products are Made in JAPAN

# Tokura Oven



## From hard to Soft

This oven, developed as the result of thorough examination of the needs of bakeries, can bake bread ranging from hard bread to soft bread in this single machine.

## Lineup of Tokura Ovens

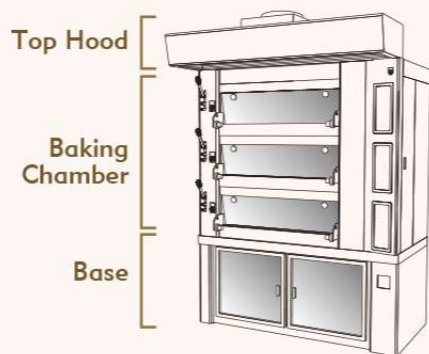
We offer three types of ovens to meet our customers' needs.



Please refer to the next page for more details on each model.

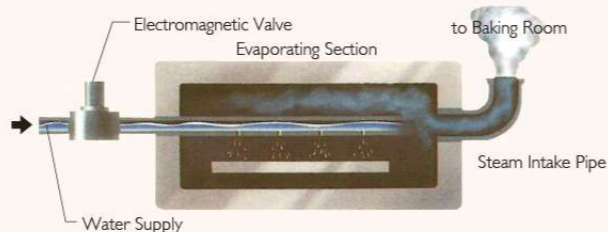
In accordance with our customers' requests, we elaborately manufacture the ovens with our skilled engineers and the state-of-the-art machine tools.

Tokura's Oven UT is a multideck oven with a flexible combination available in accordance with the customers' product lines and production quantities. An Oven UT model is constituted of the top portion, the baking chamber and the base portion.



## SSG Super Steam Generator

Water drops are directed into a steam generator heated by a separated heater to generate steam of high concentration in a great quantity required for baking hard bread. As it is installed outside the oven, no lowering of temperature occurs in the baking chamber due to generated heat voluminous product can be baked with good heat penetration.



## Operation Panel

## Digital Type Operation Panel of Further Improved Operability

A microcomputer is built in an operation panel to allow an operator regardless of a beginner or an expert to realize desired baking with "not too intensive but not too weak heating power". Functions for adjustment of temperature and heat intensity (power), as a matter of course, a program registering function, an automatically operating function, a twin timer, a self-diagnosing function and an automatic start-up function are all incorporated in it as standard equipment.

### Memory function

Step Operation Mode: With this mode, temperature, power (heat intensity) and steam volume are automatically adjusted in four levels. Up to eight baking data can be stored.

Manual Operation Mode: With this mode, the oven is operated at a single temperature. Up to eight baking data can be stored.

### Temperature Adjustment

Temperature can be set in one-degree increments in Celsius, and the current temperatures and the setup temperatures for the top heat and the bottom heat are displayed at all times. When a temperature approaches the setup temperature, the heating value will be automatically controlled in order to accurately keep the desired temperature.



### Power (Heat Intensity)

Heat intensity can be set in eight levels, enabling heating with electric power appropriate for each product and efficient baking.

### Timer

A twin timer, with which the baking time can be set in one-second increments, allows an operator to set the time for each product respectively, which is very convenient when baking different products in the same baking chamber. With a press of a time addition key, the baking time can be added for 20 seconds x the number of times of pressing the key, and the oven restarts itself without changing the set values.

### Self-diagnosing Function

In case of trouble, the computer diagnoses a faulty section and notifies the failure, which makes it possible to have the oven repaired quickly.

### Automatic Start-up Function

With an integrated subtraction timer, baking starts up automatically after a lapse of the registered time. This function is also available with the direction from the dough conditioner.

## Baking bed

## Hearth with a choice to meet each demand

The baking bed constituted of a natural stone in addition to a standard regenerative plate has a high regenerative capacity for the lower heat, which increases the total thermal capacity of the oven to stabilize heating, which in turn provides good heat penetration into and good volume for products.

## Baking Color Control

## Baking Color Controlling Plate

Heat rays are radiated in a wide range from near infrared rays to far infrared rays to provide products with a desired baking color around the time the heat penetrates into the product center, thus directing heat softly to the products to bake up the products with good color and gloss as well as thinner crust without uneven baking.



## Body

## Body with a Long Service Life

All of the iron plates of the oven's body are thickly aluminized. To ensure rust prevention, stainless steel is used to the parts of the body that are directly exposed to steam and exhaust.



# Tooluxe Oven UT

High-grade type



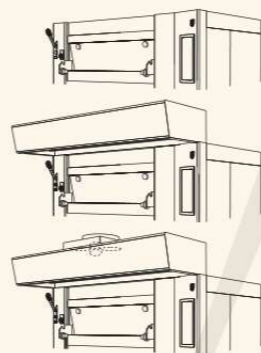
## Top Hood

### Top Hood Portion with a Choice of Style

High-performance heat insulating material is used to the top hood as well as to the baking chamber in order to prevent heat radiation from the top portion.

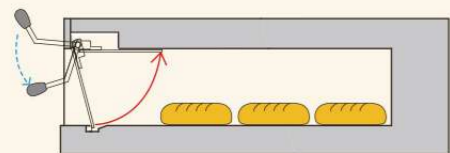
Very highly energy-cost effective top portion does not make you feel the heat even when you touch it. An exhaust fan can be equipped with the inbuilt decorative hood at the front of the top portion on request. In this case, the construction is not required to install a hood in the building at the place to locate the oven.

- No decorative hood
- Standard decorative hood
- Hood with inbuilt exhaust fan



## Door

### Easy Loading of Oven Loader



The flip-up full-glass doors reduce steam leakage.

You do not have to open the door by hand when inserting an oven loader.

- ▼ 1545mm
- ▼ 1190mm
- ▼ 835mm
- ▼ 480mm

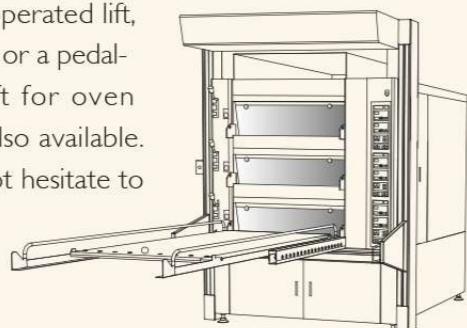


▲ TRW441M  
(A top hood is available as an option.)

## Oven Loader Lift

### Easy Loading Available with a Lift

A manually-operated lift, an electric lift or a pedal-operated lift for oven loader are also available. Please do not hesitate to ask us



● A lift is available as an option.

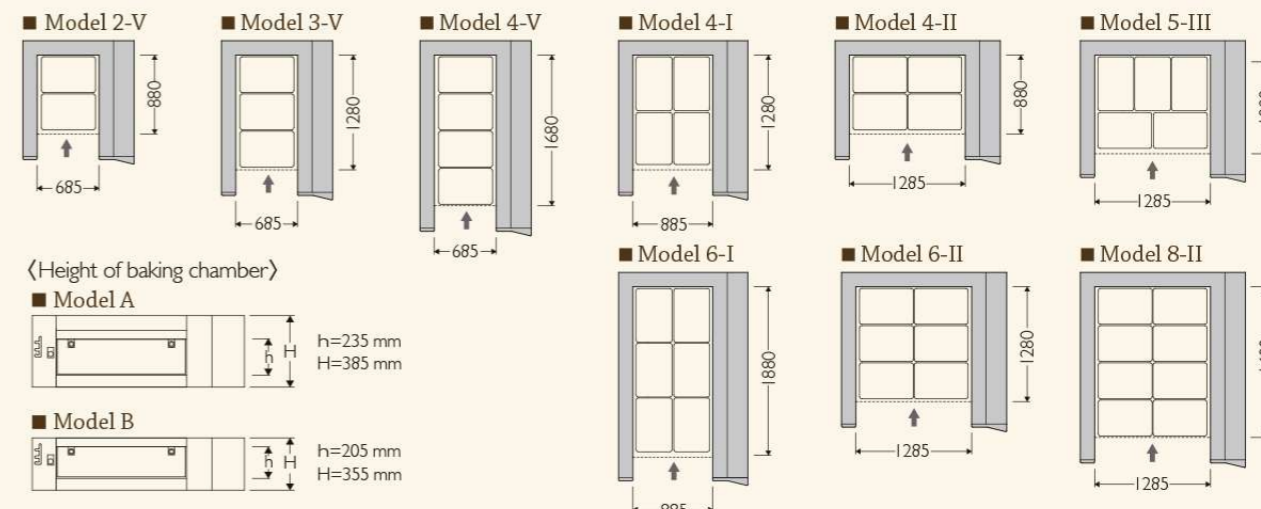


▲ Door opening/closing

## Baking Chamber

### Baking Chambers in a Wide Range of Variations to Meet Extensive Demands

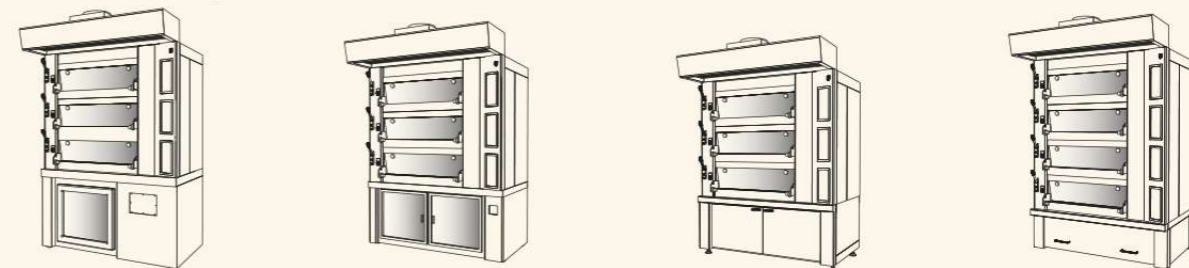
The standard size of TOOLUXE Oven UT is designed for 2, 3, 4, 5, 6 or 8 tray (600×400mm) insertions per deck. Based on the tray placement, this oven can be classified into Model I (sideways placement), Model II (sideways placement) and Model V (portrait placement). TOOLUXE Oven UT in a special size can also be customized. The height of baking chamber entrance has two types: Model A (235mm) and Model B (205mm). A model can be chosen in accordance with the products to bake; for instance Model A is suitable for high tinned loaves, including loaf of bread with round top, and Model B is suited to French breads and smaller breads. An increased use of insulating material by 20% enhances the oven's overall thermal capacity compared with other two models.



## Base

### A Variety of Base Types Combining Various Functions

Various types of base portion are offered to choose from in accordance with the size and the number of decks of baking chamber.



- E** Retarder proofer Base E12 H=830mm
- F** Final proofer base F12E/F16E/F24E H=820mm
- KH** Base portion with a storage box H=1000mm for 1·2 decks
- M** Base portion with a Roller storage H=400mm for 4 decks
- KA** H= 605mm for 3 decks



- G** Base with the horn legs H=1000mm for 1·2 decks
- H** H= 605mm for 3 decks
- I** H= 400mm for 4 decks
- J** H= 160mm for 5 decks
- PH** Base with the SUS pipe legs H=1000mm for 2 decks
- P** H= 605mm for 3 decks
- PL** H= 400mm for 4 decks

\*The height can be adjusted to satisfy your needs. Please contact us.  
 \*Model F24E and Model L32 cannot be combined with a baking chamber with 1, 2 or 3 tray insertions.  
 \*A top hood portion cannot be attached to the models with H=850mm.  
 \*A base with a table can be customized.



# Toorest Oven

Stylish type



## Top Hood

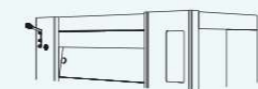
### Top Hood Portion with a Choice of Style

High-performance heat insulating material is used to the top hood as well as to the baking chamber in order to prevent heat radiation from the top portion.

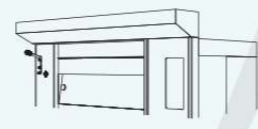
Very highly energy-cost effective top portion does not make you feel the heat even when you touch it.

An exhaust fan can be equipped with the inbuilt decorative hood at the front of the top portion on request. In this case, the construction is not required to install a hood in the building at the place to locate the oven.

■ No decorative hood



■ Standard decorative hood type

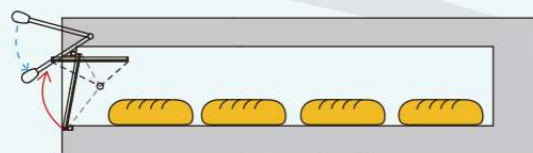


■ Hood with inbuilt exhaust fan



## Door

### Easy Loading and Unloading of the Products and Easy Cleaning



This model is supplied with full-glass doors as same as TOOLUXE Oven UT. The doors open inward and upward, which makes it possible to place the breads on the very front side and facilitates easy loading and unloading. With a shorter depth than other models, this oven is perfectly suited to the kitchens and the shops with less space in front of the oven. Since the back side of glass faces downward when opening the door, the both sides of the door can be cleaned without removing the glass.

▼ 1330mm  
▼ 900mm  
▼ 470mm

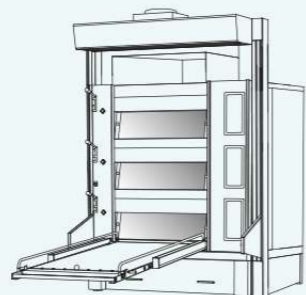


▲ TYH-533S

## Oven Loader Lift

### Easy Loading Available with a Lift

A manually-operated lift, an electric lift or a pedal-operated lift for oven loader are also available. Please do not hesitate to ask us.



▲ Door opening/closing

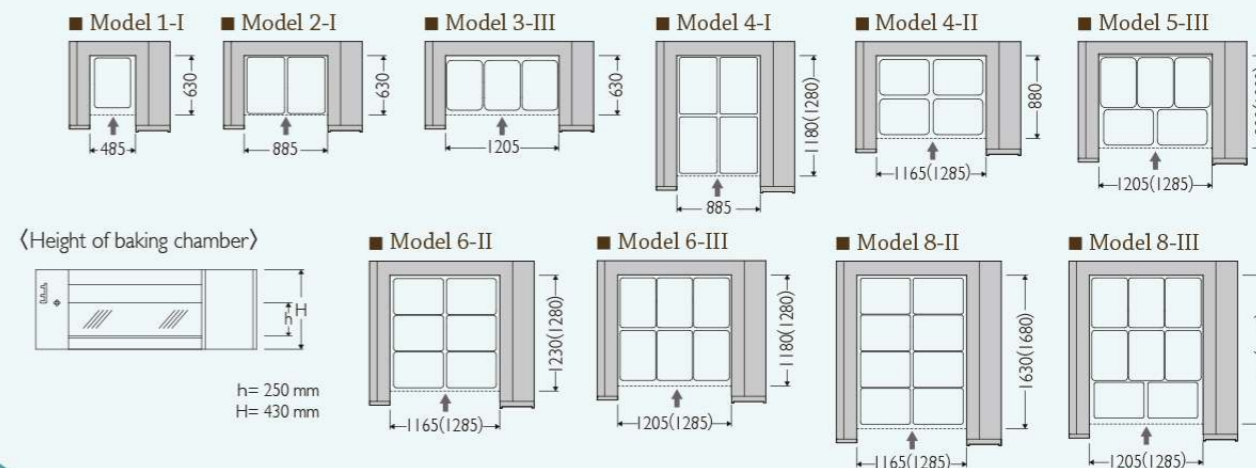
● A lift is available as an option.

## Baking Chamber

### Baking Chambers in a Wide Range of Variations to Meet Extensive Demands

The standard size of TOOREST Oven is designed for 1, 2, 3, 4, 5, 6 or 8 tray (530×380mm or 600×400mm) insertions per deck. Based on the tray placement, this oven can be classified into Model I (portrait placement), Model II (sideways placement) and Model III (portrait placement). TOOREST Ovens in a special size can also be customized.

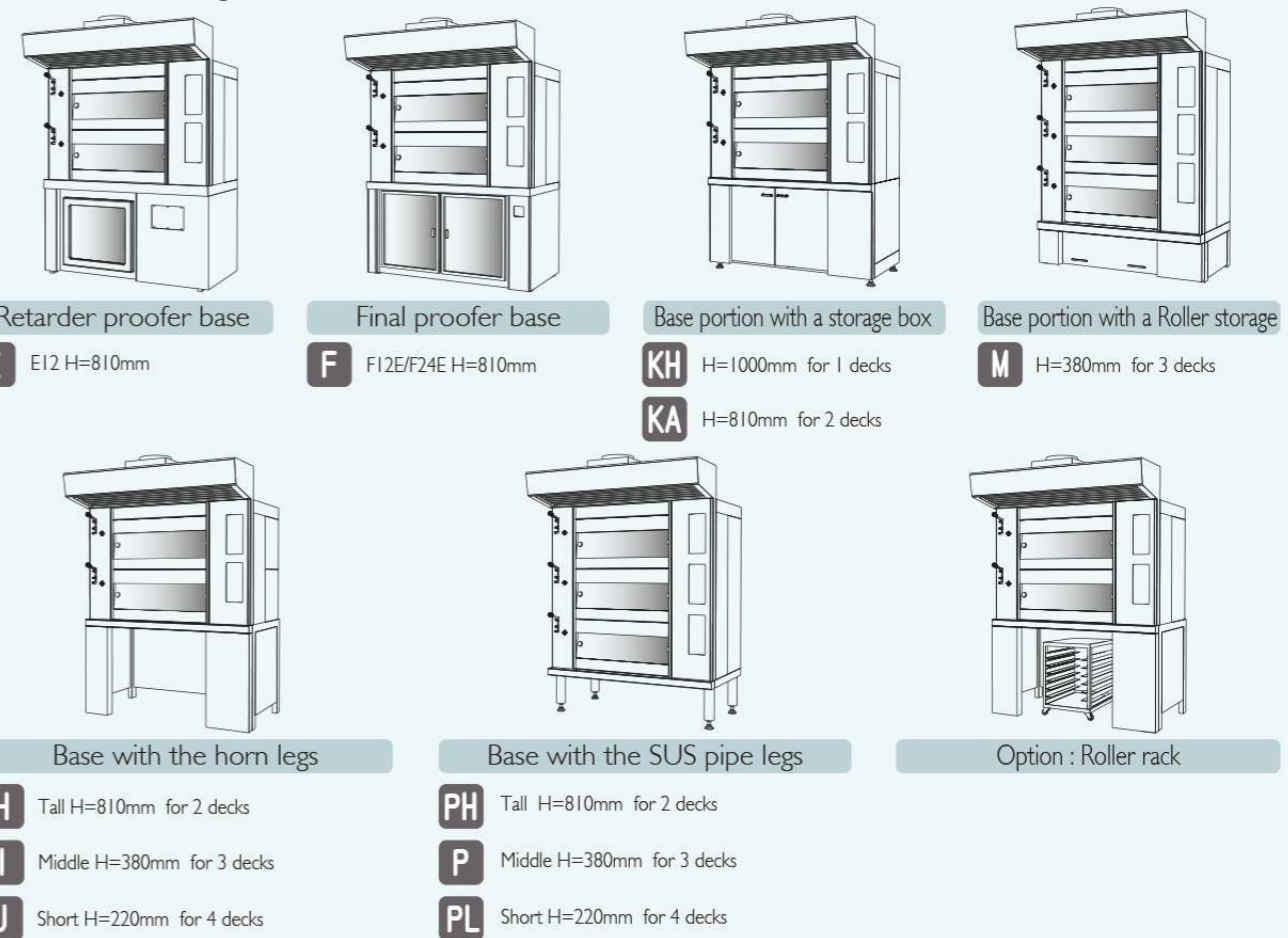
The height of baking chamber entrance is 200mm (when opening the door), and the height of inside chamber is 250mm. \*Sizes in the ( ) are for 400mm×600mm tray.



## Base

### A Variety of Base Types Combining Various Functions

Various types of base portion are offered to choose from in accordance with the size and the number of decks of baking chamber.



\*The height can be adjusted to satisfy your needs. Please contact us.  
 \*Model F24E and Model L32 cannot be combined with a baking chamber with 1, 2 or 3 tray insertions.  
 \*A base with a table can be customized.



# Took Oven UT

Traditional type



## Top Hood

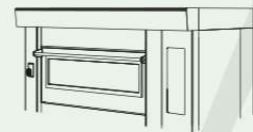
### Top Hood Portion with a Choice of Style

High-performance heat insulating material is used to the top hood as well as to the baking chamber in order to prevent heat radiation from the top portion.

Very highly energy-cost effective top portion does not make you feel the heat even when you touch it.

An exhaust fan can be equipped with the inbuilt decorative hood at the front of the top portion on request. In this case, the construction is not required to install a hood in the building at the place to locate the oven.

■ Standard decorative hood type

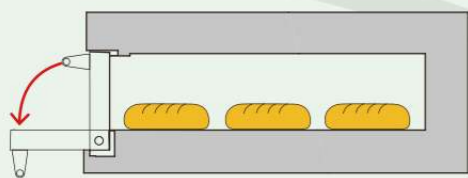


■ Hood with inbuilt exhaust fan type



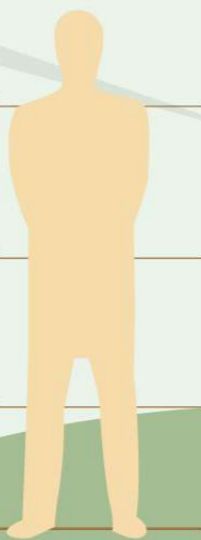
## Door

### Well-insulated Traditional-type Model



This traditional type of oven has been manufactured for years. The insulated doors supplied with triple wide glasses enhance visibility of the inside of the oven and insulation efficiency. When opening the door, it serves as a temporary table to facilitate loading and unloading.

▼ 1402mm  
▼ 917mm  
▼ 432mm



▲TOU432S

## Decor-ation

### Helping to create a shop atmosphere !

Brick-style Tiled Ovens.

Designed to rejuvenate the original oven style.

A variety of choices are available!

Originally customized oven only for the customer!

Ideal choice for the shops with open kitchen!

Tiling is available to all models of Tokura Ovens.

\*The oven in the photo is one of the examples. The ovens can be customized in accordance with the customers' requests.

(Please note that the product colors in the picture may differ from those of the actual ones due to printing.)



▲TOOK Oven UT

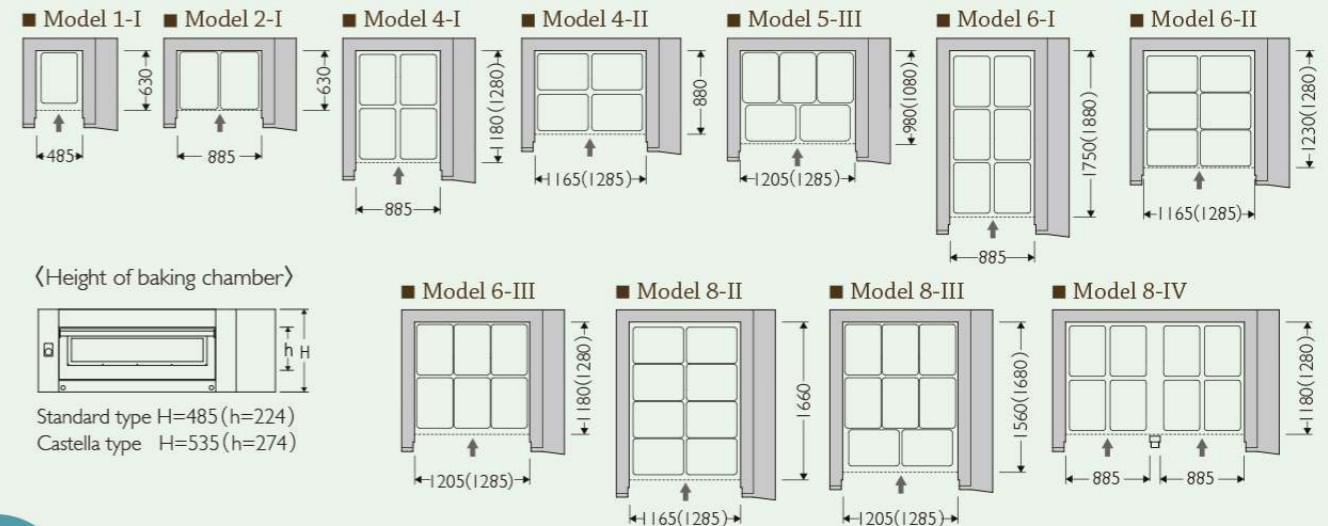


▲TOOLUXE Oven UT

## Baking Chamber

### Baking Chambers in a Wide Range of Variations to Meet Extensive Demands

The standard size of TOOK Oven UT is designed for 1, 2, 4, 5, 6 or 8 tray (530×380mm) insertions per deck. Based on the tray placement, this oven can be classified into Model I (portrait placement), Model II (sideways placement), Model III (portrait placement), and Model IV (portrait placement). The height of baking chamber entrance is 224mm (standard model). This oven is suitable for all sorts of baking products, including tall products such as loaf of breads with round top and standard products such as Danish pastries. While sponge cakes can be baked in a baking chamber for breads, the baking chambers especially designed for pastries and for Nagasaki CASTELLA (sponge cake) are also available. The ovens with low height body can also be customized on request. \*Sizes in the ( ) are for 400mm×600mm tray.



## Base

### A Variety of Base Types Combining Various Functions

Various types of base portion are offered to choose from in accordance with the size and the number of decks of baking chamber.



Retarder proofer base

**E** E12 H=805mm



Final proofer Base

**F** F12E/F24E H=800mm



Base portion with a storage box

**KA** H=800mm for 1 decks

**KH** H=620mm for 2 decks



Base portion with a Roller storage

**M** H=305mm



Base with the horn legs

**H** Tall H=620mm for 2 decks

**I** Middle H=305mm for 3 decks

**J** Short H=205mm for 4 decks



Base with the SUS pipe legs

**PH** Tall H=620mm for 2 decks

**P** Middle H=305mm for 3 decks

**PL** Short H=205mm for 4 decks



Option : Roller rack

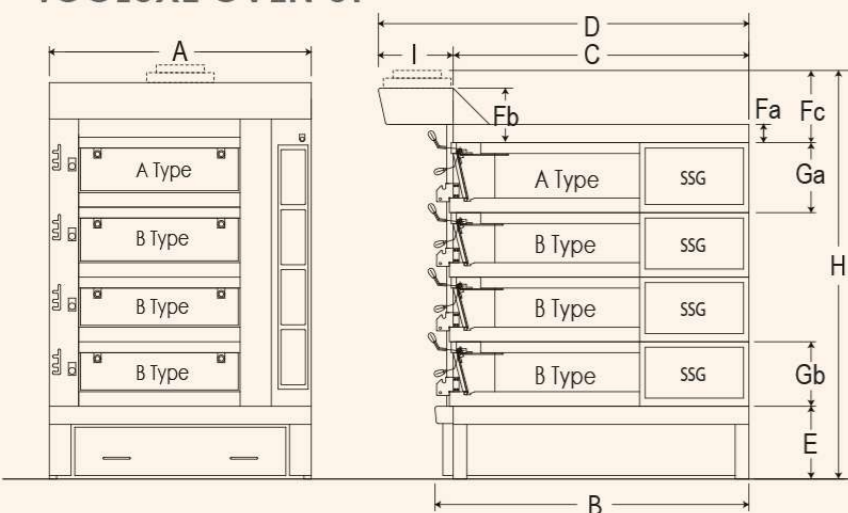
\* The height can be adjusted to satisfy your needs. Please contact us.

\* Model F24E and Model L20 cannot be combined with a baking chamber with 1, 2 or 3 tray insertions.

\* A base with a table can be customized.

# Technical Specifications

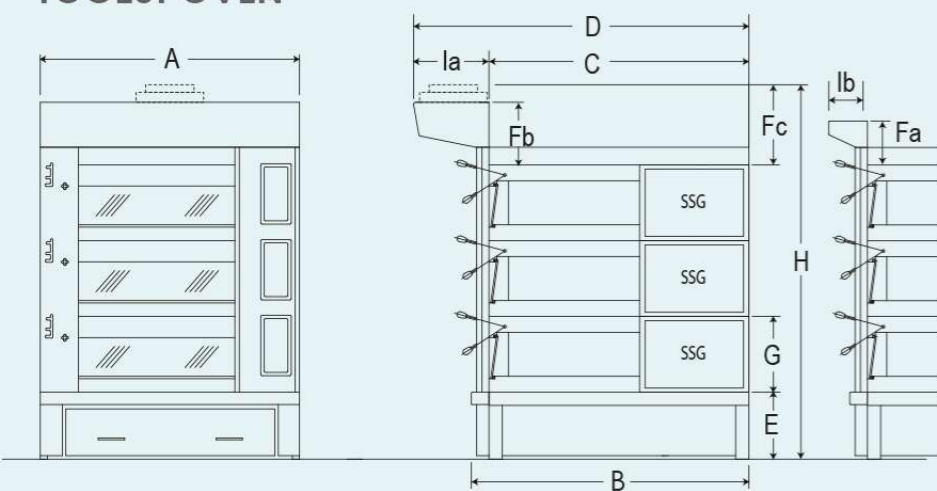
## TOOLUXE OVEN UT



Ga, Gb	F
A type: Ga=385mm B type: Gb=355mm	Fa=100mm Fb=300mm Fc=390mm

I=428mm

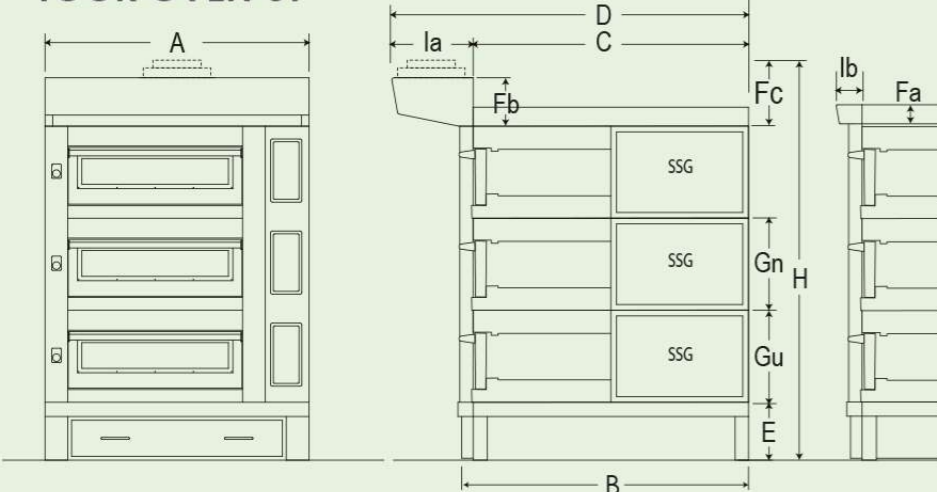
## TOOEST OVEN



G	F
430mm	Fa=250mm Fb=355mm Fc=445mm

la=428mm lb=220mm

## TOOK OVEN UT



Gu, Gn	Fa, Fb
Standard : Gu=485mm Castella : Gn=535mm	Fa=100mm Fb=255mm Fc=345mm

la=428mm, lb=135mm

● Tray size : S:530x380 ,M:600x400

Model	Number of Trays for each deck	Electric power		Overall dimension			SSG	
		Mono-phase /200V	3-phase /200V/380V/400V	A x B M:600x400		C	Mode	Electric power
2 - V	2	5.4 kW		1240mm×1390mm		1290	SSG-1	1.0kW
3 - V	3	6.0 kW		1240mm×1790mm		1690	SSG-1(3)	1.0(1.5)kW
4 - V	4	7.4 kW		1240mm×2190mm		2090	SSG-3 (SSG-5)	1.5kW (2.25kW)
4 - I	4	7.5 kW		1440mm×1790mm		1690		
4 - II	4	7.7 kW		1840mm×1390mm		1290		
5 - III	5	9.0 kW		1840mm×1590mm		1490	SSG-4 (SSG-6)	2.1kW (3.15kW)
6 - I	6	10.1 kW		1440mm×2390mm		2290		
6 - II	6	10.1 kW		1840mm×1790mm		1690	SSG-6	3.15kW
8 - II	8	14.7 kW		1840mm×2190mm		2090	SSG-6	3.15kW

Model	Number of Trays for each deck	Electric power		Overall dimension				SSG	
		Mono-phase /200V	3-phase /200V/380V/400V	A x B		C		Mode	Electric power
				S:530x380	M:600x400	S	M		
1 - I	1	3.0 kW	3.0 kW	1070mm×990mm	1070mm×990mm	890	890	SSG-1	1.0kW
2 - I	2	4.6 kW	4.6 kW	1470mm×990mm	1470mm×990mm	890	890	SSG-1	1.0kW
3 - III	3	5.7 kW	6.2 kW	1790mm×990mm	1870mm×990mm	890	890	SSG-1	1.0kW
4 - I	4	6.6 kW	7.1 kW	1470mm×1540mm	1470mm×1640mm	1440	1540	SSG-3 (SSG-5)	1.5kW (2.25kW)
4 - II				1750mm×1240mm	1870mm×1240mm	1140	1140		
5 - III	5	8.3 kW	9.0 kW	1790mm×1340mm	1870mm×1440mm	1240	1330	SSG-5 (SSG-6)	2.25kW (3.15kW)
6 - II	6	9.5 kW	11.0 kW	1750mm×1590mm	1870mm×1640mm	1490	1540		
6 - III				1790mm×1540mm	1870mm×1640mm	1440	1540		
8 - II	8	12.4 kW	14.4 kW	1750mm×1990mm	1870mm×2040mm	1890	1940	SSG-6	3.15kW
8 - III				1790mm×1940mm	1870mm×2040mm	1840	1940		

Model	Number of Trays for each deck	Electric power		Overall dimension				SSG	
		Mono-phase /200V	3-phase /200V/380V/400V	A x B		C		Mode	Electric power
				S:530x380	M:600x400	S	M		
1 - I	1	3.0 kW	4.5 kW	990mm×980mm	990mm×980mm	900	900	SSG-1	1.0kW
2 - I	2	4.5 kW	4.5 kW	1390mm×980mm	1390mm×980mm	900	900	SSG-1	1.0kW
4 - I	4	6.5 kW	7.0 kW	1390mm×1530mm	1390mm×1630mm	1450	1545	SSG-3 (SSG-5)	1.5kW (2.25kW)
4 - II				1670mm×1230mm	1790mm×1230mm	1150	1145		
5 - III	5	8.0 kW	8.5 kW	1710mm×1330mm	1790mm×1430mm	1250	1340	SSG-5 (SSG-6)	2.25kW (3.15kW)
6 - I	6	9.5 kW	11.0 kW	1390mm×2100mm	1390mm×2250mm	2020	2170		
6 - II				1670mm×1580mm	1790mm×1630mm	1500	1550		
6 - III	6	9.5 kW	11.0 kW	1710mm×1530mm	1790mm×1630mm	1450	1545	SSG-6	3.15kW
8 - II	8	12.0 kW	14.0 kW	1670mm×2010mm	1790mm×2030mm	1930	1980		
8 - III				1710mm×1930mm	1790mm×2030mm	1850	1980		
8 - IV	8	13.5 kW	15.5 kW	2460mm×1530mm	2460mm×1630mm	1450	1545	SSG-6	3.15kW

Model	Function	Number of Trays for each deck	E			Electric power 3-phase 200V	Capacity of Air cooled condensing unit
			TRW	TYH	TOU		
E - 12	Retarder proofer Base	12	830	810	805	1.3kW	0.4kW
F - 12	Final proofer base	12	820	810	800	1.8kW	—
F - 16	Final proofer base	16	820	—	—	1.8kW	—
F - 24	Final proofer base	24	820	810	800	—	—
KA	Base portion with a storage box	—	1000/605	1000/810	800/620	—	—
M	Base portion with a Roller storage	—	400	380	305	—	—
H	Base with the horn legs Tall	—	1000/605	810	620	—	—
I	Base with the horn legs Middle	—	400	380	305	—	—
J	Base with the horn legs Short	—	160	220	205	—	—
PH	Base with the SUS pipe legs Tall	—	1000	810	620	—	—
P	Base with the SUS pipe legs Middle	—	605	380	305	—	—
PL	Base with the SUS pipe legs Short	—	400	220	205	—	—

- Product specifications are subject to change without notice for improvement.
- The height of the bases can also be customized on request.
- Total Power = Power of deck x number of decks + Power of SSG x number of SSGs + Power of the base
- Retarder proofer Base can be made for only 3Phase/200V



**TokuRa**

TOKURA Shoji Co.,Ltd  
Machinery dept Factory

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JBCM  
(Japan Bakery and Confectionery Machinery  
Manufacturers' Association)

FOOMA JAPAN  
(Food machinery exhibition in Japan)