

JOMIND

Since 1984



what the
finest bakers
prefer



India's First & Largest Selling Fully Automatic Gas Oven



JOMIND TRIPLE DECK F.A.G OVEN

Improving Your Business Is Our Business.

Jomind, a trusted brand since 1984 in the bakery and food processing industry, engaged in the manufacturing and servicing of bakery ovens.

Promising the baker the state-of-the art, economical, eco-friendly baking ovens, Jomind provides the Fully Automatic Gas Oven in deck modules. These Deck Ovens have won appreciation for their durability, performance and service in the bakery and food processing industry. These Ovens are manufactured under stringent quality control methods at our modern facility ensuring reliability under arduous operating conditions meeting Specific requirements providing the end-user 'Total Customer Satisfaction'.

Jomind today enjoys a leading position in the market, the trust and confidence of the consumers, renowned for the products its service and most of all, the Quality Baking that the Baker appreciates every single day.

Our Vision: Jomind envisions to excel in the oven industry to play a leading role in the laying-out of modern and efficient working bakeries.



JOMIND DOUBLE DECK F.A.G OVEN

Standard Features:

- ▶ World wide acceptance - deck ovens in 1/2/3 modules
- ▶ Compact & elegant design - suitable for show kitchens & bakeries alike
- ▶ Wide ranging capacities - baking area starting from 2 ½ upto 12 ½ sq.ft.
- ▶ Easy operation - minimum operator control
- ▶ Fastest preheating - requires 10min. to attain 150°C.
- ▶ Accurate bake results - independent top & bottom heat zones
- ▶ Superior performance - suitable for continuous or shift operation
- ▶ Highest durability tropicalised for 8-12 years service
- ▶ Minimum maintenance - planned control panel layout
- ▶ Eco friendly - negligible exhaust gases.



JOMIND SINGLE DECK F.A.G OVEN



JOMIND XPRESS OVEN



JOMIND RACK OVENS

MODEL	NO. OF TROLLEYS	ELECTRIC POWER 440 V 3 PHASE	OUTER DIMENSION	TRAY SIZE
JRO 60	Single Trolley	1.25 HP	1200x1600x1900mm (47" x 63" x 75")	330 x 440mm (13" x 17")
JRO 80	Single Trolley	1.25 HP	1320x1650x1950mm (52" x 65" x 77")	435 x 440mm (17" x 17")
JRO 108	Single Trolley	2.25 HP	1295x1829x1829mm (51" x 72" x 72")	500 x 700mm (20" x 28")
JRO 144	Single Trolley	2.25 HP	1950x1350x2050mm (77" x 53" x 81")	500 x 700mm (20" x 28")
JRO 168	Single Trolley	2.25 HP	1295x1829x2337mm (51" x 72" x 92")	500 x 700mm (20" x 28")
JRO 264	Double Trolley	3 HP	1449x2159x2000mm (59" x 85" x 79")	660 x 900mm (26" x 35")
JRO 360	Double Trolley	4 HP	1449x2159x2337mm (59" x 85" x 92")	660 x 900mm (26" x 35")

Maximum Temperature 300° C

We manufacture and supply exceptional quality Rotary Rack Ovens having wide demand in the market due to high performance and premium output. The basic details about our Rotary Rack Ovens are as follows.

Firing Chambers:

Ovens are fitted with firing chamber, which is a completely insulated chamber with rack wool on the outside. The firing chamber conserves heat within and thereby increases the overall efficiency of the oven. The chamber is installed with advanced automatic burner.

Heat Circulation:

Ovens have special heat and air circulation system which circulates the hot air evenly in the entire structure. Oven is equipped with Diesel/ Gas fired heating system, which is specially designed to stop the burnt gases from entering the main baking unit. The Rotary Rack oven also has an imported burner and temperature controller which regulates heat within the chamber.

Door:

We Supply our premium quality Oven with stainless steel door that heat resistant gasket which maintains the temperature within the firing chamber.

Insulation:

Oven are fully insulated with high grade rack wool insulation and mild or stainless steel covers to avoid any form of heat loss.

Constructions:

Oven body consists of mild steel structure which is mounted on an angle frame All the side walls of the oven are covered with stainless steel sheets.

Inspection:

The Rotary Oven offered by also comes with toughened glass and interior light for inspection of products being baked

Rack:

We also supply ovens with a rack on which the trays of products to be baked are placed. The rack rotates within the baking chamber at low RPM with the help of advanced gearbox and motor.

Electrical:

Three Phase power
Electrical controlled indicators
Electrical starters

Fan:

Vibration and Noise Less high speed Fan
Temperature Control
Digital Temperature Control with thermostat and timer along with hooter

Grow
With
Jomind...

JOMIND

Fully Automatic
Stone Hearth Gas Ovens

**Added advance features
introducing stone hearth
LPG ovens with
auto injection facilities.**



- ▶ India's first & best energy efficient automatic LPG oven
- ▶ Average running fuel consumption as low as 250gms/hour
- ▶ Specially designed pencil burners for maximum efficiency
- ▶ Pre-set air gas mixture used to get blue uniform flame
- ▶ Fully automatic burner operation through microprocessor controllers
- ▶ Digital temperature controller & indication for temperature management
- ▶ Independent top & bottom burner operation & control
- ▶ Fully Stainless steel construction with special finish front paneling
- ▶ Scientifically designed exhaust system fitted to the oven top
- ▶ Door position based on exhaust operation for saving power
- ▶ In-built steam generator fitted within the oven - first of its kind in the country
- ▶ Highly energy efficient steam generator to give proper steam injection
- ▶ Electrically actuated valves controlled multi point steam injection
- ▶ Scientifically designed oven chamber exhaust for uniform baking
- ▶ Imported comatose stone used for perfect baking with high quality texture and aroma
- ▶ Backed with 30 years of experience in baking oven manufacturing
- ▶ Largest satisfied customer base more than 10,000 ovens working across India
- ▶ All India service network to support each & every customer needs

*Pictures & colours may slightly differ from original system

JOMIND FAG OVENS / ELECTRIC OVENS DIMENSION

SI No	Capacity	Outer Dimension	Chamber Dimension	Power Source FAG / Electric
1	10 TRAY	82" W x 38" D x 25" H	62" W x 31" D x 8" H.	230V, SINGLE PHASE / 3 Phase, 9 KW
2	8 TRAY	70" W x 38" D x 25" H	50" W x 31" D x 8" H	230V, SINGLE PHASE / 3 Phase, 8 KW
3	6 TRAY	57" W x 38" D x 25" H.	37" W x 31" D x 8" H	230V, SINGLE PHASE / 3 Phase, 6 KW
4	4 TRAY	51" W x 33" D x 25" H.	31" W x 25" D x 6" H	230V, SINGLE PHASE / 3 Phase, 4 KW
5	2 TRAY	45" W x 29" D x 25" H.	25" W x 18" D x 6" H.	230V, SINGLE PHASE / 3 Phase, 2 Kw
6	1 TRAY	34" W x 34" D x 22" H	18" W x 18" D x 6" H	230V, SINGLE PHASE / 3 Phase, 2 KW

TRAY SIZE: 12" W X 15" D Per Deck / Maximum Temperature 350°C

Making
The Baking
Natural



®

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