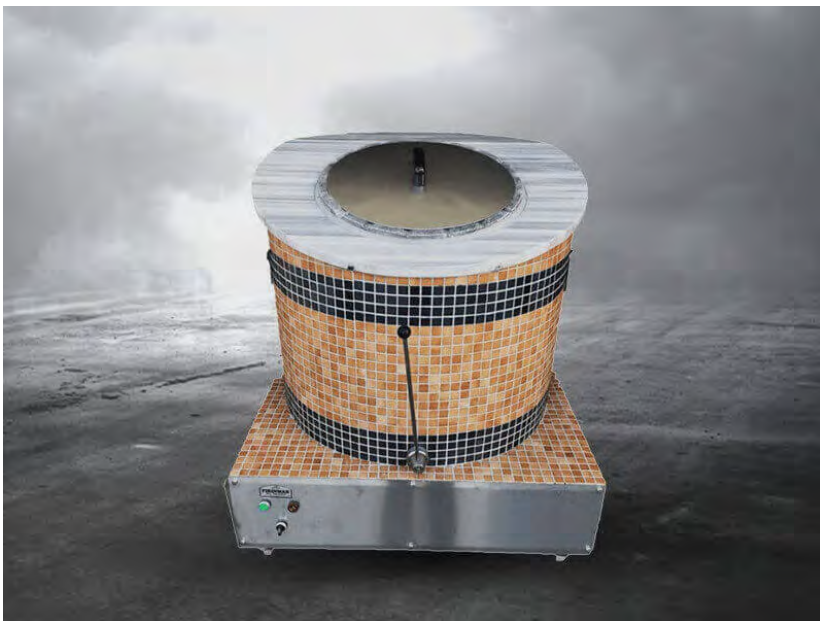


andora

OVEN PRODUCTION CATALOGUE



GAS OVEN SERIES MAXIMUM



Our Maximum pita pizza furnaces are one of the most preferred products by restaurants. This product has an up-feed heating and internally heated system. Thanks to the thermostats, the cooking stone temperature and the inside temperature of the oven can be controlled separately up to 400 degrees.

Thermostats reduce gas consumption by turning the burners on and off. In general, pita pizza masters turn the cooking stone burner off after the furnace goes into regime. That is, a burner needs to work in a two-burner oven. The single-working burner also burns 40 percent less gas thanks to the thermostat.

Thanks to its high isolation, there is no heat loss at the underside, top and sides of the furnace. Our furnaces work with a card system. We can say this in the smart system. There is ease of service all over the world. Since this system used in Maximum series does not fail, it has relieved our company in terms of service as ANDORA. Our customers also express their satisfaction to our company regarding its practical and problem-free use.

Safety valve is used in all ANDORA products. In the event of any flame extinguishing, the smart system steps in and cuts off the burner gas. The alarm system is activated with the flashing red lights and the alarm sound and warns the user. If necessary, the user can cut all gas and electricity from the furnace by pressing the emergency stop button.

Turbo System: It is a system used only in ANDORA ovens as an option in the world. For the mixing of pressurized air with the flame thanks to the fan mounted on the burner. Dimmer pressure settings placed on the front panel of the furnace provide a temperature of about 50 degrees to be taken from this system. This temperature setting varies according to the size of the furnace and the pressure setting.

Stone Dome: In molds designed by ANDORA, we pour oven domes with a specially prepared mixture. We strengthened our dome with steel meshes. The oven dome will never break and collapse. If excessive flame is used during the first use, cracking may occur in the furnace. For this reason, the oven must remain at an average temperature of 100 degrees for the first two days. During this time, the furnace dome removes moisture and the dome does not suffer any damage. Even with the wrong use, steel mesh ensures that only cracking remains at a minimum level.



In Maximum series ovens, the below stone thickness is 5 centimeters. Since the stone was heated from below, we preferred 5 centimeters, which is the ideal thickness. It passes the heat fast to the upper surface during combustion and a suitable thickness for heat storage. Under the cooking stone, there is a burner that operates with a thermostat. This burner heats the stone faster and transfers extra heat to the firing section of the oven.

This is provided by the channel opening to the back of the oven measuring 10x30 cm. If the lower burner is closed, heat can also be passed from the upper burners through this channel and the stone is kept in the ideal regime for continuous cooking. There is a 7-centimeter interval between the baking stone and 10 cm thick aerated concrete that provides bottom insulation. There is a burner that heats the stone in this range. However, this range acts as a heat sink even when the lower burner is in the off position. Thanks to this design, both the floor stone and the inside temperature of the furnace are at desired levels.

There are many different designs designed by ANDORA in Maximum series ovens. Our customers can choose the exterior design they want, or they can offer us any design they want us to do. In addition, there are glass mosaic, decorative brick, ceramic, broken ceramic, paint and stainless steel options. Color and design are determined according to the customer's request. Polyamide wheels carrying high weight are used in ovens with a weight of 2 tons and above. You can run our ovens under the hood according to the A1 regulation. It is not required to connect to the chimney.

The flue pipe is Ø16 cm thick. Can be installed in the front or middle of the oven. The oven covers of the ANDORA design consist of three parts. Side covers are fixed to the oven. The middle door is portable and removed during operation and placed in an empty shelf under the oven. The reason for making this type of oven door is to prevent the oven from getting out by getting oxygen even when the side doors are closed and to prevent the heat from escaping from the oven in a short time while the side doors are closed. Thanks to this design, the furnace regime very quickly.

Thanks to the spiral tube lamp installed outside the oven, the interior of the oven can be easily monitored with strong light. Thanks to a hole in the oven front panel, the flame under the baking stone can be traced. In the outer coating of the oven, silicones with higher costs are used instead of mortars. With this method, no breaks occur in the outer coating. In addition, thanks to the joint in the coatings, both strengthening is provided and the product looks more elegant.

GAS OVEN SERIES

ROTARY STONE BASED PITA PIZZA OVEN



- Thermostat (adjustable up to 400 degrees)
- Turbo System (High flame and air adjustment through this system)
- Safety System
- Smoothly Ignition through Battery Lighter
- Pilot (Safety Burning Flame)
- Rotary Base Stone thickness is 3 cm
- REFRACTORY based material Furnace Dome
- Side Insulation 13 cm Top Insulation 15 cm
- Base of the Stone Speed Adjustment
- Insulation of Underfloor Gas Concrete
- Base Stone Diameters are 100 cm, 120 cm, 135cm
- Product Location Can Be Change By Wheels
- Wood Grid (for wood aroma)
- Flame Length is 120 cm
- Product Exterior Design Optionally varies. (villa, oval, cube cylinder and eight corners)
- Exterior Coating (Ceramic, Granite, Chrome, Exploded Marble, Glass Mosaic)

GAS WOOD OVEN SERIES



ELECTRIC OVEN SERIES

CLASSIC ELECTRIC OVEN



- Adjustable interior and stone heat
- Stone Dome 10 cm
- Wall Thickness 23 cm
- Dome Over Rock Wool Insulation 15 cm
- Digital Thermostatic System
- Base Stone Fire brick (fire concrete) 10 cm, Under the heat 5 cm
- Base stone under 10 cm insulation
- Polyamide Wheels
- Demountable System
- It requires 50% less energy than all gas and electric ovens.
- Digital Thermometers: Stone, oven and oven outlet temperatures
- Double Cover and Chimney System
- In-Furnace Lighting
- Special Manufacturing Chrome Resistors
- Within 12-14 hours after the oven is switched off, the temperature inside the oven is 170-200 degrees

ELECTRIC OVEN SERIES

ROTARY STONE BASED ELECTRIC OVEN



- Base Stone Speed Adjustment Driver
- Dome Refractory Fire concrete 10 cm thickness
- Wall Thickness is 23 cm
- Stone Wool Isolation
- Digital Heat Indicator and Thermostat System
- Floor Stone Firebrick (fire concrete) 10 cm, 5 cm at bottom heating
- 10 cm insulation under base stone
- Polyamide Wheels
- Disassembled System
- It requires 50% less energy than all gas and electric furnaces.
- Digital Thermometers: Stone, oven and oven outlet temperatures
- Double Cover and Chimney System
- Furnace Lighting
- Custom Made Chrome Resistors
- Long lasting resistance
- Within 12-14 hours after the oven is switched off, the temperature inside the oven is 170-200 degrees

**ELECTRIC OVEN SERIES
FIXED BASE ELECTRIC WOOD**



WOOD FIRED OVEN SERIES

MOBILE WOOD OVEN



- Heat Indicator (Mounted on Oven Door)
- Exterior design with authentic sheet metal or ceramic Wall
- Chimney Inside Oven
- Portable cover
- Wood Grid
- Oval Dome Fire Concrete (10 cm thickless)
- Wall Thickless 23 cm Base Stone Fire Brick 8 cm
- 10 cm Underfloor Gas Concrete
- Electrostatic Powder Coating (All Metal Parts)
- Disassembled System
- Oven for lamajoun,pide,pizza and bagel
- Through special iron supports, the furnace stones are not broken and do not dislodge.
- Trailer with special brake

**WOOD FIRED OVEN SERIES
CLASSIC BLACK OVEN**



WOOD FIRED OVEN SERIES

TURBO WOOD FIRED OVEN MAX



- Isolation of Stone Wool over Dome
- Digital Temperature Indicators
- Wood Grill
- Wall Thickness 23 cm
- Floor Stone Fire Brick 10 cm
- Floor stone down 10 cm Ytong
- Electrostatic Powder Paint (All metal parts)
- High Weight Carrying Rotating Polyamide Wheels
- Within 12-14 hours after the oven is switched off, the temperature inside the oven is 170-200 degrees
- Steam system can be added (for bread and simit)

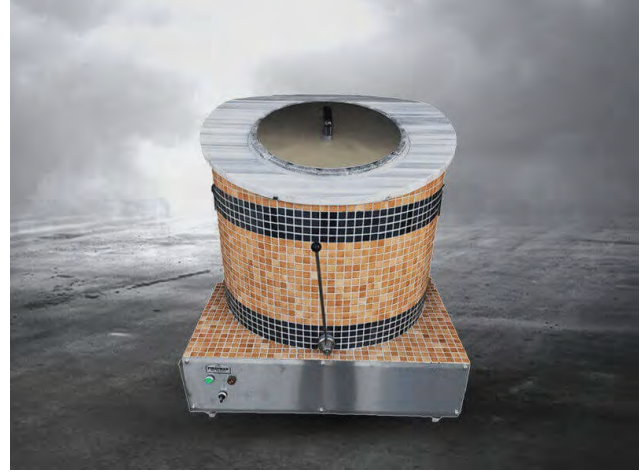
TUNNEL OVEN SERIES CLASSIC BASED OVEN



TUNNEL OVEN SERIES STONE BASED OVEN



TANDOOR SERIES GAS TANDOOR OVEN



- Can be operated with natural gas or LPG
- Safety Gas System
- Battery Ignition Lighter
- Tandem Inner Width Ø60 cm
- Tandoor Width of mouth Ø 42 cm
- Tandır Stone Thickness 10 cm
- Plaster total thickness 12 cm
- Stone Wool Insulation
- Optional Mosaic Outer Coating
- Granite over Tandır
- Convenience of transport by turning wheels

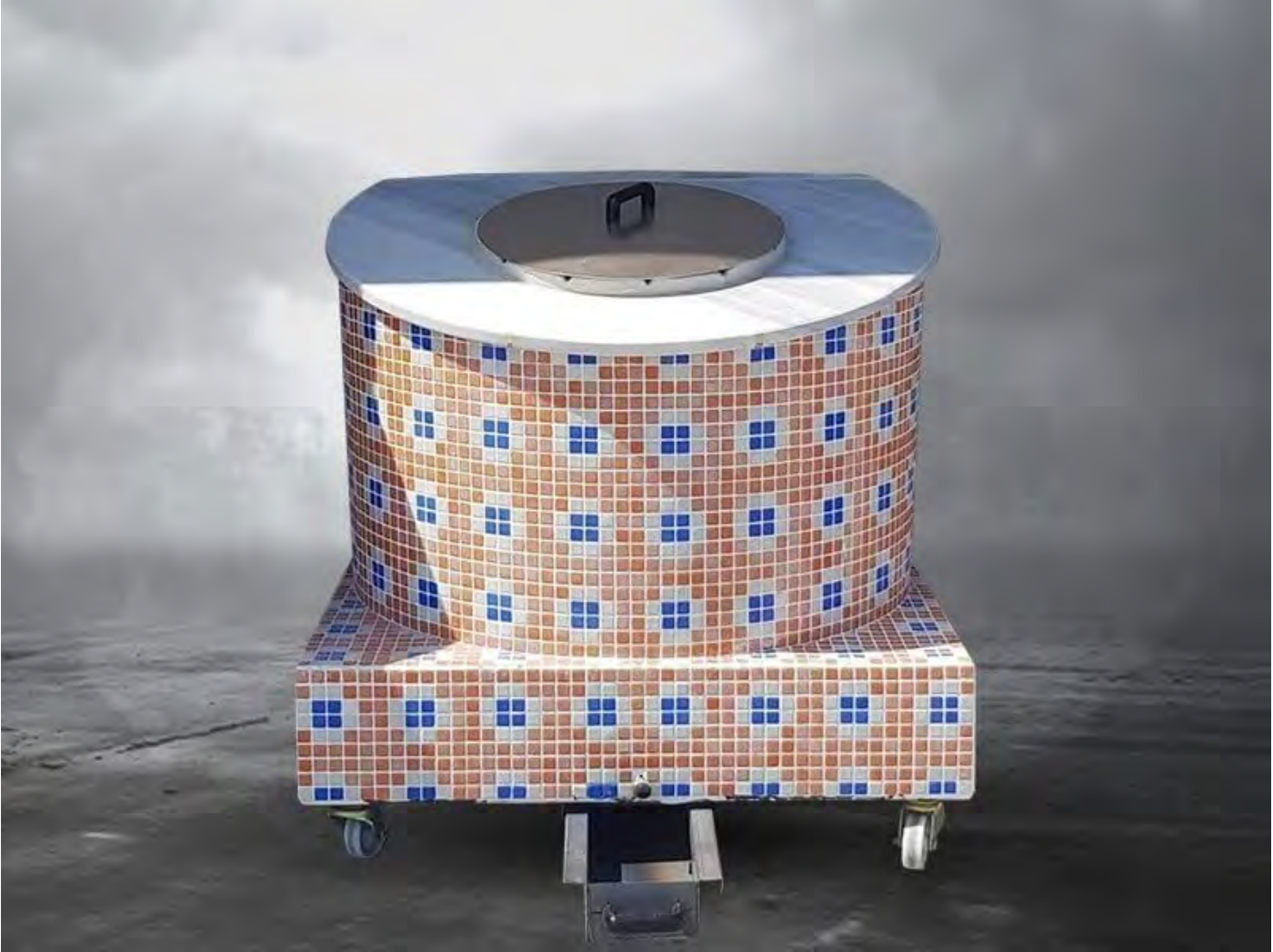
TANDOOR SERIES

ELECTRIC TANDOOR OVEN



- Pita and Meat Tandoori with Electric Thermostat
- Tandoor low-down Width: Ø80 cm, Ø60 cm
- Tandoor's Stone Thickness: 10 cm
- Plastered Total Thickness: 12 cm
- Stone Wool Isolation
- Mosaic Exterior Coating
- Tandoor Over Granit
- Easy to carry with rotatable wheels
- Step in front of the oven
- Tandoor Width of mouth Ø 50 cm

TANDOOR SERIES WOOD FIRED TANDOOR OVEN



- Can be operated with fuels like wood fuel, walnut shell
- Tandoor low-down Width: Ø80 cm, Ø60 cm
- Tandoor's Stone Thickness: 10 cm
- Plastered Total Thickness: 12 cm
- Stone Wool Isolation
- Mosaic Exterior Coating
- Tandoor Over Granit
- Easy to carry with rotatable wheels
- Ashtray Drawer
- Wood Grid
- Meat Hanging Apparatus (For Meat Tandoors)

COOKER GRILL CONVEYOR BARBECUE



- It was developed for the first time in the world by incorporating many features. As ANDORA, we have added the turbo feature, lighter, safety gas system to this product.
- Turbo System: By means of a fan mounted on the product, adjustable air pressure acts on the coals from below. In this way, the coals can be kept in a hot condition.
- Conveyor System: This system, which reduces labor, saves time and ensures equal cooking in all aspects of meat. You can cook Kebab in 3.5 minutes. The skewers both rotate around themselves and they progress through the conveyor system and fall into a special skewer bowl. The maximum length of the conveyor can be set to 6.5 minutes. Can cook in One-round Kebab, chicken wings and lamb skewers.
- Firing Zone: The base and side parts of the barbecue are built with 5 cm thick bricks. In this way, extra heat is kept in the barbecue.
- Exterior Design: It is done according to the request of the customer. Mainly used materials of glass mosaic, tiles, granite, blasting marble or chrome ..
- Whell: Through the swivel casters installed under the hob, the place of the furnace can be changed easily.
- Knitting Needles: ANDORA manufactures special stainless high quality skewers provide comfortable working opportunity for kebab masters.
- Ignition and Gas System: Through this system, the gas system is ignited with a lighter mounted on the furnace. With the gas flame, the coals are burned and burned. Also no need more material.
- Top Design: The front and side edges of the combustion chamber are made of marble and the rear edges are made of stainless steel.
- Coal Preparation: Through the gas system extending from the entire length, the coals that are poured into the area of 2 meters are made ready in a very short time. there is no need to deal with coal firing for a long time.
- Lava Stone: Gas can be used as fuel instead of coal, and the burner system is arranged so that the fire is spread evenly in the burner. The lava stones are distributed on this gas burning system and the gas flame is heated by heating the lava stones. ¹⁶

COOKER GRILL ROTARY BARBECUE



- It was developed for the first time in the world by incorporating many features. As ANDORA, we have added the turbo feature, lighter, safety gas system to this product.
- Turbo System: By means of a fan mounted on the product, adjustable air pressure acts on the coals from below. In this way, the coals can be kept in a hot condition.
- Conveyor System: This system, which reduces labor, saves time and ensures equal cooking in all aspects of meat. You can cook Kebab in 3.5 minutes. The skewers both rotate around themselves and they progress through the conveyor system and fall into a special skewer bowl. The maximum length of the conveyor can be set to 6.5 minutes. Can cook in One-round Kebab, chicken wings and lamb skewers.
- Firing Zone: The base and side parts of the barbecue are built with 5 cm thick bricks. In this way, extra heat is kept in the barbecue.
- Exterior Design: It is done according to the request of the customer. Mainly used materials of glass mosaic, tiles, granite, blasting marble or chrome ..
- Whell: Through the swivel casters installed under the hob, the place of the furnace can be changed easily.
- Knitting Needles: ANDORA manufactures special stainless high quality skewers provide comfortable working opportunity for kebab masters.
- Ignition and Gas System: Through this system, the gas system is ignited with a lighter mounted on the furnace. With the gas flame, the coals are burned and burned. Also no need more material.
- Top Design: The front and side edges of the combustion chamber are made of marble and the rear edges are made of stainless steel.
- Coal Preparation: Through the gas system extending from the entire length, the coals that are poured into the area of 2 meters are made ready in a very short time. there is no need to deal with coal firing for a long time.
- Lava Stone: Gas can be used as fuel instead of coal, and the burner system is arranged so that the fire is spread evenly in the burner. The lava stones are distributed on this gas burning system and the gas flame is heated by heating the lava stones.

COOKER GRILL STANDARD BARBECUE



- *Firing Zone:*The base and side parts of the barbecue are built with 5 cm thick bricks. In this way, extra heat is kept in the barbecue.
- *Exterior Design:*It is done according to the request of the customer. Mainly used materials of glass mosaic, tiles, granite, blasting marble or chrome
- *Whell:*Through the swivel casters installed under the hob, the place of the furnace can be changed easily.
- *Knitting Needles:*ANDORA manufactures special stainless high quality skewers provide comfortable working opportunity for kebab masters.
- *Top Design:*The front and side edges of the combustion chamber are made of marble and the rear edges are made of stainless steel.

DONER OVEN SERIES

STONE DONER KEBAB OVEN



- *Furnace low-down Floor: Refractory Fire Concrete 60 cm in diameter. The oval of the rotary furnace allows the heat to grasp more of the rotating baton.*
- *Wood Floors: With 3 wide floors more wood can be placed.*
- *Sliding System: The skewer of the meat can be swiveled back and forth smoothly through the lower and upper sliders.*
- *Engine: Our furnace with bottom or top engine can be moved back and forth very easily through the sliding system. The maximum yield is obtained when the meat is reduced.*
- *Exterior coating: The upper part of the rotary furnace is made of stainless steel and the lower part is made of mosaic, tile, granite, stone or stainless steel.*
- *Wheels: The castor is wheeled and can be moved to all four sides.*
- *Chimney System: ANDORA Rotary furnace is a chimney system, unlike other rotary kilns. The discharge of heat from the furnace is also reduced by the bricks laid on it. Through the pipe placed on the top of the hob, work, burned gas and steam are discharged. Heat, smoke and odors will be minimized.*
- *Pans: Cookers are specially produced by ANDORA.*

DONER OVEN SERIES
GAS WOOD DONER KEBAB OVEN

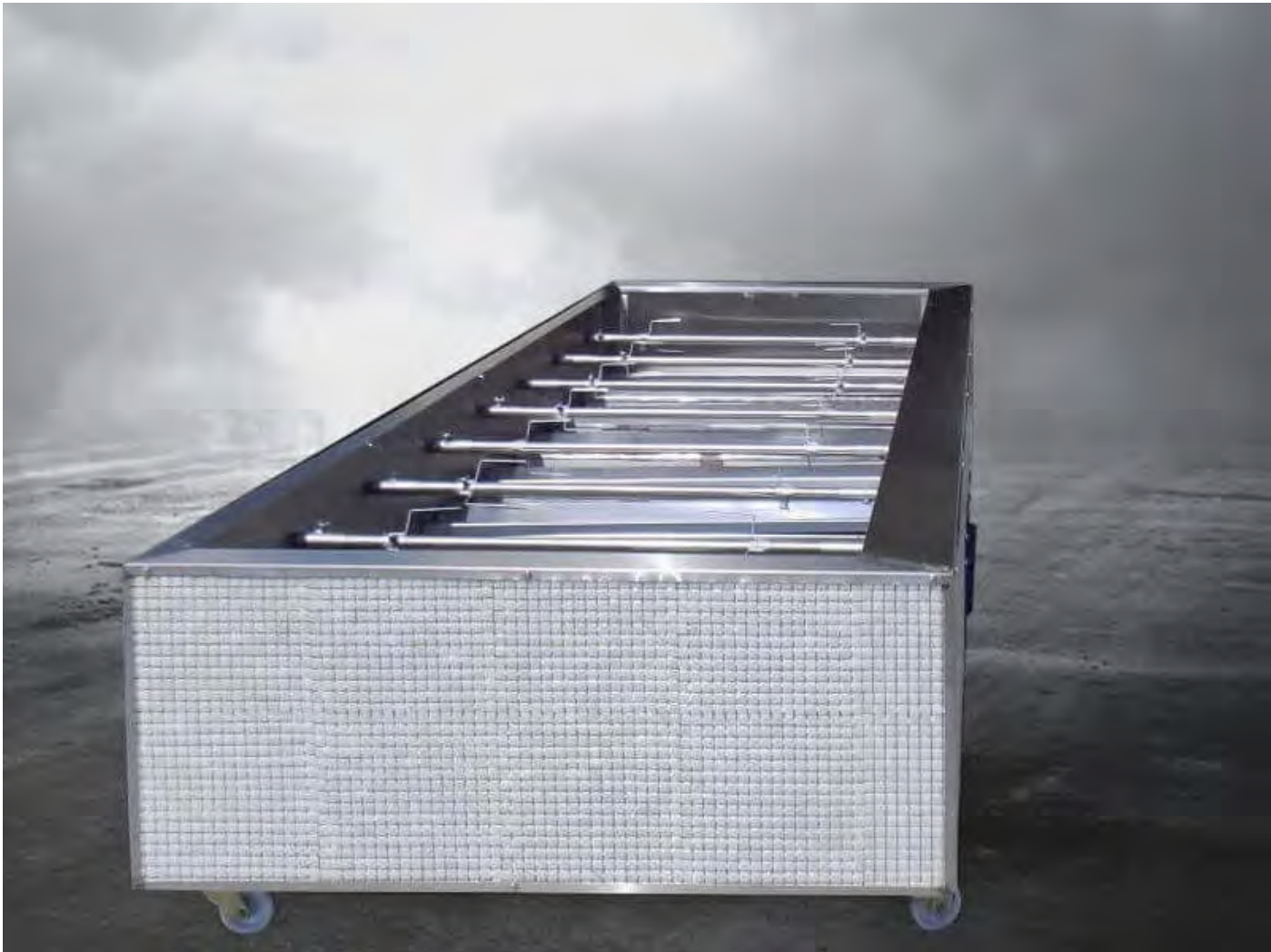


CAG KEBAB TANDOOR CAG KEBAB OVEN



LAMB ROASTING MACHINES

LAMB ROTARY MACHINE



- 8 pieces of lamb or 80 pieces of chickens are capable of baking at the same time.
- The oven is designed for the cooking of lamb and chicken products.
- Oven works with gas system.
- The grill placed on top of the gas burners is closed with the limestones.
- The flaming of the flames is provided by flaming the flame limestones.
- Skewers work with rotary system
- Unlike conventional lamb turning machines, there is no burning and drying of meat.
- Programming according to each product can be made from digital screen.
- The outside and inside of the cooked meat is close to each other.
- Meat is not exposed to gas and directly exposed to the flame. Therefore, a hygienic firing is provided.
- Our furnace is very economical in terms of gas consumption. 8 burners on the market, 8 burners are used in a machine. 2 burners are used in our machine. Since the market is on the top of the machines, all energy flies. In our oven, the heat is trapped inside the oven. The furnace contains extra energy because it is a stone inside. It provides maximum flavor and firing quality while consuming minimum energy.
- The customer can easily make different meat cooking.
- Digital Display Management System
- Special Design ANDORA Burners
- Safety Gas Faucets
- Pilot and Lighter System
- Stone Wool Isolation
- High Weight Bearing Rotating Polyamide Wheels
- Paint, Chrome, Stone and Glass Mosaic Options



Import & Export & Logistic

www.turkeyner.com



Gazi Mustafa Kemal Avenue No: 47/12

06570

Maltepe / Çankaya / ANKARA / TURKEY



+90 312 229 93 66



export@turkeyner.com



www.turkeyner.com



+90 312 229 93 66



<https://www.linkedin.com/company/turkeyner/>



<https://www.facebook.com/Turkeyner/>