



INTRODUCING THE ROASTRUNNER OVEN *made in Qld, Australia*



Twin Chamber

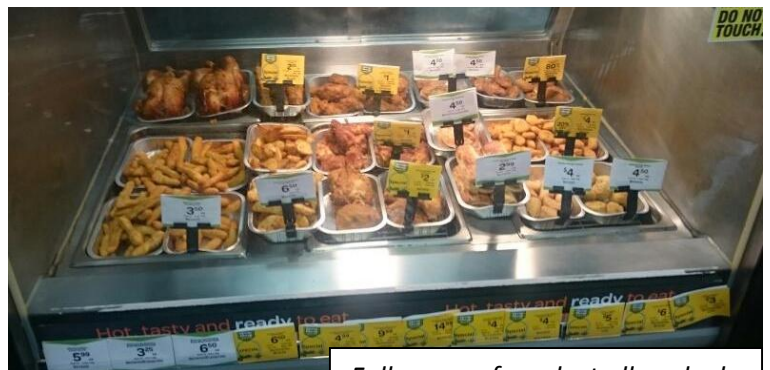


Single Chamber

We now have a better way to cook, handle and market roast chickens as well as a full product range.

An oven that;

- Fast even bake, every chicken every time
- Is simple and safe to operate
- Has excellent point of sale presentation
- Smallest footprint for capacity
- Has low energy use
- Bi-products managed
- Flexible racking system with flat trays - cooks full product range
- Self cleaning with minimal chemicals and water use.
- Easy to maintain with a long service life with minimal maintenance
- Single or twin chamber



Full range of product all cooked in a Roastrunner on display in store at Kallangur Qld

The **Twin Chamber shares the one touch screen controller**. Having two smaller chambers instead of one large oven, gives real benefits. One oven can be loaded ahead of the other, giving continuous baking on display. Heating costs are far less if smaller bakes are needed, as only one chamber needs to be heated.

The **capacity of 30 birds per oven chamber or 6 flat trays per chamber**, being the best ratio of capacity, floor space, work heights, and oven working access.

Simple, reliable design. The Roastrunner has a simple and efficient heating system. No wearing parts (bearings, motors) are in high heat areas. Our elements are a black heat for longevity. A single motor for each chamber drives the fans and rotation.

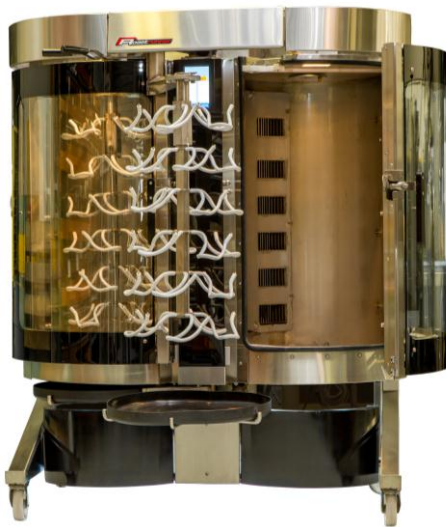
An optional modem can be installed in the oven allowing operational data to be transmitted, providing service support with oven diagnostics. This modem can be connected to the in store customer Wi-Fi, an Ethernet port provided in the oven bay or using a data sim in the modem to provide internet connectivity. Some remote system adjustment is possible such as program upgrades and menu changes.

UNIQUE WISHBONE RACKING SYSTEM

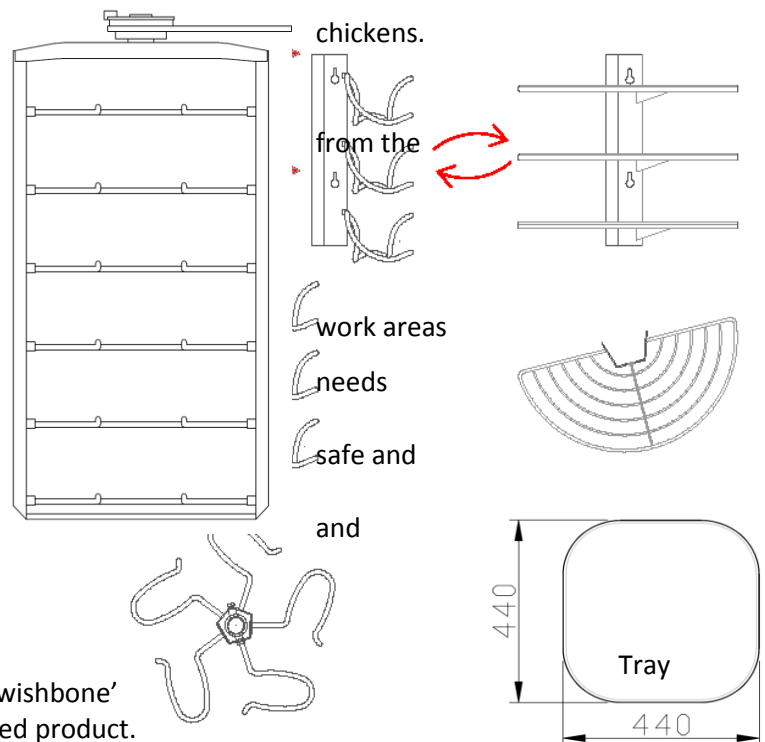
Chickens own wishbone is the design clue to roasting chickens. The non stick wishbone rack system holds chickens in a simple way that permits thorough baking and heat flow all around the bird.

A unique method of loading, holding, baking, cooling, displaying and transferring chickens to bag.

Utilize a racking system with flat trays (pictured right) **for cooking other products. Provides full combi oven performance and product range.**



- The wishbone shape holds all sizes of
- Flat rack option for full product range.
- Loading and removal of the chicken 'wishbone' is so easy.
- Immediate reloading onto racks.
- Good presentation of chickens
- Nominal leakage of fat onto floor and
- All of the bird goes in the bag, nothing to be left behind, even the seasoning.
- Clear and unobstructed access is key to fast transfer from rack to bag.
- Low risk of burns from hot surfaces dripping fat.
- Fast clean up time at end of day.
- The shape of the chicken is retained, the 'wishbone' avoids spreading and flattening of the cooked product.



THE UNIQUE LOADER - all in and out in seconds

The Free spin hanging rack can be turned forwards or backwards by hand, for ease of loading and unloading.

Loading chickens is done outside the oven whilst the oven is heating to the optimum bake temperature.

The loader ensures a perfectly timed bake for all chickens; all in at one effortless load and at the right bake time, one easy unload.

Unloading outside the oven means minimum heat loss from the chamber and faster heat recovery after loading.

More comfortable and safer working environment for the staff; working outside the ovens heat.



drip tray moves with the catch any drips keeping cleaner.

system for chickens or makes for easier loading, necessary, just turn the



NO heaving or moving or storage of trolleys and rack.

The easy rinse loader to floors

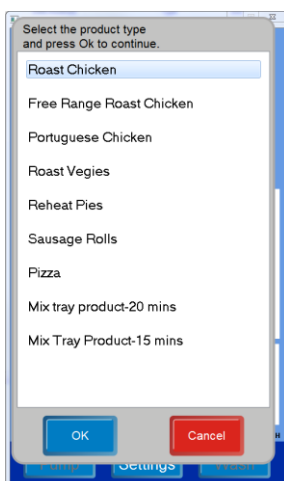


Whether its the Wishbone racking Flat trays for mixed products, the loader unloading and handling. No reaching is rack, working outside of the ovens heat.

UNIQUE BAKING METHOD

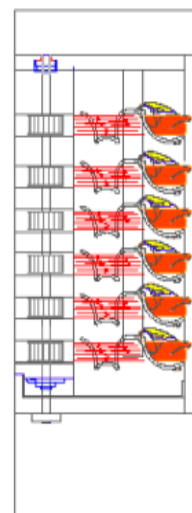
Heat is directed to where the bird needs it most with a unique air flow system.

Roastrunner gives every chicken an even bake every time.



We have a consistent bake results with repeatable bake times every time. Bake times are 52 to 70 minutes (depending on bird size - 1.2kg to 2.2kg) with consistent core temperature between 86 -88 degrees.

The **touch screen** has good visual display, event logs and service prompt and diagnostics.



OVEN STEAM GENERATION

Currently steam in ovens is almost universally made by spraying water onto the main heating elements. This has a detrimental effect on the heating ability of the oven, there is an excess of hot water that goes to drain from water sprays that were not converted to steam. Making the steam in this manner causes rapid expansion of the air in the oven, causing valuable hot air and steam to escape.

The system developed for Roastrunner is a 'Flooded floor'. Flooded floor provides high volume steam that is controlled and measured, without the dangers of high pressure.

Another advantage of flooded floor is **prevention of fat burning on the oven floor**, keeping the oven floor clean and collecting the fats for potential bio diesel etc.

FAT COLLECTION

The oven has its own fully integrated, **inbuilt fat separator** and storage system. The plumbing and separator tank are housed under the oven, and share the ovens electronics, reducing greatly, the complexity and cost.

The fat volume collected can be monitored and held until the end of day

Everything fits within the ovens footprint confines. Just push in and pull out the storage vessel that holds one full days fat from back to back bakes.

Below pictures demonstrates the pure and pourable product after separation process



SELF CLEANING SYSTEM

The self clean at day's end aided by 'off the shelf' everyday dishwasher tablets, reducing the need for toxic chemicals and neutralizers. Our cleaning system recirculates water to reduce waste and provide high pressure clean.

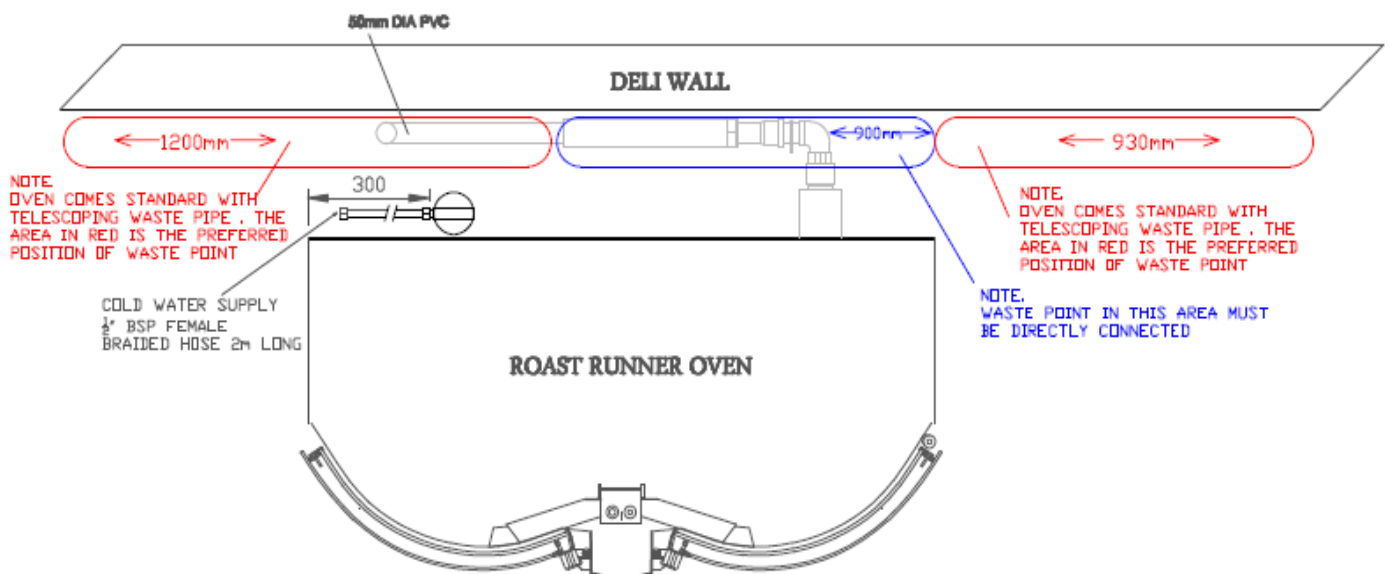
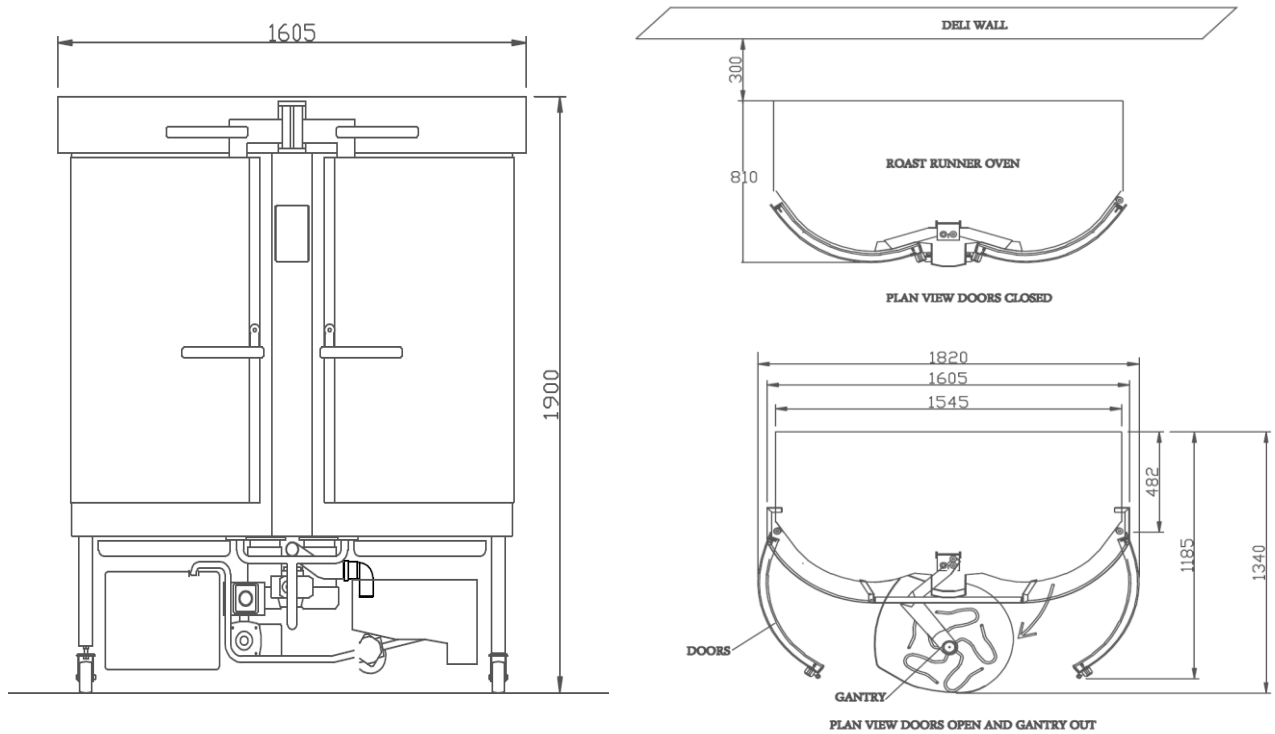
Note; the Wishbone racking system leaves so little bird remnant behind, the self clean and rinse process is very effective. All areas are easily accessed for spot cleaning.

Patents

Technobake has two patent applications; one is for the oven the other is for the fat separator system.

Specifications and Schematic diagram's of Twin Chamber oven dimensions below

| | | | |
|--|--|---------------------------------|--|
| ELECTRICAL SUPPLY SPECIFICATION | 415 volt, 3 Phase + neutral + earth, 50Hz Total rating 32 KW, 45A per phase @ 240V Supplied with 3M lead, IP56 cover and gland to suit Clipsal 56 Series for hardwiring, alternatively a 5 pin 50A IP56 plug can be supplied upon request. | OVERALL CONSTRUCTION | 4mm, 2mm, 1.5mm, 1.2mm 304 Grade Stainless Steel Sheet in fabricated and folded sections. |
| Water and WASTE | Water connection 1/2" BSP Wall stop cock. Waste connection minimum 50mm. Oven fitted with telescopic connection for ease of moving oven | WEIGHT | Unloaded 600kg Fully loaded maximum 800kg |



Specifications and schematic diagram's of Single Chamber oven dimensions below

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|--|---|---------------------------------|--|
| ELECTRICAL SUPPLY SPECIFICATION | 415 volt, 3 Phase +neutral + earth, 50Hz Total rating 17 KW, 24A per phase @ 240V Supplied with 3M lead, IP56 cover and gland to suit Clipsal 56 Series for hardwiring, alternatively a 5 pin 50A IP56 plug can be supplied upon request. | OVERALL CONSTRUCTION | 4mm, 2mm, 1.5mm, 1.2mm 304 Grade Stainless Steel Sheet in fabricated and folded sections. |
| Water and WASTE | Water connection 1/2" BSP Wall stop cock. Waste connection minimum 50mm. Oven fitted with telescopic connection for ease of moving oven | WEIGHT | Unloaded 400kg Fully loaded maximum 600kg |

