



CERAMIC METALLIZING FURNACES WORLD CLASS PROCESS CONTROL AND PRODUCTION QUALITY

Over 100 years of furnace building, and 30 years of ceramics experience combined in our ONEJOON pusher furnace makes it the perfect fit for your metallizing ceramics needs.

Our modular pusher furnace design allows for continuous production under stable, uniform temperature and atmosphere conditions satisfying even the highest quality requirements.

Outstanding Technological Advantages	
Temperature	 Operating Temperatures up to 1600 °C, and more Uniformity of ± 2 °C
Atmosphere	 Reducing, up to 100 % Hydrogen Dew Point Control, up to +50 °C(dp)
Vacuum Double Door Locks	■ Up to 80% Atmosphere Savings*
Muffle Design	 Reduced Process Gas Consumption Best Atmosphere Quality and Control Optimal Temperature Uniformity
Modular Furnace Design	 Easy Installation Reduced Start-Up Time Expandable to Meet Your Requirements

ONEJOON pusher furnace

*compared to Single Door Designs

With our automation systems for the return track and product handling equipment we are the ideal partner for all your production needs.

ONEJOON Automation and Manufacturing Execution System	
Conveyors and Part Handling	 Automated Return Track Integrated Storage and Buffer Solutions Robotic Load and Unload
Manufacturing Execution System	Production ScheduleRecipe ManagementPart Tracking and Quality Data Storage

Do you require metall sintering or brazing solutions for your product? Feel free to inquire.

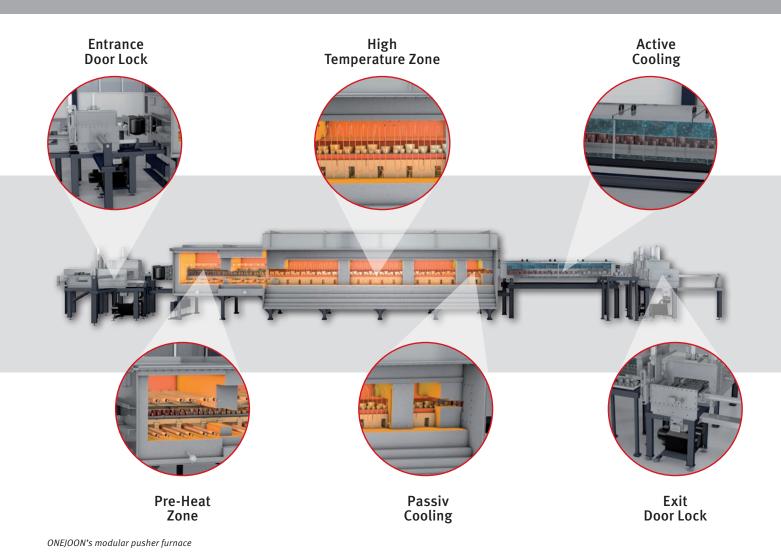


ONEJOON automated return track





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