

# CAPACITY 3.200 KG/HOUR WITH MINIMUM FOOTPRINT



## VARIOUS CAKE PRODUCTS

- **System overview.** A normal installation for cake products consists of two or more oven modules and two or more cooler modules. The system can be expanded with the following modular sections: Loading and Unloading station, Robot Handling, U-Transport, Deepcooler, Freezer.
- **Vacuum cooling.** As an addition or replacement to normal (deep)cooling, vacuum cooling can be incorporated into the system. Vacuum cooling reduces the required bake time (increasing capacity) and improves product appearance, texture and taste.
- **Cost effective.** For a cost effective solution, the system can be set up as a manual system, where the racks are manually placed in front of the first module of the system. The racks are then automatically pulled into and through the system.
- **Easily expandable.** The system can be easily expanded to increase capacity or to convert from a manual to a fully automatic system. Reduce your start-up investments by starting with a small system, and expand it as your company grows.

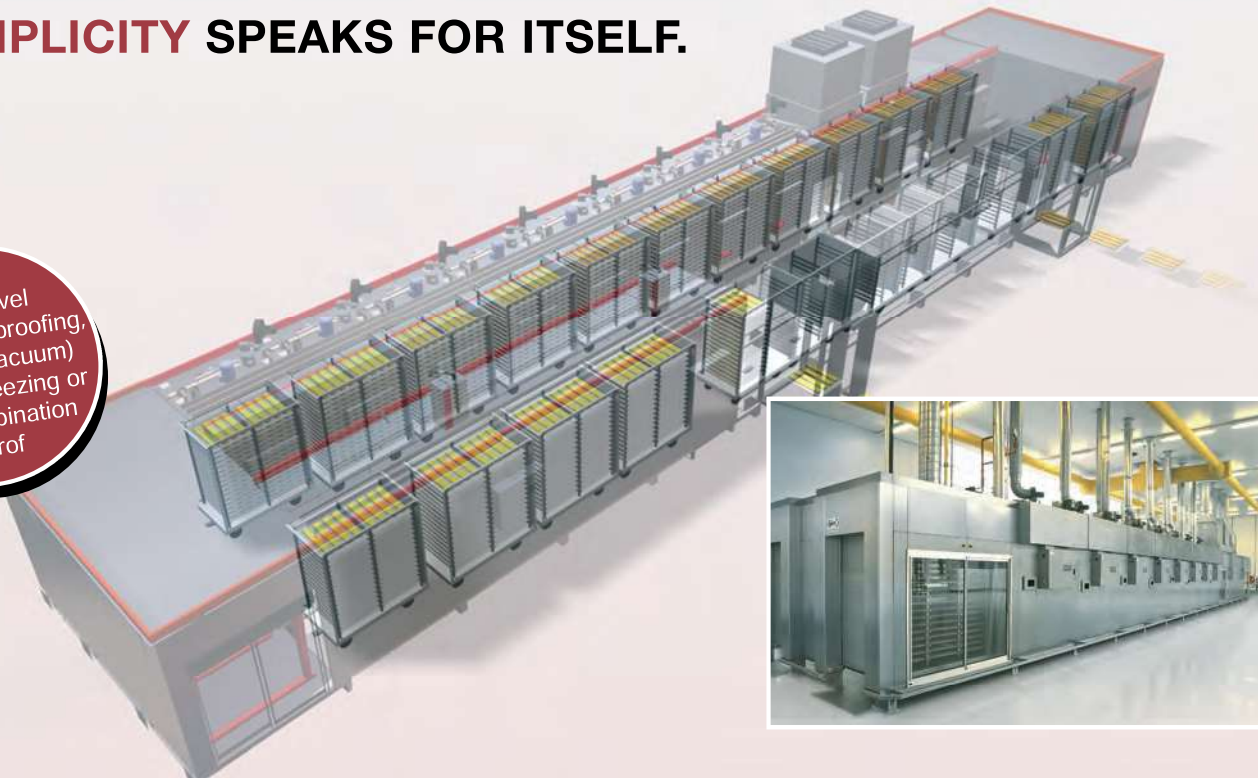
DIJKO MOVES THE AIR



**DIJKO - OVENS BV**  
Dr. Hub van Doorneweg 44  
5026 RA Tilburg (The Netherlands)  
Tel.: +31(0)13 - 594 22 11  
Fax: +31(0)13 - 594 22 12  
E-mail: [info@dijko.com](mailto:info@dijko.com)  
Home page: <http://www.dijko.com>

# SIMPLICITY SPEAKS FOR ITSELF.

Multi level  
continuous proofing,  
baking, (vacuum)  
cooling, freezing or  
any combination  
therof



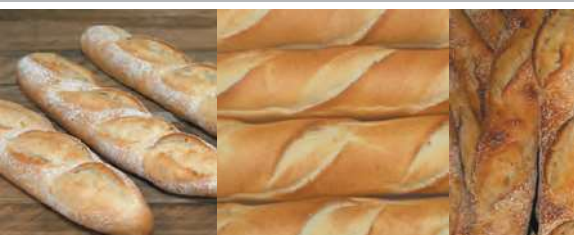
## TUNNEL RACK BAKING SYSTEM

- **Tremendous space saving.** The system is a closed loop with up to 18 levels for an absolute minimum footprint.
- **Cost effective.** Compared to conventional spiral proofers, tunnelovens and spiral coolers and freezers this system will save you 50% or more.
- **Ideal for products with longer proof and bake times.**
- **Flexible.** Suited for a large variety of products. The system is designed to run with baking trays of many different sizes and different types of product.
- **Optional Vacuum cooling.** Incorporate vacuum cooling into the system to decrease bake time and improve product appearance, texture and taste.
- **Maintenance friendly.** There are very few moving parts. Everything very accessible from outside the system.
- **Sanitation friendly.** You can walk inside the system for cleaning, wash-down or vacuuming.
- **Total automation** with automatic tray loading, unloading and scoring of dough products.
- **The oven has baking zones like a tunnel oven.**
- **Steam available** in any oven you want.
- **Humidity control** available in the oven as well as cooler.
- **Expand your capacity** by just adding extra modules to the system.
- **Inform what we can do for you.**

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Fax: +31(0)13 - 594 22 12  
E-mail: [info@dijko.com](mailto:info@dijko.com)  
Home page: <http://www.dijko.com>