



DIJKO MOVES THE AIR

It is easy to generate hot air ... but it takes skill to direct it in the best way for your product.

There are ovens where the tray moves up and down, left and right or makes circles.

This is not the sign of a well-designed oven. Besides that, extra movement of working parts in a hot oven is not economical as it uses large amounts of energy and maintenance costs are high.

The solution : why not move the air?

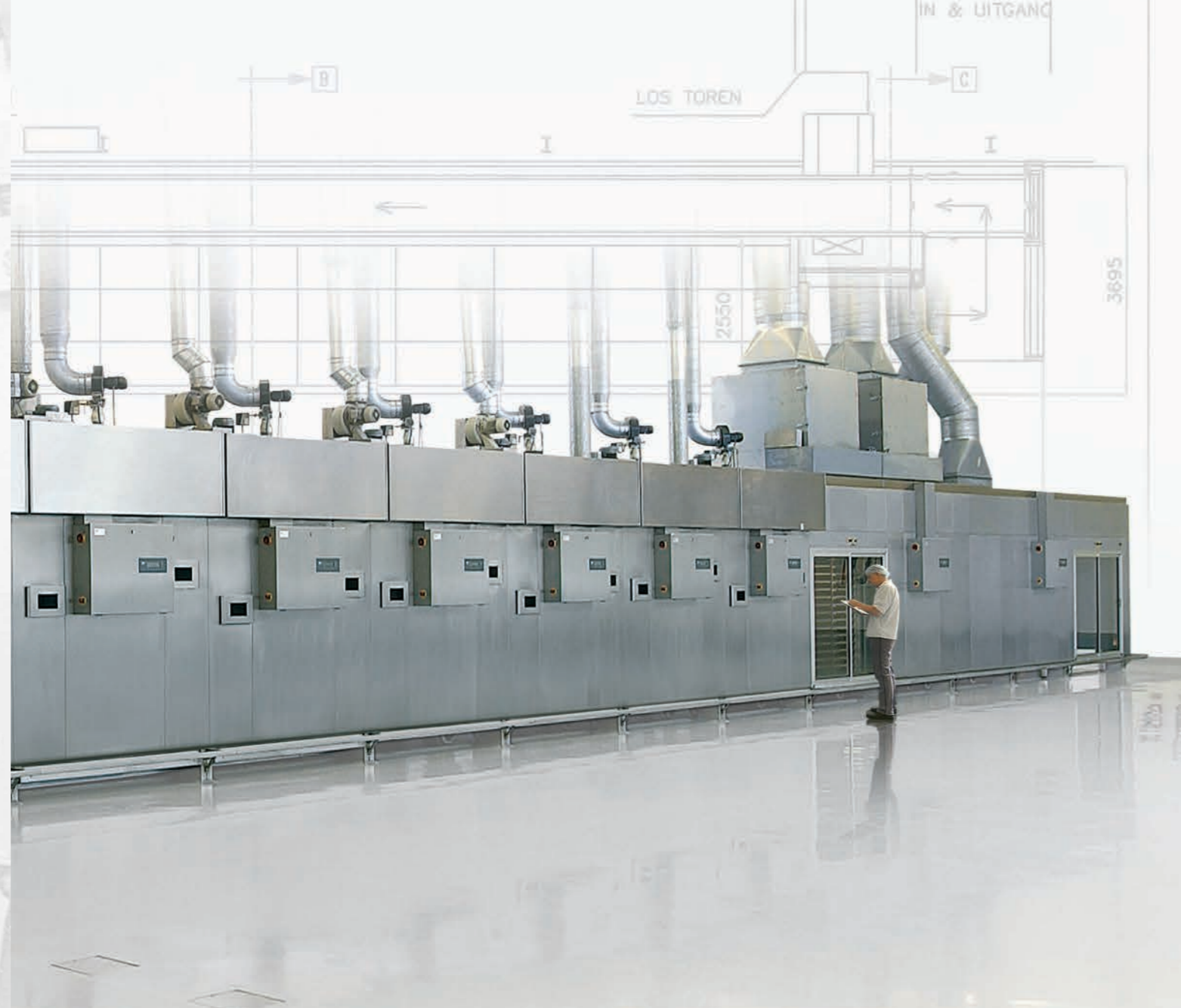
Well, Dijko started more than 50 years ago

by constructing ovens with the principle : let the air do the work. Over the years Dijko has perfected this principle. The big advantage is that there are no moving parts inside the oven. Even the wheels can be made out of rubber, because they will stay out of the heat.

Dijko oven systems are designed and constructed in the modern facility in The Netherlands. To learn more about the Dijko system, please visit our website www.dijko.com and ask for the DVD showing a typical installation. You could also contact Dijko or its agent.

Dijko can supply fully automated bake systems, which have the following benefits:

- Small footprint as low as 20% of conventional ovens.
- Fully modular, capacity can be altered at any time.
- Fast installation, modules are pre-tested and fully assembled.
- Full process available; proofer, oven, (vacuum) cooler, deep-cooler, freezer, loading and unloading
- Control and adapt temperature, humidity and air-speed.
- Produces outstanding results.
- Lower running costs.



Anno 1954

Production facility



DIJKO MOVES THE AIR



OVENS - MACHINES

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DIJKO MOVES THE AIR



OVENS - MACHINES



TUNNEL RACK OVEN SYSTEM



Recipes

01 Baguette

Open Save Save as New Delete

	Active	Temperature	Humidity
Proofer 1	<input checked="" type="checkbox"/>	32 °C	85 %
Proofer 2	<input checked="" type="checkbox"/>	32 °C	85 %
Proofer 3	<input checked="" type="checkbox"/>	30 °C	85 %
Proofer 4	<input checked="" type="checkbox"/>	30 °C	85 %

	Active	Temperature	Fan speed	Exhaust close time
Oven 1	<input checked="" type="checkbox"/>	220 °C		180 sec
Oven 2	<input checked="" type="checkbox"/>			
Oven 3	<input checked="" type="checkbox"/>			
Oven 4	<input checked="" type="checkbox"/>			
Oven 5	<input checked="" type="checkbox"/>			

U-TRANSPORT

LOADING

UNLOADING

PROOFER

OVEN

(VACUUM) COOLING

FREEZING

SCORING

U-TRANSPORT

Bypass scoring Bypass oven 4 Bypass oven 5 Double step

Transport



- Loading station
- Robot-handling
- Proofer section
- U-transport
- Scoring section
- Oven section
- (Vacuum) Cooler section / Deep Cooler or Freezer section
- Unloading station
- Steam/Humidity
- PLC control
- Scada visualisation

To suit the product, the following modular sections can be implemented



The trays enter this station via a conveyor. Trays are lifted into a magazine and then pushed into the rack. The rack will move forward and the next row is pushed in.



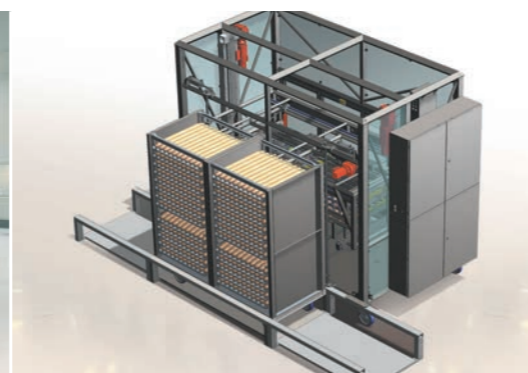
As an alternative robot handling is available instead of loading and unloading stations. Robot handling allows precise, rapid handling with a wide variety of intelligent applications.



Here the product gets the right amount of heat and humidity in several succeeding modules. Each 2 modules have their own controls.



The rack is moved side-ways to enter the next section



The machine is designed to score different types of product and can run with baking trays of many different sizes. Cutting speed, pattern, water pressure and number of cuts are centrally stored. This machine will replace 2-3 full time employees per shift. Return on investment within one year. **Standalone available.** Can be built to suit your style of rack and product.



The installation of multiple oven modules enables a bake-curve to be formed. Control of temperature, humidity etc. is independent in each module.
Options: Steam | Humidity control | Air speed control | Windows



A number of modules ensures outstanding cooling with optional precise temperature control. External air via our fan unit flows directly over the product in the opposite direction to product movement. Warm air is extracted via a second fan unit.
Options: Air temperature control | Extra filtration | Air speed control | Humidity control



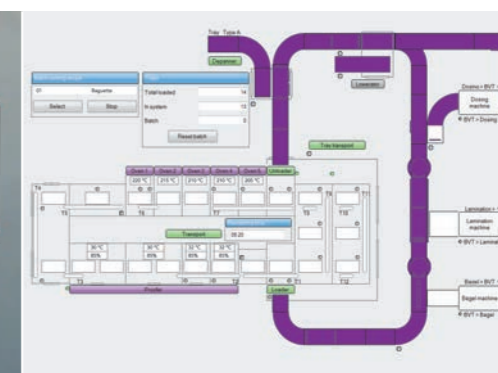
Once the final section in the process is complete, the rack enters the unloading station. A row of trays is pushed out of the rack and enters a magazine. To unload the magazine, the trays are conveyed outwards by lowering the runners. Trays can be kept level with no distortion of pattern.



Automatic steam injection and/or humidity control by means of dew-point measuring and automatic valves. Extraction fan is also possible



Each module is controlled by using a state-of-the-art PLC.



Visualisation is achieved by using the optional Scada system. Control and observation of the rack and tray movement. Recipes can be stored.

