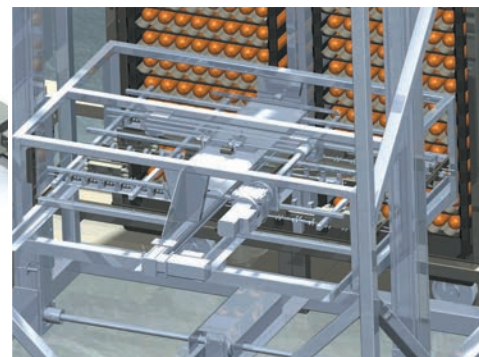
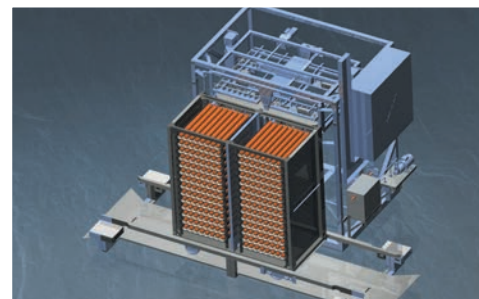
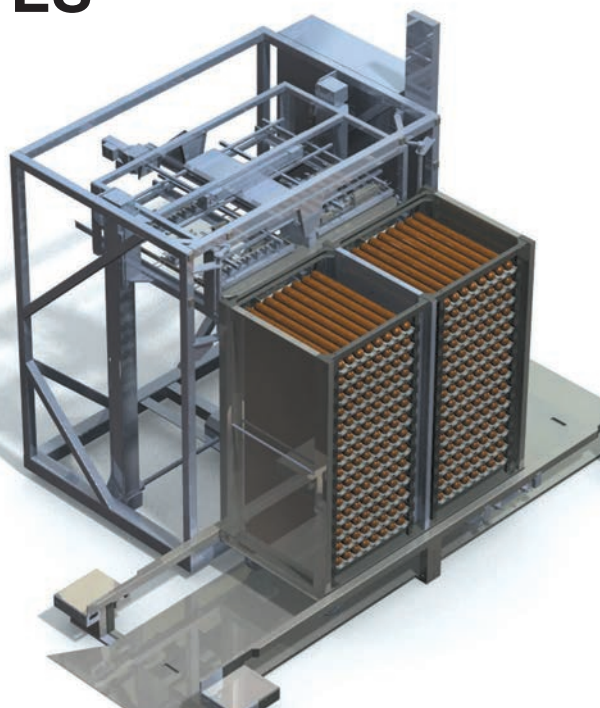


SCORE 250 FRENCH BAGUETTES IN UNDER 4 MINUTES

Multi level automated scoring, stamping or decorating of dough products



VARI-JET

- **Freely programmable.** The machine can be programmed freely on a 2D plane. Complex shapes such as circles are possible.
- **Cost effective.** This machine will replace 2 full time employees. Return on investment within one year.
- **Flexible.** Suited for a large variety of products. The machine is designed to run with baking trays of many different sizes and different types of product.
- **Recipe database.** Cutting speed, pattern, water pressure and number of cuts are centrally stored.
- **Total automation.** When used within the tunnel rack baking system. Settings and controls are implemented within the supervisory system.
- **Standalone available.** Can be built to suit your style of rack and product. Control through it's own touch screen.
- **Numerous configurations possible.** Not limited to scoring alone. Can be equipped with stamping or decorating equipment.
- **Maintenance friendly.** There are very few moving parts.
- **Sanitation friendly.** Easy to clean.
- **Inform what we can do for you.**

DIJKO MOVES THE AIR



OVENS - MACHINES

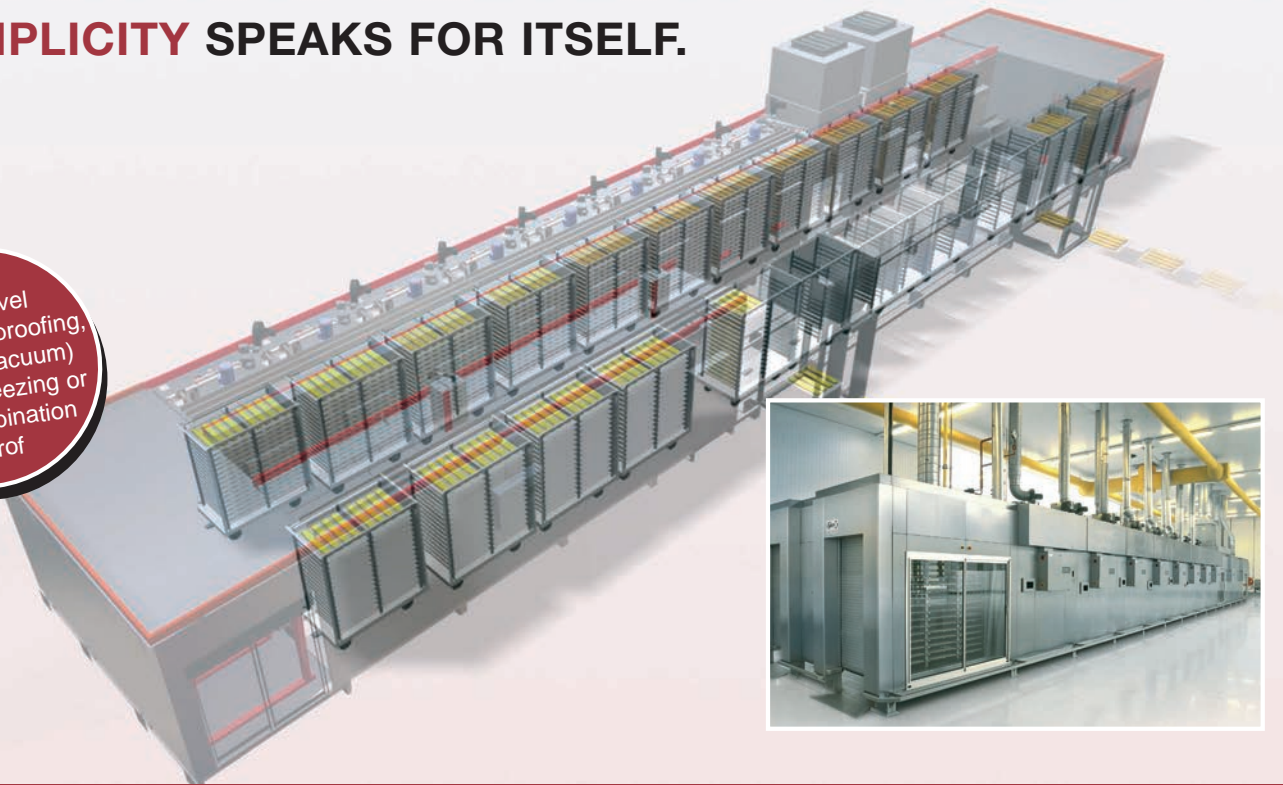


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SIMPLICITY SPEAKS FOR ITSELF.

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



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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