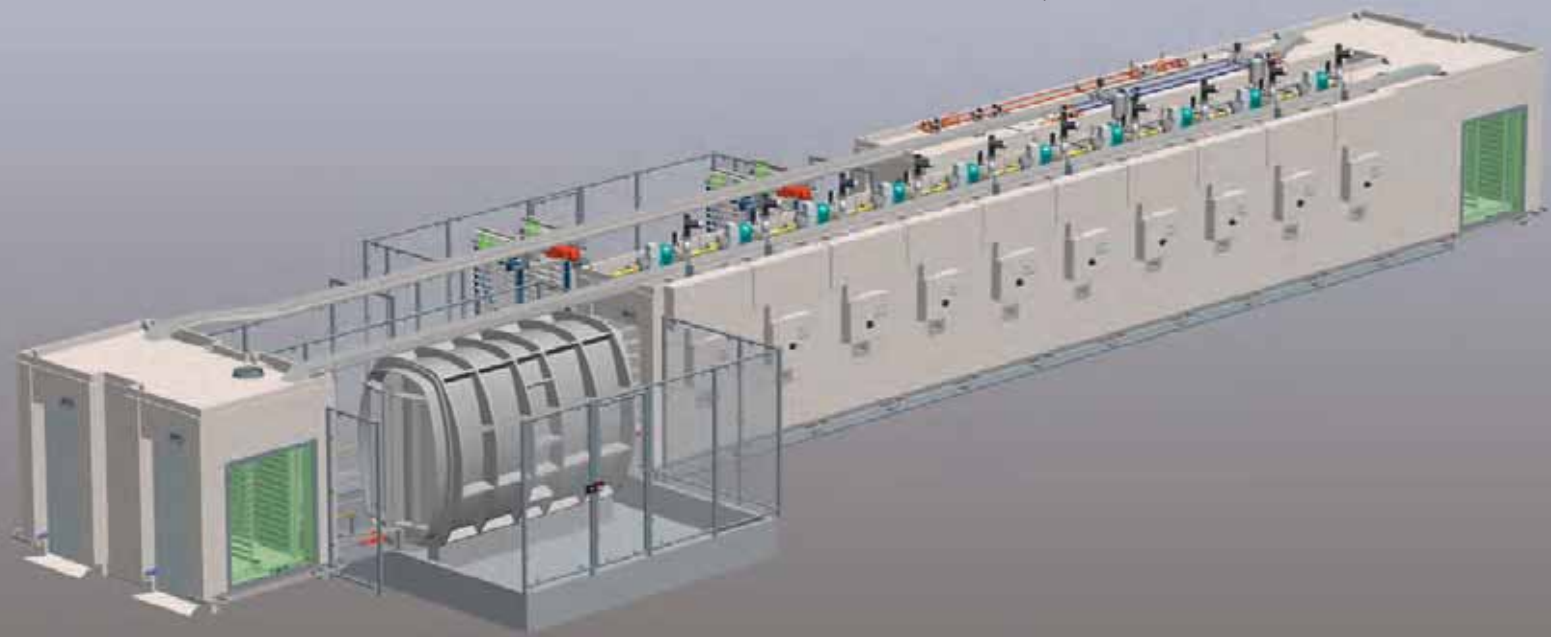


# CAPACITY 1.000 TO 5.000 PCS/HOUR



## ASSORTED BREAD PRODUCTS

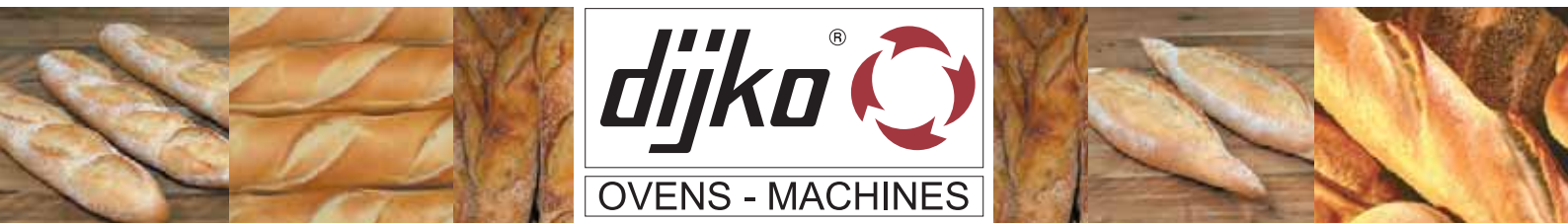
- **System overview.** A normal installation for assorted breads (e.g. baguettes, toast-, tin- and free-form bread) consists of multiple proofer and oven modules. The system can be expanded with the following modular sections: Loading and Unloading station, Robot Handling, Scoring machine, U-Transport, Cooler, Deepcooler and 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.



Vacuum cooled (left) versus traditionally cooled (right)

- **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.

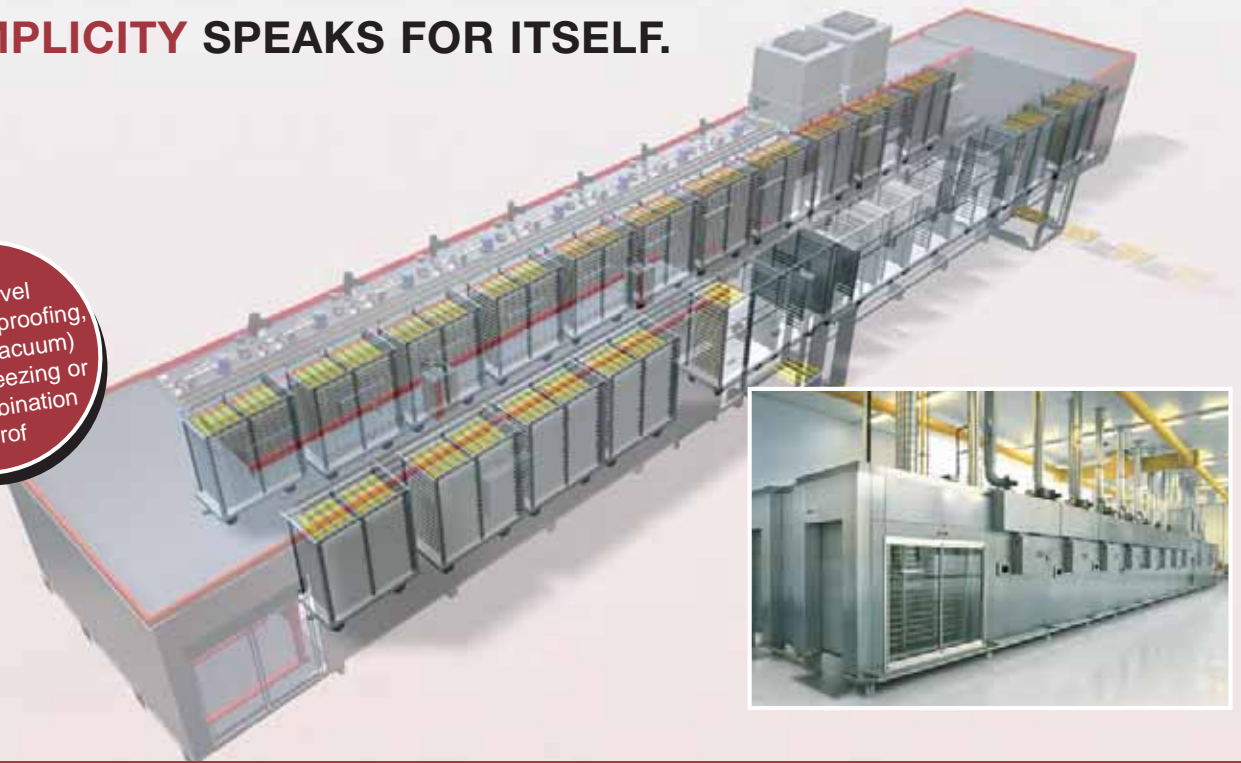
DIJKO MOVES THE AIR



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# 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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