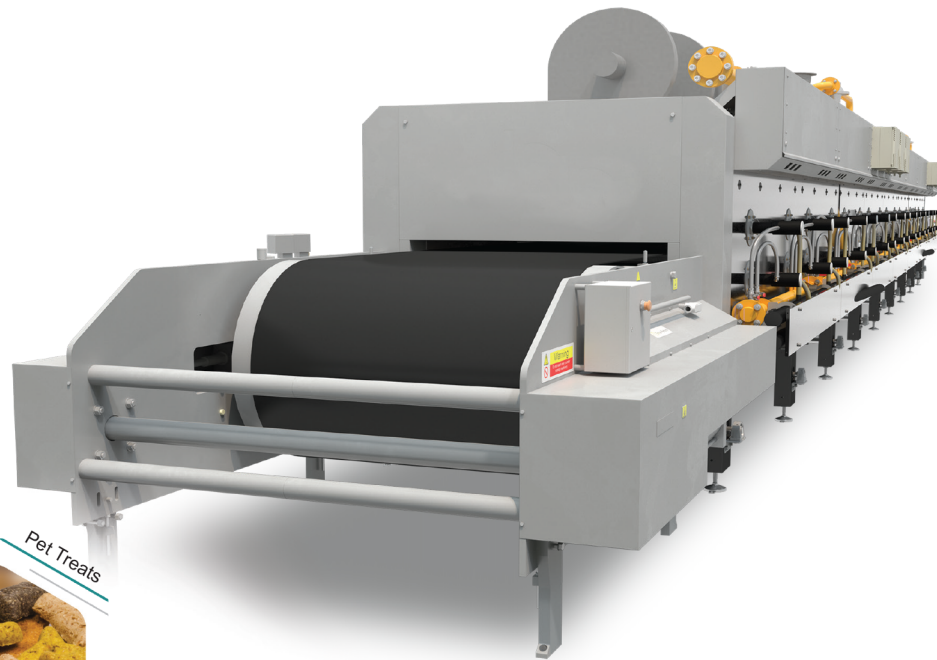


TruBake™ Direct Gas Fired (DGF) Oven

Baker Perkins' TruBake™ Direct Gas Fired (DGF) oven offers great flexibility in its baking characteristics. The heat comes from ribbon burners mounted above and below the band assisted by an air circulation (turbulence) system. It can handle a full selection of products, from biscuits to hard crackers and soft cookies.



Predictable and consistent baking

The TruBake™ DGF has the ability to combine radiant and convective heat in varying proportions along the length of the oven. The heat input and airflow are laterally balanced, and the extraction and turbulence systems can be independently adjusted. These features make control of the oven completely predictable and enables the ideal size, colour, moisture and thickness of product to be consistently achieved.

High productivity

The oven has been designed to ensure that airflow is managed in an efficient and predictable way. The burners, extraction system and turbulence system operate together to give accurate and predictable control, with a consistent bake across the oven band for high product quality. PLC control with full recipe management ensures fast and repeatable set-up with minimum waste.

Easy to operate

A touch-screen with intuitive controls and clear display of the process provides operators with all the information needed to run the oven efficiently. Heating and airflow all respond in a linear manner making it easy to achieve and maintain optimum baking conditions. Control of the burners and visibility of the burner profiles in the PLC also simplifies understanding of the process.

innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

Typical Installation Includes:

Mixing ➡ Forming ➡ Baking

Cookies

Soft Dough Products

Hard Sweet Products

Crackers

Pet Treats

Bars

Baked Snacks



Safety built in

Complies with all local regulations and safety codes. Purging, continuous flame monitoring, double gas valves, valve proving system and explosion vent panels keep plant and operators secure.

Independent top and bottom temperature control

Optimum heat balance plus full width, top and bottom extraction. Stainless steel and emissive materials are used to maximise radiation above the product.

Automatic cleaning of the oven band

The band is cleaned by a set of brushes mounted underneath the oven. Cleaning can be automated into the production schedule.

Modular design

Multiple short modules are arranged on site for quick and easy installation of an oven with a number of separate heating zones, with independent heating and control for each zone.

Easy to maintain

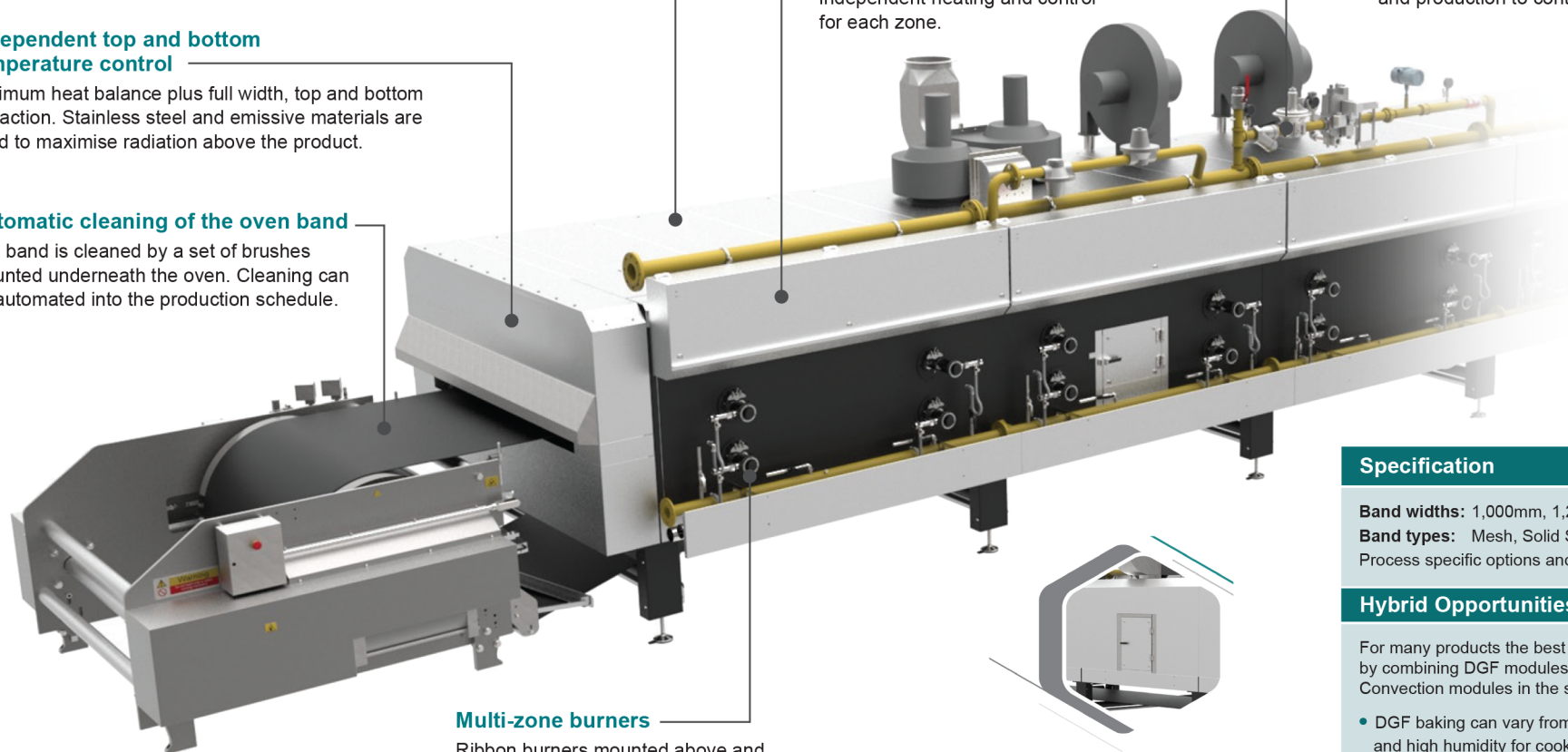
Parts that require maintenance or replacement are external and easy to reach. Sets of interchangeable burners can be swapped in and out to allow cleaning and production to continue simultaneously.

Multi-zone burners

Ribbon burners mounted above and below the band coupled with separate extraction and turbulence systems maintain a good balance across the oven for a consistently even bake.

Easy access to chamber

Large doors in every module give full access to the whole of the chamber floor making cleaning rapid and easy.



Specification

Band widths: 1,000mm, 1,200mm, 1,500mm and 1,600mm

Band types: Mesh, Solid Steel

Process specific options and upgrades

Hybrid Opportunities

For many products the best baking conditions are achieved by combining DGF modules with Baker Perkins' HiCirc Convection modules in the same oven.

- DGF baking can vary from low temperature, non-turbulent and high humidity for cookies through to high temperature, high turbulence for crackers.
- Convection offers rapid air movement for efficient drying and colouring of most products.
- This versatility allows the optimum baking conditions for any product to be achieved.