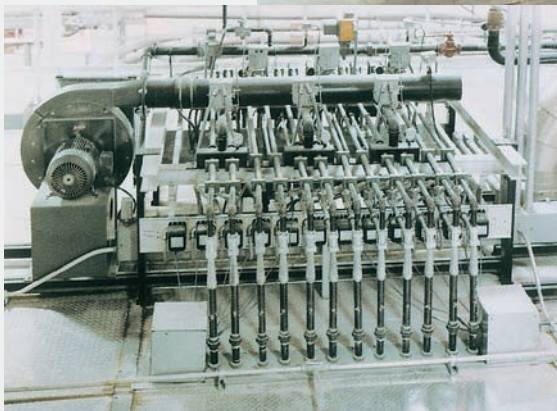


BakeTech Oven Burners and Vectored Air Recirculation

Individual temperature zones combined with convection tubes redistributing heated air ensures complete heat control for consistent and even baking.

- Air blown on top and bottom of product
- Variable top and bottom air by product
- Efficient bake:
350 BTU/Lb. of product



BakeTech Oven Combustion Air Manifold

- Automatic ignition and firing system
- Direct gas fired with ribbon type gas burners
- Product tracking controls heat and burners
- Solid rod system for ignition and flame sensing
- Controls to assure safe operation comply to local specifications.
- Steam tunnel on first tier – optional