

# BakeTech Oven

*MaxiSaver 10 Foot Radius,  
MidiSaver 7 Foot, or Classic 5 Foot Designs*

Complete heat control plus the best construction in the industry yield the consistent bake and system reliability bakers demand.

- MaxiSaver Twin Oval with 10 foot radius curves
- MidiSaver Twin Oval with 7 foot radius curves
- Classic Twin Oval with 5 foot radius curves
- MaxiSaver reduces speeds by 20% – another BakeTech first
- MiniSaver automates small lines with minimum cost



Features of BakeTech's Baking System are:

- Enclosure – #3 stainless steel outside, aluminized steel inside
- 7" High temperature insulation between wall panels
- 9" Roof panels stainless steel construction
- Aluminum walk plate oven roof
- 4" Insulated floor of aluminized steel construction
- Roof access ladder and top perimeter safety rails
- Two 3 foot X 4 foot hinged access doors
- Windows and fiber optic lights each side
- Corrosion resistant steel conveyor structure
- Stainless steel track– bolted construction
- Stainless steel grids with magnets and/or centering guides
- Main chain with high temperature ball bearing construction
- Main chain oiler with drum pump
- Electric variable drive system with take-up outside
- Humidity Control System
- Prewired electrical control panel, stainless steel optional
- PLC and touch screen operator interface