



TruBake™ Oven Range

The TruBake™ Oven Range comprises HiCirc Convection, Direct Gas Fired and Hybrid ovens. The design is modular for an ideal baking profile and rapid installation. All the ovens are easy to operate and adjust with recipe-driven controls and include large hinged doors every 2.1m for easy cleaning.



lifetime
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of bakery service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life, and/or upgraded to improve performance.

TruBake™ HiCirc Convection

The TruBake™ HiCirc uses a direct convection heating system that has been developed over many years and for different product applications.

- Stable and predictable baking environment
- Even colouring and efficient drying
- Capable of baking a wide range of product types, up to and including crackers

TruBake™ DGF

DGF ovens offer great flexibility in their baking characteristics using ribbon burners mounted above and below the band, assisted by an air circulation (turbulence) system.

- Handles a full selection of products, from hard crackers to very soft cookies
- Ideal where product highlights are required
- Multi-zone burners and separate extraction and turbulence systems maintain a good balance across the oven for a consistently even bake

TruBake™ Hybrid

For many products the best baking conditions are achieved by combining DGF and HiCirc Convection sections 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 allow the optimum baking conditions for any product to be achieved

Cookies



Soft Dough



Hard Sweet



Crackers



Bars



Baked Snacks





Intuitive Touch Screen Controls

Easy-to-use interface contains all the information needed to set up and run the oven efficiently.

- Simple graphical interface
- Recipe-driven settings
- Clear alarm management
- Historical trending

Conveyor

Heavy duty oven ends.

- Accommodates all types of steel and mesh bands
- Band support by cast iron skids, graphite skids or rollers (rollers on return)
- High-accuracy proportional band tracking system
- Automatic band tracking and pneumatic tensioning with back-up reservoir

Modular Design

Multiple short modules are assembled on site to form an oven with a number of separate heating zones.

- Zones specified to achieve the desired baking profile
- Each zone has independent temperature, extraction and airflow control
- Modules are assembled, insulated and pre-wired for rapid installation

Bake Chamber

Fully welded aluminised steel construction with high-quality insulation and aluminium outer covers.

- One large hinged inspection door per zone on control side
- Large hinged cleanout door every 2.1m on non-control side
- Non-settling mineral wool insulation
- Zone integrity baffles

Specification

| | |
|--------------------|----------------|
| Band widths | 800 to 1,800mm |
| Band height | 1,067mm |
| Oven drum diameter | 900mm |
| Fuel type | Gas or LPG |
| Module length | 2.1m |

Options

- Integrated power and gas meters
- Insulated band return
- Oven band pre-heat
- UPS for emergency wind out
- Stainless steel outer covers and/or inner case
- Band cleaner
- Oven exit waste heat recovery
- Bake chamber humidity monitoring
- Bake chamber steam injection



DGF Heating System

Ribbon burners above and below the band supported by independent turbulence and extraction systems.

- Independent heating and control system for each zone
- Flynn 7-Pattern and single zone adjustable burners provide balanced heat input
- Top and bottom independent or ratio temperature control
- Energy-efficient inverter-controlled fans for combustion air, turbulence and extraction

HiCirc Direct Convection Heating System

One burner and fan for each zone supplying heating ducts above and below the band that direct heated air towards the product.

- Maxon OvenPak burner and fixed speed convection air fan mounted on top of the oven
- Temperature control based on average above and below the band
- Top/bottom airflow controlled by dampers
- Proportion of return air is extracted from above and below the band by inverter controlled fan and balanced by inlet air