

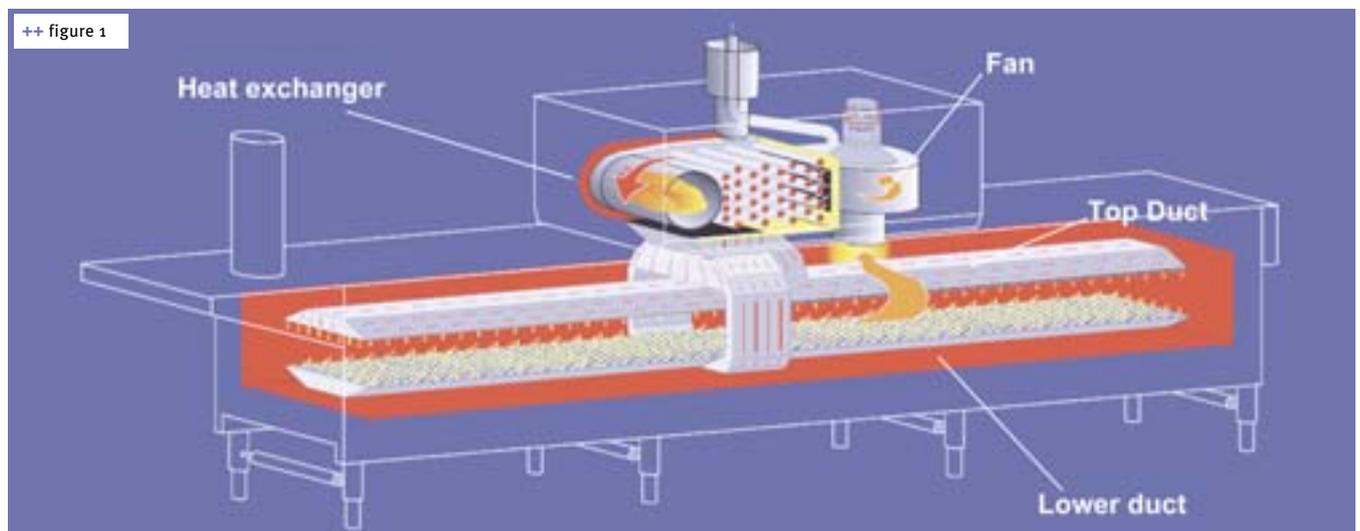
Industrial ovens made in Denmark

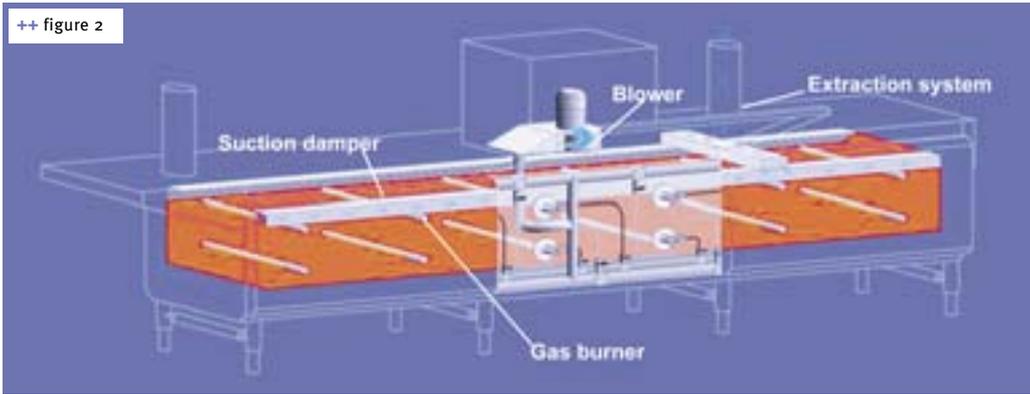
DFE MEINCKE HAS OUTGROWN ITS IMAGE OF BEING ONLY A SUPPLIER FOR THE BISCUIT INDUSTRY BY OFFERING AN INNOVATIVE OVEN RANGE



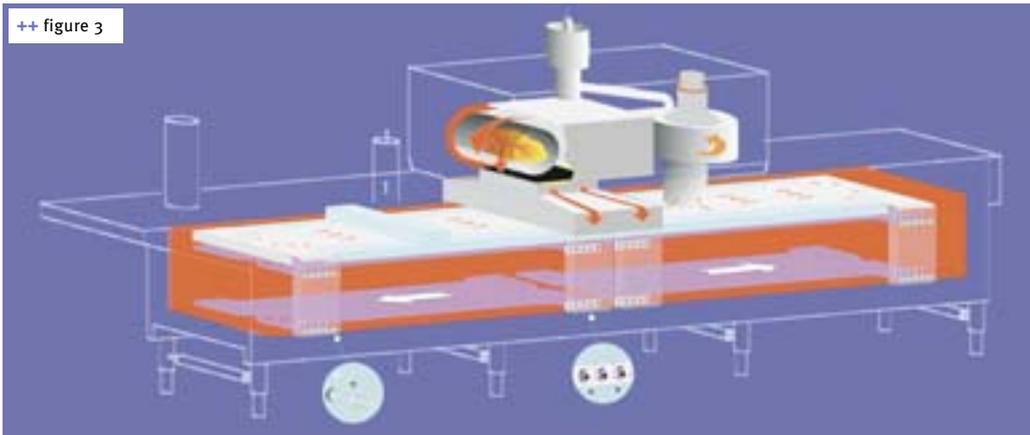
At the time when Meincke was still Meincke, the Danish company was considered to be a respectable oven manufacturer for the baking industry. With the integration of Meincke into the international Sasib Group, things changed. However, since 2005, when the company regained its independency via a management buy-out, and also integrated Danish Food Equipment and 2Ellgard Equipment into their enterprise, the innovative boom began again. In the field of oven design, the Danish engineers focus on one-level tunnel ovens which are available as directly or indirectly heated convection ovens and as cyclotherm ovens. Turbu Three is an indirectly heated oven in which the hot air is guided to the products via nozzles above and beneath the product belt, depending on the control parameters. Subse-

quently, the process air is sucked off the baking chamber and fed back to the heat exchanger. Heat transfer takes place by contact (belt or tray), convection (circulating air) and radiation (baking chamber). Burner performance, distribution of heat and moisture inside the oven can be precisely controlled. The oven is designed in agreement with the Hygienic Design rules. The side walls can be opened completely thus facilitating the access to the baking chamber. The Turbu Three oven is probably the most sold oven type of its kind. There have been more than 1,000 installations so far. As with all other Meincke ovens, the Turbu Three is also available for gas, oil and electrical heating. This oven, mainly used for the production of biscuits, cakes, pizzas and pies, has a modular design. Each module is 2 m long and has a width of between





++ figure 1
Turbu Three indirectly fired convection oven



++ figure 2
Direct Three directly heated oven

++ figure 3
Cyclotherm oven

0.6 and 4.2 m, depending on the requirements. Each module is completely wired so that when it arrives at the customer's site, it will only take a minimal amount of time to set it up and get ready for operation. Each heating zone has its own burner and an independent control for heat, humidity and air circulation. The inside of the oven is made from Cor-Ten steel, which is very resistant to humidity, or from stainless steel.

Direct Three is – as the name implies – a directly fired oven with gas burners arranged inside the baking chamber above and underneath the transport belt. The temperature for the individual baking zones in the oven can be controlled by turning single burners on or off. The third variant is a cyclotherm oven which can also be supplied with stone plate belts while the fourth oven type is a hybrid oven which can be directly heated but can also be applied as an indirectly heated convection oven. The oven belts are available as solid steel belts, various wire mesh belts and also with perforated steel plates, caterpillar belts or stone plate belts.

At iba last October, DFE Meincke presented the first wash-down oven developed in compliance with USDA standards requirements. The outside of the oven can be cleaned with a high pressure hose. For the inside there is a CIP system which operates with spraying nozzles inside the baking chamber. The cleaning water is collected at various spots and discharged while a drying process takes place as part of the CIP process. The first section of this oven can be designed as a cyclotherm oven with integrated steam infeed. The oven is available with a working width between 1.2 and 4.2m and a length between 4 and 100m. +++

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