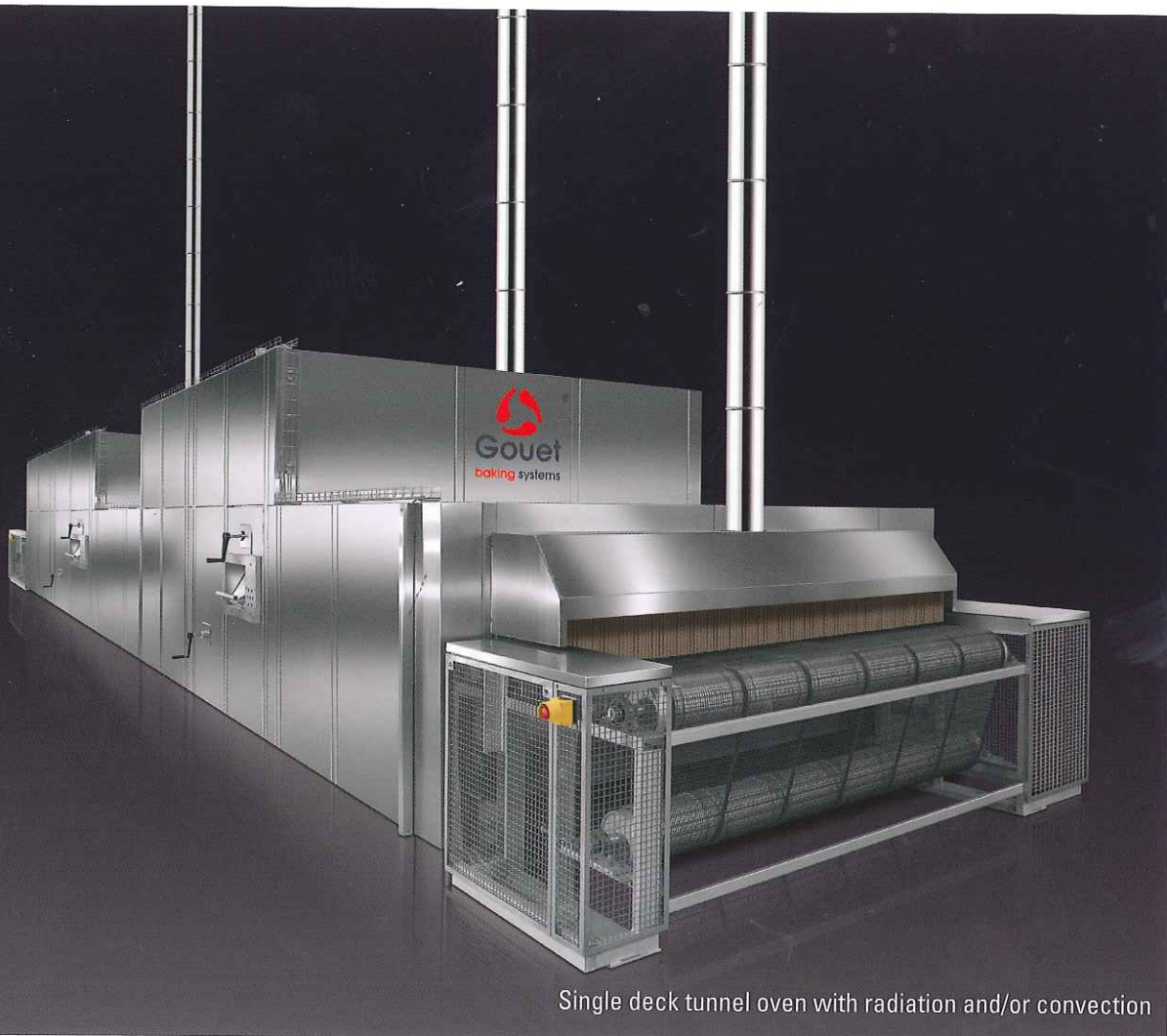


Double Action Oven (FDA)



Single deck tunnel oven with radiation and/or convection

Headquarters and plant
ZI les Bordages
F 49310 MONTILLIERS
FRANCE
Tél. +33 (0)2 41 75 85 16
Fax. +33 (0)2 41 56 11 45

Test Bakery
MECATHERM
Route du Maréchal de
Lattre de Tassigny
F 67130 BAREMBACH
Tél. +33 (0) 3 88 47 43 43

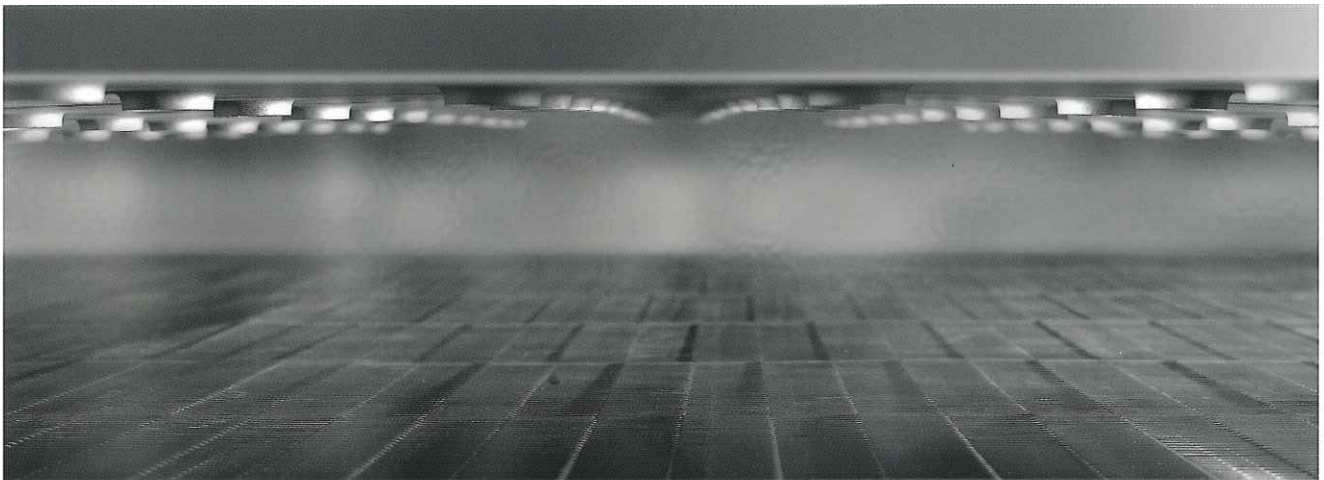
www.gouet.com
contact@gouet.com

Double Action Oven

The Double Action Oven is a single deck tunnel oven which offers cyclothermic and impingement heat transfer, or any combination of both. Each baking section, by using a simple setting, can be turned from one mode to another.

This oven is particularly adept at baking products which requires :

- high level of energy and/or high baking temperature
- shorter baking time for a reduced loss of water
- different baking parameters along the baking process (radiation and convection)
- heating all the surfaces of the product or of the tin
- very fine tuning of the baking parameters



Baking chamber with top radiator and impingement



Lidded tin bread baking



Flat bread baking