OVENS

BAKE

MIX

FEED

FORM

COOL

CONTROL

DIRECT/INDIRECT FIRED | IMPINGEMENT | HYBRID

INTRODUCING

ADVANTECH DRACO SERIES

ADVANTAGES:

- FLEXIBLE SPEED TO MARKET
- DESIGNED FOR TODAY'S SANITARY REQUIREMENTS
- CUSTOMIZATION IS OUR STANDARD
- AUTOMATED DATA COLLECTION AND VALIDATION

ADVANTECH
BAKERY TECHNOLOGY

MANUFACTURED in KENTUCKY

Richmond, Kentucky | 859-408-2112 | info@advantechbake.com | www.advantechbake.com

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BAKE

OVENS

OPERATION

- Adjustable Convection/Radiant Baking/Impingement
- Motorized Damper Control of Air Application
- Pneumatic Baking Band Tension
- Large Cleanout/Inspection Door per Zone
- Repeatable Even Baking

MANUFACTURE

- Modular Design
- Zone Lengths to Fit Customer Requirements
- Stainless Steel Exterior
- Preassembled to Reduce Install Time and Cost

CONTROL

- PLC/Computer Control
- Intuitive Operator Screens
- Recipe Driven Baking Parameters
- Connects to Ethernet for Data Sharing
- Operation and Alarm History
- Allen Bradley PLC and HMI

STANDARDS

- Compliant with ANSI Z50.2
- NEC Compliant
- Gas Control complies with OSHA & FM

DIRECT FIRE RECIRCULATING

INDIRECT FIRE IMPINGEMENT

DGF

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