



The DAUB Thermo-Roll

Robust, compact and cost cutting

The **DAUB** Thermo-Roll enables considerable economical savings with respect to bakery processes. It is suitable for a wide range of products in craft as well as in industrial bakeries. Bakers appreciate the performance and reliability of the **DAUB** Thermo-Roll which enables uninterrupted batch baking. The product quality is always impressive. Bakers, who choose for **DAUB**, choose for success and high customer satisfaction by continuously achieving the best baking results.

For perfectionists

The **DAUB** Thermo-Roll fulfills highest requirements by applying state-of-the-art technology. Further it combines the fast and simple operation of a rack oven with the even baking quality of a deck oven.



Ideal for smaller batches
and wide product varieties



The Thermo-Roll is suitable for:

- The craft and the industrial bakery
- White, mediterranean, rye or tin bread
- The quality-oriented and cost-conscious baker

High performance, high efficiency and flexible handling

During continuous operation the **DAUB** Thermo-Roll provides flexibility, while being very economical. This is because of a small personnel requirement and the possibility of uninterrupted batch baking. Due to the low handling effort, a baker is able to operate several ovens simultaneously. With its very high temperature flexibility the **DAUB** Thermo-Roll hardly requires setup-times and heat recovery periods normally experienced with rack ovens are nearly eliminated. An efficient use of energy combined with a high performance achieves an environmentally friendly balance.

Further benefits:

- Ability to place the products to the edge of the baking tray
- Complete and quick steam release
- Shorter baking times and less baking-losses
- Ability to use the full baking surface, due to the special radiator construction



Convincing baking result at consistent quality

DAUB incorporates state-of-the-art know-how into its oven technology in order to increase efficiency and quality of the baking process. Examples for this are the fast and even steam control and the precise air circulation within the baking chamber. As a result the heat transfer into the product core is optimized. Additional advantages are:

- High proofing tolerances and up to 50% longer oven spring
- Fine even crust with fine pores and open crumb structure
- Strong volume increase and uniform gloss



Excellent baking quality
with balanced crumb



Special radiators allow an optimized
product pattern up to the edges



Convenient computer
automated control



Precise air circulation
inside the oven



Seal-free and low maintenance
DAUB Inline magnetic pump

Sophisticated **DAUB** technology

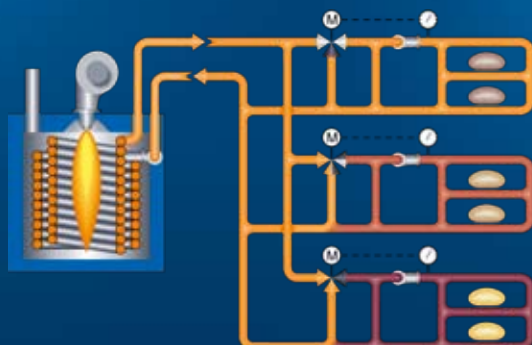
In standard execution the **DAUB** Thermo-Roll is equipped with double efficient steam generators, a synchronized turbo in order to remove "vapor clusters" and a precise fresh air guidance in the oven. The seal-free **DAUB** Inline magnetic pump reduces maintenance to a minimum.

In addition, the **DAUB** Thermo-Roll is available in a TRIPLET execution. This means the baking surface is enlarged by 50%. Then three standard baking racks can be placed inside the oven instead of two.

DAUB Thermal Oil System:

Premium technology for premium products

DAUB sets trends in developing ovens based on Thermal Oil Heating. Heat exchanger and baking oven can be installed separately or next to each other - per customers' individual demands.



The principle of Thermal Oil

- Smooth heat transfer due to optimized radiant heat
- The heat capacity of thermal oil is 2.600 times higher than that of hot air
- Accurate adjusting of the desired baking temperature avoids flash heat

Artisan Stone Thermo-Roll

Multifunctional, flexible and space saving!

Flexible baking technology on a limited floor space: **DAUB** has managed to unite three technologies into one oven. So the **DAUB** Artisan Stone Thermo-Roll is the all-rounder in the **DAUB** oven range, which operates with the innovative Thermal Oil Heating System. It can be used as a deck or a rack oven as well as an oven for confectionary products. Hence it is suited for a wide range of products such as crispy rolls, wholesome bread and delicious cakes. Opting for **DAUB** means consistently good baking results and a high degree of satisfaction.



Ideal for smaller batches of a broad product range.



Our customers appreciate the flexibility of this oven. The Berns Bakery at Kamp-Lindfort, a well-known German Baker says: "The versatility of this oven is a big advantage for us. Our product quality now is even better than before and that is what our customers want."



The Multi Talent

The **DAUB** Artisan Stone Thermo-Roll is the ideal oven for the craft bakery, being the first Thermal Oil oven which combines rack and deck oven in one unit, thus offering maximum flexibility on a minimum of space. This makes it ideal for:

- Craft bakeries with a broad product range.
- Bakeries with the highest quality demands in terms of both baked products and baking equipment.
- Bakeries with limited floor space.

DAUB Thermal Oil Heating System: Flexible application, excellent energy efficiency

The **DAUB** Artisan Stone Thermo-Roll allows a very fast loading: Freestanding goods are loaded / unloaded into / out of the oven with the help of a combined loading-/unloading rack. An immediate change from freestanding operation to rack operation can take place, without any additional space requirement for a stone sole rack. The stone soles are installed inside the oven and during product change from freestanding to rack operation they do not need to be taken out, which is a big advantage concerning security, handling and energy saving.



Excellent baking quality
with a balanced crumb



Direct contact between stone
sole surface and radiator.



Simple and fast loading and unloading
by means of the loading-/unloading rack



Seal-free and low maintenance
DAUB Inline magnetic pump

Sophisticated **DAUB** Technology

The **DAUB** Artisan Stone Thermo-Roll has a significant temperature flexibility compared to all other stone sole ovens. For this reason it only requires short heat-up times and permits continuous production.



Three in One: The all-rounder from **DAUB**

- Combination of the advantages of a deck oven and a rack oven
- Loading of tin bread and trays on racks
- Free standing baking directly on stone sole
- Product variety from rolls to loaves from Mediterranean products to rye bread
- Ideal for cake, pies and pastry as well.

The **DAUB** Artisan Stone Thermo-Roll, used as a deck oven

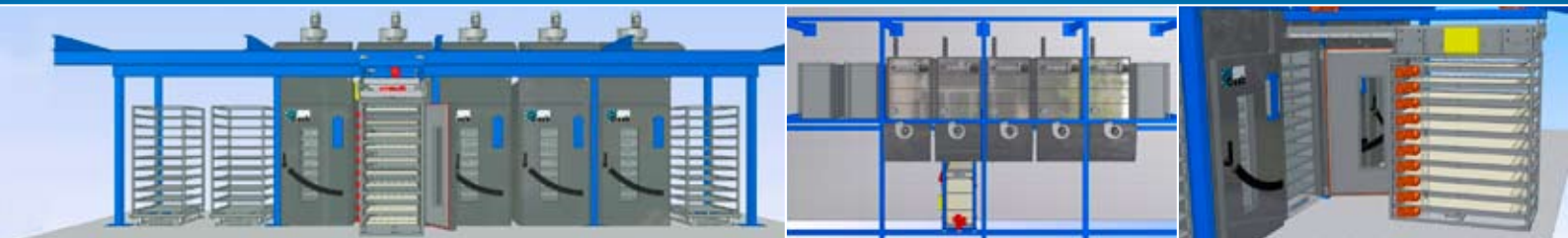
The **DAUB** Artisan Stone Thermo-Roll can be used as a deck oven: Breads and buns are scrabbled from a proofing rack and loaded directly onto the hot stones. This is done with the help of a combined loading-/unloading rack with setters mounted inside of it. The setters are operated manually. In less than 20 seconds, the complete oven can be loaded or unloaded.

The **DAUB** Artisan Stone Thermo-Roll, used as a rack oven

In addition, the **DAUB** Artisan Stone Thermo-Roll can be used as a rack oven. Then it provides all advantages of the well known **DAUB** concept, which has been developed and optimized over the past 25 years. Two or three racks at the same time can be loaded and baked, in batches without interruptions; with the racks being able to accept trays, moulds or straps. Very efficient steam generators provide a fast steam control. However, different from former concepts, as soon as the oven door is closed; while in the meantime pre-heated fresh air, matching the oven inside temperature, is being fed into the oven. A synchronized turbo is used to blow out residual vapor and to give control of the crispness of the products.

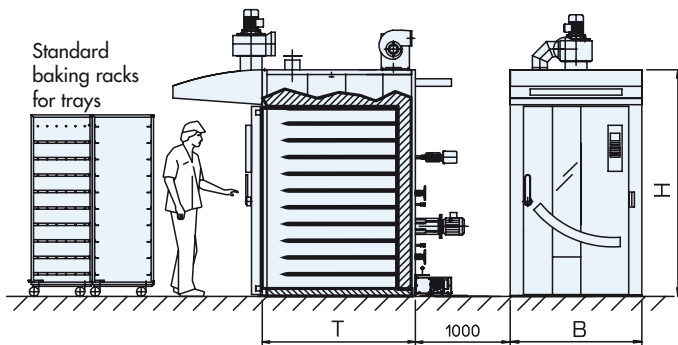


The **DAUB** Automatic Loading System for the **DAUB** Artisan Stone Thermo-Roll is a loading / unloading system for several **DAUB** Artisan Stone Thermo-Roll ovens standing parallel to each other.



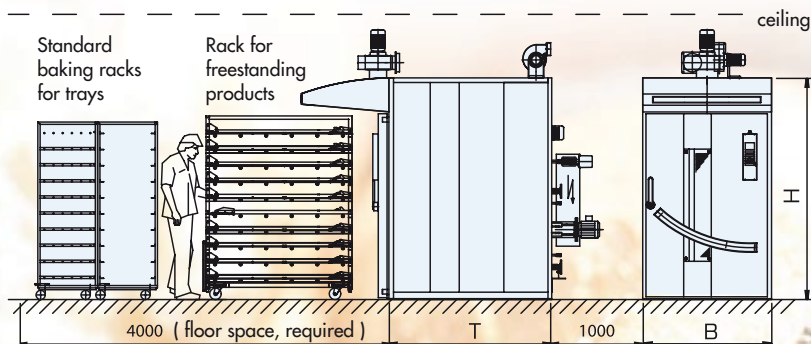
The system consists of a steel frame, under which a horizontally moveable transport carrier is mounted. This carrier is motor driven by a frequency controlled variable speed, smooth start/stop drive, including positioning control. A gondola with a combined loader / unloader, hooked onto the carrier, works as a semi-automatic system. It can be used for picking up dough pieces from the proofing rack located in the docking station and loading them into the **DAUB** Artisan Stone Thermo-Roll. After the baking time is finished, the baked products can be scrabbled out of the oven and transported to the cooling rack at its docking station (located on the opposite end of the system). Here, the products can be placed either onto the cooling rack or a product discharge conveyor. This kind of transport is very gentle to your products. Each level of the shelf-style skid is separately driven, and extractable. The whole system is executed according to the German Safety Standard "Lifting Platforms VBG 14" guidelines.

Specifications



DAUB Thermo-Roll

Thermo-Roll	Twin						Triplet					
Series	RDTO 08 x 12,5			RDTO 10 x 12,5			RDTO 08 x 18,75			RDTO 10 x 18,75		
Oven dimensions WxHxD mm	1200 x 2410 x 1770			1400 x 2410 x 1770			1400 x 2410 x 2420			1600 x 2410 x 2420		
Deck dimensions mm	800 x 1250 = 1,0 m ²			1000 x 1250 = 1,25 m ²			800 x 1875 = 1,5 m ²			1000 x 1875 = 1,88 m ²		
Decks	7	8	9	10	11	12	7	8	9	10	11	12
Baking trays in mm	580 x 780			580 x 980			580 x 780			580 x 980		
Baking trays number	14	16	18	20	22	24	21	24	27	30	33	36
Baking surface m ²	7,0	8,0	9,0	12,5	13,75	15,0	10,5	12,0	13,5	18,8	20,7	22,5
Effective useable height mm	204	172	148	129	114	100	204	172	148	129	114	100



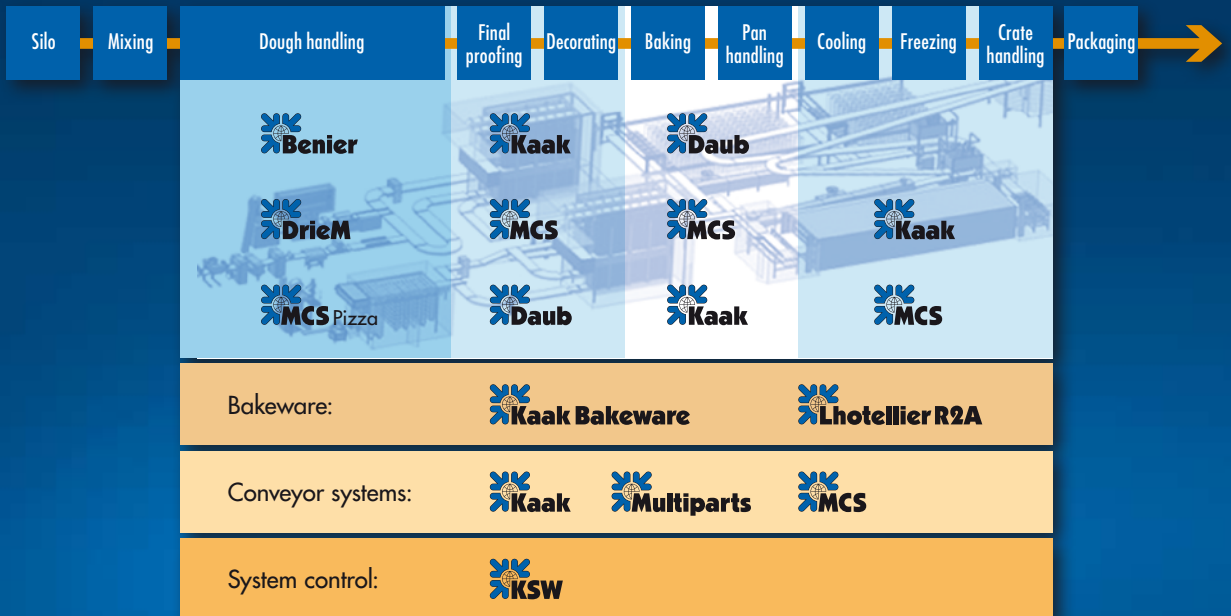
Artisan Stone Thermo-Roll

Artisan Stone Thermo-Roll			
Series	RGTO 08 x 12,5		
Oven dimensions WxHxD mm	1200 x 2410 x 1770		
Deck dimensions mm	800 x 1250 = 1,0 m ²		
Decks	7	8	9
Baking trays in mm	580 x 780		
Baking trays number	14	16	18
Baking surface m ²	7,0	8,0	9,0
Effective useable height mm	171	139	115





The Baking Process:



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