

- Compact, flexible and tough. The **DAUB Cross Line Hanseat** (30-96 m<sup>2</sup> bake surface)  
This oven is halfway between craft and industry. Medium sized batches are automatically fed into up to 12 decks. Furthermore, several ovens side by side can operate with one loading system.
- Fully automatic, versatile and efficient. The **DAUB Automatic Hanseat** (60-300 m<sup>2</sup> bake surface)  
The configuration of this multideck-oven is adapted to the products and processes in the bakery. Using either single or multiple loading systems, the oven can run in step-continuous or batch mode. Several production lines can be combined with only one oven. The compact construction with up to eight decks enables an optimum use of the available production area. Additionally, the oven can be equipped with stone sole belts.
- Modular, profitable and powerful. The **DAUB Modular Tunnel** (20-200 m<sup>2</sup> bake surface)  
Quality, quantity and economy are the main advantages of this industrial tunnel-oven. Equipped with one or two decks optionally with stone sole belts this thermal-oil-oven meets highest industrial requirements.

## Tailor-made Heat Exchanger Capacities

DAUB offers a wide range of proven and highly sophisticated Heat Exchangers – for optimized systems meeting individual requirements.

## Specifications

Type of heat exchanger - kW	KO-80	KO-125	KO-200	KO-300	KO-400	KO-500	KO-700	KO-1000	KO-1250
Power in kW	80	125	200	300	400	500	700	1.000	1.250
Width in mm	980	960	1.060	1.200	1.200	1.450	1.650	1.900	1.900
Depth in mm*	960	1.060	1.160	1.300	1.300	1.500	1.700	1.900	2.000
Height in mm*	1.045	1.145	1.355	1.560	1.870	1.970	2.360	2.645	2.845

\* without pump/burner



Cross Line Hanseat



Automatic Hanseat



Modular Tunnel