Pretzel Equipment

PRETZEL COOKER



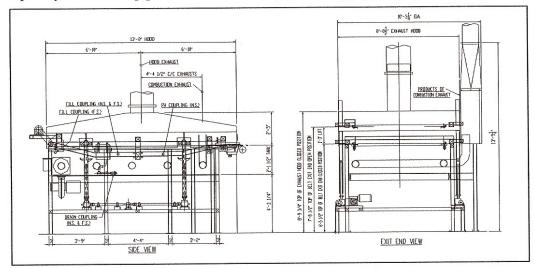
This pretzel cooker is specially designed for efficiently cooking miscellaneous shapes of pretzels. It includes a variable speed conveyor, controlled from a remote cubicle, providing a significant amount of flexibility for products of various sizes and shapes. Its automatic lifting hood and conveyor system is a major improvement over competitive designs, delivering easy maintenance and increased productivity.

- Typical capacity 60 inch wide belt; 12 foot long pass
- Pretzel cooker conveyor speed matched to conveyor speed on bake pass of oven
- Variable speed conveyor for product flexibility
- Automatic caustic level sensing
- Stainless steel construction for extended life and decreased maintenance



FEATURES

- Hi-efficiency radiant tube burner for fast heat-up and product uniformity
- A powered hood and conveyor elevating mechanism to facilitate cooker tank cleanout
- A vapor collection hood with remote mounted exhaust fan for fumes and gas products of combustion
- Automatic caustic level sensing
- All stainless steel fabrication
- All stainless steel conveyor belt with positive pin roll drive and adjustable nosebar for close product transfer
- Completely assembled, piped, wired and tested prior to shipping



SPECIFICATIONS

- Dimensions Caustic tank measures approximately 6 ft. wide x 12 ft. long
- Solution 1% sodium hydroxide in water
- Temperature Heating system designed to bring solution temperature to approximately 200° F
- Conveyor 63" wide PB-48-48-16 balance-weave belt for use with positive drive pin roll
- Conveyor Speed Variable
- Fuel Natural gas at 1 PSIG
- Voltage 480 Volt, 3 Phase, 60 Hertz
- Fabrication:

The cooker tank and fume collection hood are fabricated from type 304 stainless steel material, reinforced where necessary. The tank is complete with burner, radiant tube exhaust and drain openings.

Heating system includes:

One (1) 2,000,000 BTUH input capacity, radiant tube burner with an aggregate 1,000,000 BTUH output and heat transfer to the liquid. "W" radiant tube is fabricated from 10 gage type 304 stainless steel tubular stock.



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