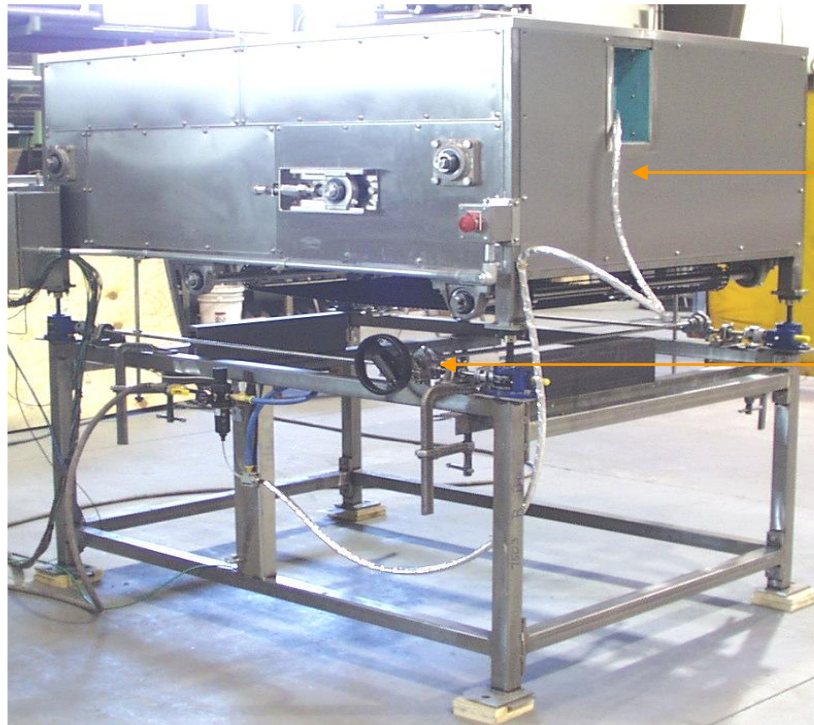


Panini Grill Marking Oven



Sensor for belt temperature

Vertical adjustment

Panini Grill Marking Oven

The Lanly Company has specialized in the engineering and manufacturing of ovens and dryers for over 65 years. The Panini Oven was designed to continuously imprint perfect grill markings on Panini bread.



A Panini with the grill markings

FEATURES

- ▶ Custom designed electrical Infra-Red heating system with four (4) independently controllable rows of heating
- ▶ Structural steel frame of type 304 stainless steel
- ▶ A door for easy access to electric heaters
- ▶ Manual adjustable for up and down movement
- ▶ Teflon coated conveyor belt to minimize sticking
- ▶ NEMA 12 control cabinet with selector switches, indicating lights, pushbuttons and temperature control instruments



DESIGN SPECIFICATIONS

- ▶ Loading arrangement – Baked product loaded manually on existing oven belt
- ▶ Conveyor speed – Variable
- ▶ Approximate overall system dimensions – 4'-0" wide x 6'-0" long x 3'-0" high
- ▶ Operating temperature – 450°F
- ▶ Heater size – 28.8 kW
- ▶ Heating – Electric
- ▶ Voltage – 480 Volts, 3 Phase, 60 Hertz
- ▶ To fit over customer's conveyor belt at exit end of baking oven
- ▶ Full Load Amps – 40 amps
- ▶ Lanly will design to fit your system



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