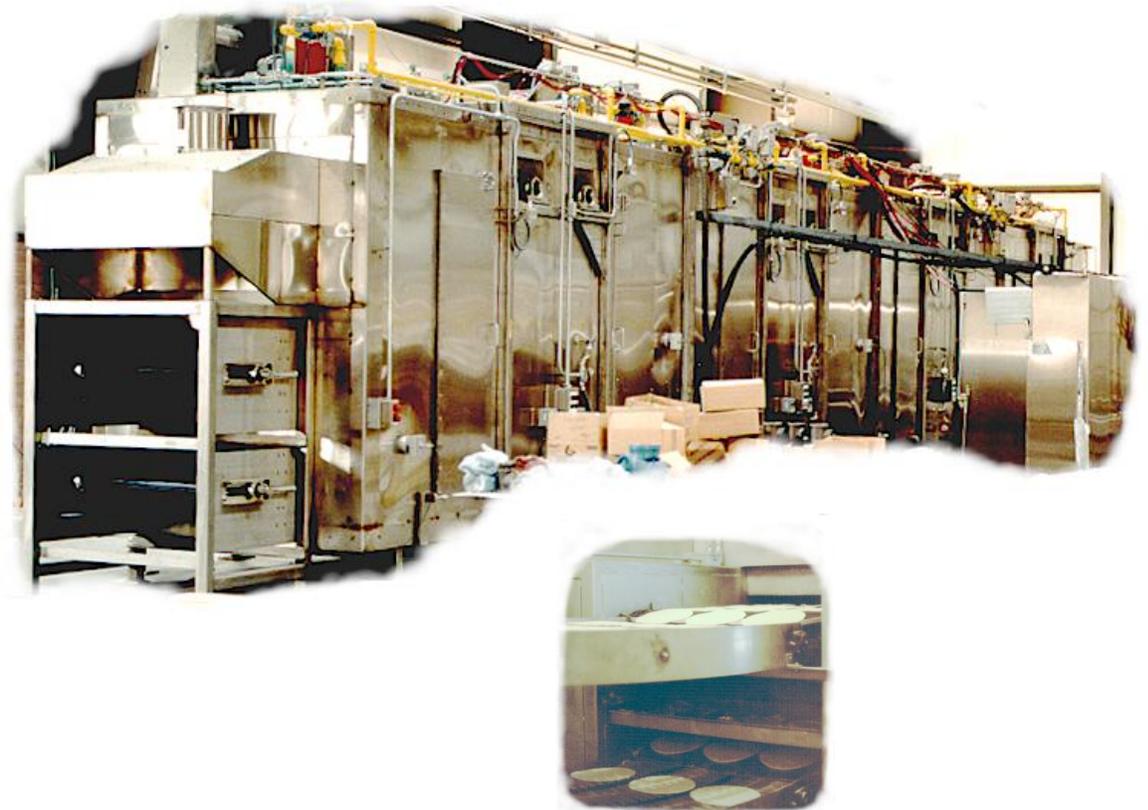


Food Processing Equipment

TWO LINE PIZZA OVEN



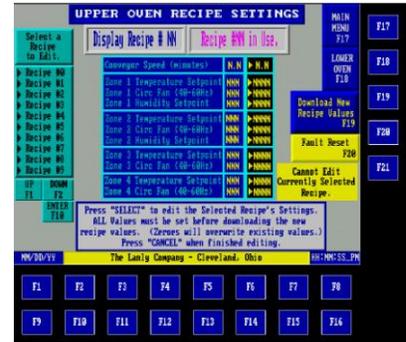
This oven is specially designed for efficiently drying pizza crusts for a frozen food application.

It includes two separate, simultaneous lines, one above the other. Variable speed conveyors, controlled from a remote cubicle, provide a significant amount of flexibility for products of various sizes and shapes. Multiple full-length access doors ensure easy maintenance and increased productivity.

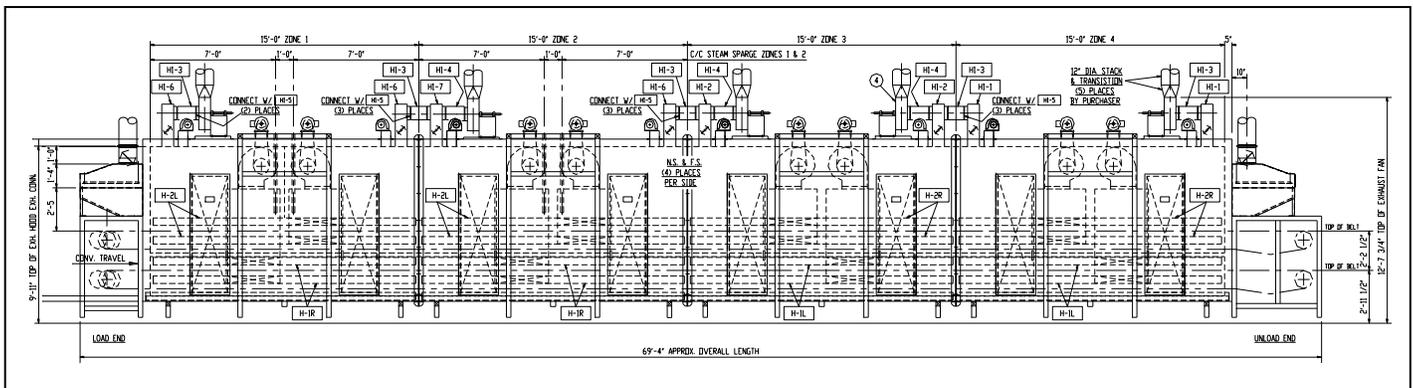
- Proven performance exceeding 14,000 crusts per hour
- High volume air circulation for superior temperature uniformity and maximum production output
- Comprehensive process control (including temperature, humidity, fan and conveyor speeds, and recipe menus) provides rapid change-over while assuring product consistency
- Production drying time typically 3 minutes
- Stainless steel construction for extended life and decreased maintenance

FEATURES

- ▶ Two separate (over and under) drying lines in one system
- ▶ Single-station Graphic User Interface process control system for temperature, humidity, fan speeds, and conveyor speeds
- ▶ Pre-programmed recipe menu selection system
- ▶ High-volume air circulation for close temperature uniformity
- ▶ Humidity control in “critical” first two oven zones
- ▶ Variable speed drives for product flexibility
- ▶ Oven is fabricated of stainless steel throughout
- ▶ System is shop assembled, wired, piped, and tested prior to shipping
- ▶ Emergency stop buttons on each end to ensure safe operation
- ▶ Lanly Lanscan First Event Annunciator for event monitoring and diagnostics.



PanelView control screen showing recipe setup and selection.



SPECIFICATIONS

- ▶ Dimensions - Approximately 70 ft. long x 12 ft. high x 7 ft. wide
- ▶ Method of Charging - Stainless steel conveyor belt with chain edge, 39 3/4” fabric width
- ▶ Loading Arrangement - Three (3) 11” diameter crusts abreast on each of two (2) conveyors
- ▶ Production Rate - 3600 crusts per hour per conveyor (7200 crusts total)
- ▶ Weight - 11 ounces per crust, wet. (4,950 lbs. total per hour)
- ▶ Required Water Evaporation - 1.5 ounces per crust (675 lbs. total per hour)
- ▶ Operating Temperature - 350° F average
- ▶ Maximum Supply Air Temperature - 500° F
- ▶ Heating - Four (4) zones, direct gas fired:
Eight (8) 800,000 BTU gas burners
Eight (8) 10,000 CFM circulating fans
Four (4) 1,400 CFM exhaust fans
- ▶ Drying Time - 3.0 minutes at 350° F
- ▶ Conveyor Speed - Variable 10 to 30 fpm, nominal 20 fpm
- ▶ Heating Medium - Natural gas
- ▶ Voltage - 460 Volt, 3 Phase, 60 Hertz
- ▶ Compressed Air - 80 to 100 PSI



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