

Food Processing Systems

The Ultimate in Good Taste



High Capacity, Hybrid Baking and Drying Oven

This high performance oven is ideal for baking and drying a wide range of products such as miscellaneous shapes of pretzels, bread sticks, bagel chips, and similar products. It utilizes a proprietary hybrid design combining our proven two-pass baking and drying system with the addition of a two-zone ribbon burner Development Section. Baking is performed in three separate zones on the top pass and drying is performed in two zones on the bottom pass. The design offers a significant amount of flexibility for products of various sizes and shapes while maintaining high production output. Its accessibility is a major improvement over competitive designs, providing easy maintenance and increased productivity.

- Proven performance exceeding 2000 pounds of pretzels per hour
- Two zone ribbon burner Development Section
- High volume, balanced air circulation for superior temperature uniformity and maximum production output
- Production conveyor speeds:
 - Bake zone 10 to 30 feet per minute
 - Drying zone 2 to 10 feet per minute
- Aluminized steel or optional stainless steel construction for extended life and decreased maintenance

FEATURES

- ▶ A Development section with two (2) zones of ribbon burners.
- ▶ A Baking section with three (3) zones of forced convection baking.
- ▶ A Drying section with two (2) zone of forced convection.
- ▶ Complete access along both sides of the oven for inspection and cleaning. Doors are approximately 1'-10" wide x 5'-8" high.
- ▶ Balanced air distribution duct system in bake oven and dry oven to insure air and temperature uniformity and good air-to-product contact.
- ▶ Gas burners with high turndown capability for added product flexibility.
- ▶ Support rolls for the baking conveyor belt on both the baking and return passes.
- ▶ Herringbone grid design for the dryer conveyor belt. This promotes even wear across the belt fabric and gives minimum contact for low friction operation. The dryer belt is returned on rolls mounted in ball bearings.
- ▶ Automatic belt tracking with proportioning skew roll.
- ▶ A set of interior lights.
- ▶ Hi-efficiency circulating and exhaust fan motors with 65° C insulation.
- ▶ Manual dampers in the bake oven to control air volume in upper and lower bake section supply ducts.
- ▶ Lanly Lanscan First Event Annunciator for event monitoring and diagnostics.

SPECIFICATIONS

- ▶ Typical Production – up to 2,200 lb of pretzels per hour
- ▶ Dimensions:
 - Development Zone – 40 ft., 2-zone
 - Upper Pass - 80 ft., 3-zone bake oven
 - Lower Pass - 80 ft., 2-zone drying oven
 - Conveyor - 84" wide; B48-36-16 fabric of high carbon steel construction
- ▶ Temperature Uniformity - Plus or minus 10° F across width and length of any zone under stabilized conditions
- ▶ Maximum Operating Ranges:
 - Bake - 600° F
 - Dry - 400° F
- ▶ Fuel - Natural gas at 1 PSIG
- ▶ Voltage - 480 Volts, 3 Phase, 60 Hertz
- ▶ Gas-fired burners in each zone:
 - Development Zones – Fifty-two (52) ribbon burners at 85,000 BTUH each
 - Bake Zones - Three (3) burners at 1,600,000 BTUH each
 - Drying Zones – Four (4) burner at 400,000 BTUH each



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