

Food Processing Systems

The Ultimate in Good Taste



Medium Capacity Two-Pass Baking and Drying Oven

This oven is ideal for baking and drying products such as croutons, bagel chips, bread sticks and miscellaneous shapes of pretzels. It is a two-pass system with baking performed in two separate zones on the top pass and drying performed on the bottom pass. The design offers a significant amount of flexibility for products of various sizes and shapes. Its accessibility is a major improvement over competitive designs, providing easy maintenance and increased productivity.

- Proven performance exceeding 800 pounds of pretzels per hour
- High volume air circulation for superior temperature uniformity and maximum production output
- Production bake time typically 2 to 10 minutes
- Production drying time typically 10 to 60 minutes
- Aluminized steel or optional stainless steel construction for extended life and decreased maintenance

FEATURES

- ▶ A Baking section with two (2) zones of forced convection baking and aluminized steel interior with stainless steel exterior.
- ▶ A Drying section with one (1) zone of forced convection drying and aluminized steel interior with stainless steel exterior.
- ▶ 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 - 500 lb – 800 lb of pretzels per hour
- ▶ Dimensions:
 - Upper Pass - 40 ft., 2-zone bake oven
 - Lower Pass - 40 ft., 1-zone drying oven
 - Conveyor - 63" 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:
 - Bake Zones - Two (2) burners at 1,200,000 BTUH each
 - Drying Zone – One (1) burner at 1,200,000 BTUH



The Lanly Company

26201 Tungsten Road
Cleveland, OH 44132

Phone: (216) 731-1115 Fax: (216) 731-7900

Email: lanly@lanly.com Web: www.lanly.com