The Lanly Company has specialized in the engineering and manufacturing of ovens and dryers for over 65 years. This system was designed to heat corn dogs to 162°F to eliminate pathogens. The product is loaded from customer’s upstream equipment and loaded onto the wire mesh process conveyor and processed through the continuous two pass heating system then conveyed to customer’s downstream equipment.
FEATURES

- System constructed of stainless steel interior and exterior
- Four access doors for cleaning and maintenance
- Pullout trays below each conveyor for easy cleaning
- Transfer chute located inside oven designed to prevent breakage
- Two rigid casters and two locking swivel casters to allow equipment to be moved
- Stainless steel junction box at the bottom of equipment
- 24” wide stainless steel conveyor belt with variable speed drives
- System design allows easy replacement of electrical elements

DESIGN SPECIFICATIONS

- Loading arrangement – Random
- Approximate overall system dimensions – 2’- 10” wide x 12’- 4” long x 4’- 4” high
- Conveyor design speed – 3 to 12 FPM
- Production rate – 14,400 corn dogs per hour
- Max operating temperature – 700°F
- Heating – Two (2) zones
- Heating medium – Electric
- Voltage – 480 Volts, 3 Phase, 60 Hertz

The Lanly Company
26201 Tungsten Road
Cleveland, OH 44132
Phone: (216) 731-1115  Fax: (216) 731-7900
Email: sales@lanly.com
Web: www.lanly.com