Pita Chip Baking Oven

The Lanly Company has specialized in the Engineering and Manufacturing of customized ovens and dryers for over 65 years. This particular oven was designed to continuously bake pita chip products. It has four zones and a continuous stainless steel conveyor belt. This design optimizes the system for product flexibility and efficiency.
FEATURES

- Four (4) independently controllable chambers.
- Lanly insulated, interlocking panel construction.
- Stainless steel interior and exterior.
- Four (4) circulation fans and 2 exhaust fans
- Dual-side airflow design.
- Complete access along one side of oven for inspection, duct removal and cleaning
- Twenty three (23) access doors for main body of oven
- Conveyor system incorporates three (3) levels internally to allow tumbling of the product.
- Wash-down design for the interior portion of oven
- Lanly custom designed drain panels throughout oven
- Finger supply ducts above and below the product removable for cleaning
- One (1) 24-point Lanscan circuit monitoring device
- A NEMA 12 control cabinet with selector switches, indicating lights, pushbuttons and temperature control instruments

DESIGN SPECIFICATIONS

- Process – Baking Pita Chips
- Conveyor speed – 4.5 FPM (variable)
- Conveyor – Two (2) 96” stainless steel mesh belt
- Approximate system dimensions – 90’-0” long x 14’-0” wide x 12’-0” high
- Heat input rating – 4,000,000 BTU’s
- Recirculation fan – 14,000 CFM max.
- Exhaust fan – 4,000 CFM max.
- Max Operating temperature – 450°F
- Water evaporation – Approximately 320 pounds per hour
- Heating medium – Natural gas
- Voltage – 208 Volts, 3 Phase, 60 Hertz

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