



Spiral Oven



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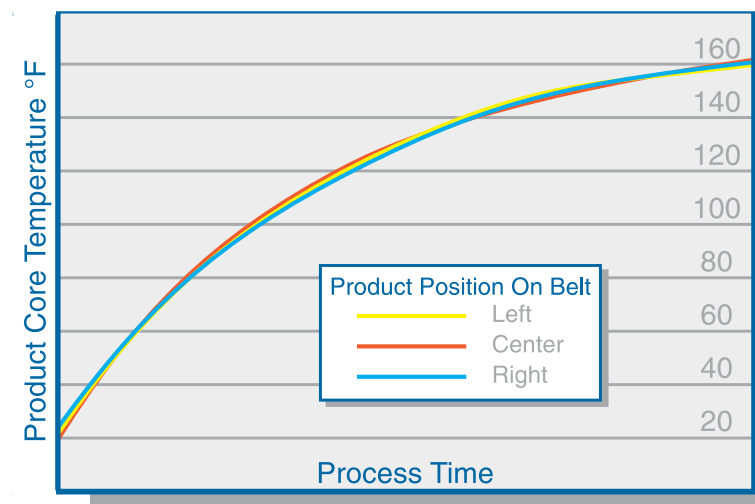
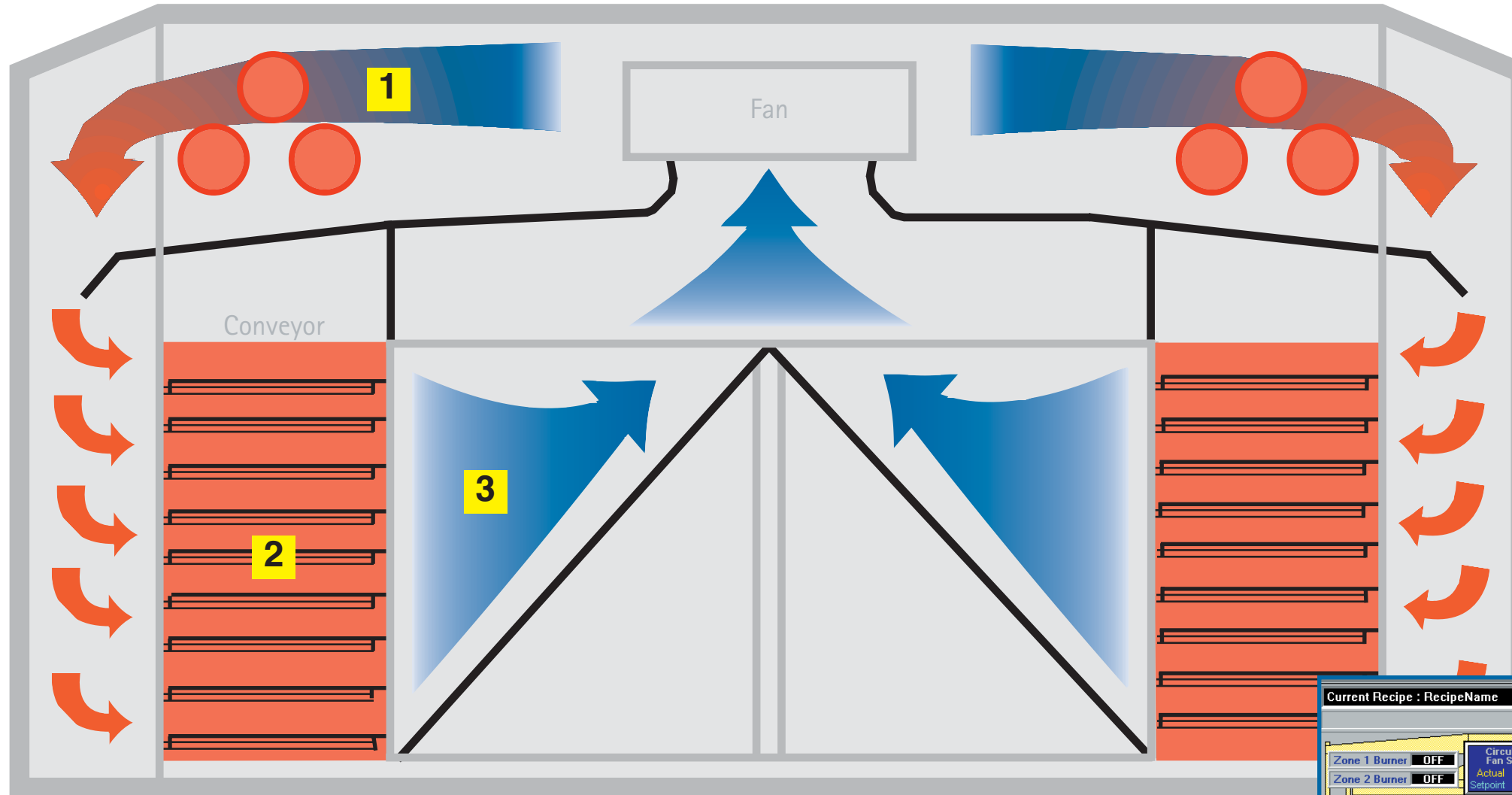
- Uniformly cook high capacities in a relatively small area.
- Cook products evenly across the full belt width.
- Unlimited conveyor tier spacing.
- PLC controlled clean-in-place system

This space-saving spiral oven delivers continuous uniform cooking, minimal weight loss and high production capacities of meat, poultry, seafood, vegetable and baked products.

Each product piece is cooked uniformly regardless of its position on the conveyor belt. Heat and Control's unique *Controlled Air Distribution System* contains the cooking atmosphere over each tier so product on the left, center and right sides of the belt receive equal cooking. One central VFAC-controlled fan circulates air evenly throughout the oven.

Spacing between conveyor tiers is determined by your product, not the conveyor design. Useable belt widths are available up to 42".

Indirect heating provides a safe cooking environment and eliminates "pinking" because combustion by-products never contact the food product. Direct gas-fired and electric heating is also available.



▲ Product is cooked to the same core temperature on the left, center or right sides of the conveyor belt.

- 1 Oven atmosphere is heated to cooking temperature as it circulates past heat transfer elements.
- 2 Controlled Air Distribution System contains the cooking atmosphere over the conveyor belt for uniform cooking. Patented automatic moisture control maintains the specific humidity.
- 3 Having transferred its heat to the product, atmosphere is quickly removed by the fan and returned to its preset temperature and moisture content.

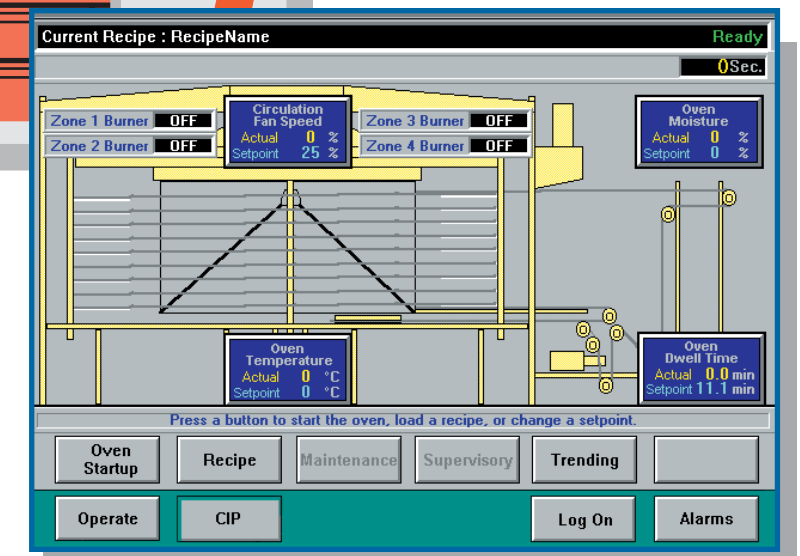
Temperature, moisture, air circulation and conveyor speed are independently adjustable and PLC controlled.

Patented automatic moisture control maintains the specific moisture content, modulating to adjust for changes in product load or oven atmosphere.

Cleaning is simple and efficient. The oven has no inaccessible internal surfaces and features a PLC-controlled clean-in-place system operated by touch screen. Water-cooled or air-cooled oven floors minimize the accumulation of product drippings.

A rotary brush washing system continuously cleans the conveyor belt during operation.

Insulated casing and stainless steel construction are USDA approved.



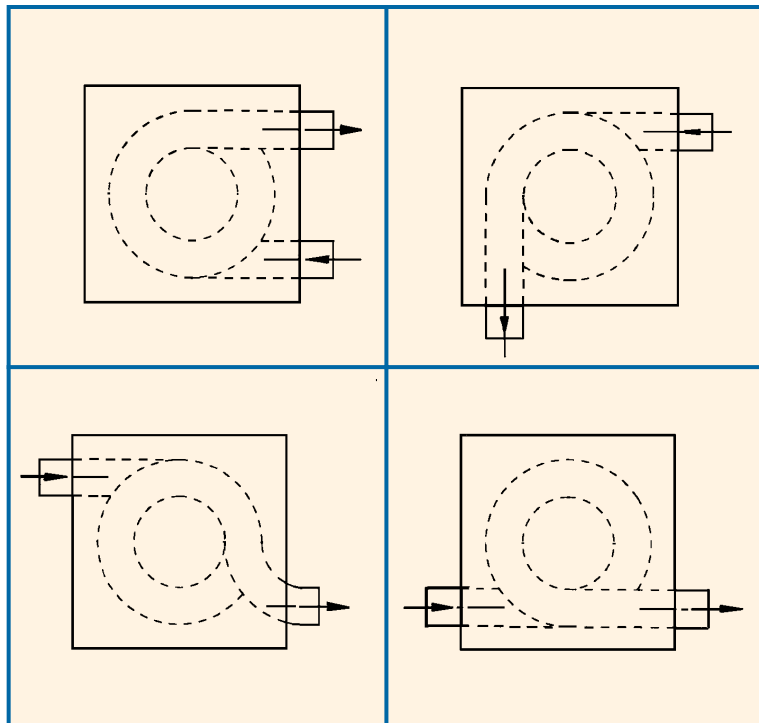
▲ An easy-to-use control system is operated by a menu-driven color touch screen. All commands are displayed in plain language so operators with minimal training can control cooking conditions, cleaning, network access and trouble-shooting.

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Since 1978, Heat and Control has been building spiral cooking equipment to suit your unique product requirements. Models are available with up to 42" useable belt width and production capacities over 10,000 finished pounds/hour.



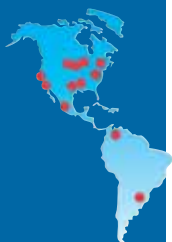
Constant improvement and engineering innovations mean these specifications may change without notice.



Spiral oven conveyors can be configured to match individual plant requirements

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