

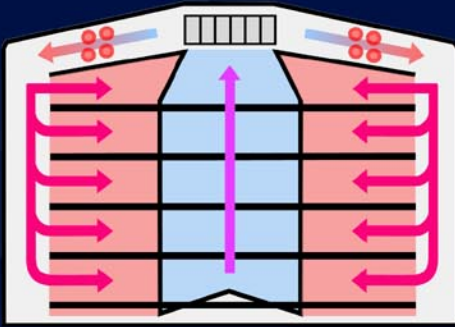
Why Heat and Control's **Twin Drum Spiral Oven** out-performs conventional spiral ovens

Faster, more uniform cooking by design

Twin Drum Spiral Oven

Central fans and cylindrical enclosures circulate the cooking atmosphere in a 360° pattern evenly across all conveyor tiers.

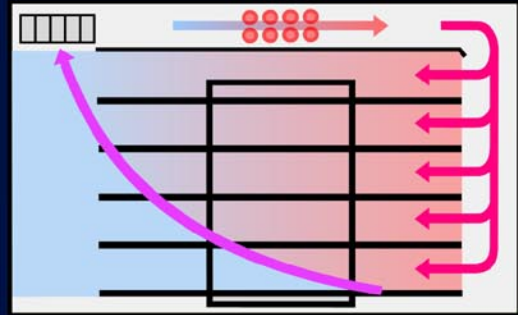
- Uniform temperature across the belt
- Fast cook times
- High product yields
- Increase production output



Conventional Spiral Oven

One-sided air circulation produces inconsistent temperatures across the conveyor tiers, often requiring overcooking to assure all product is fully cooked.

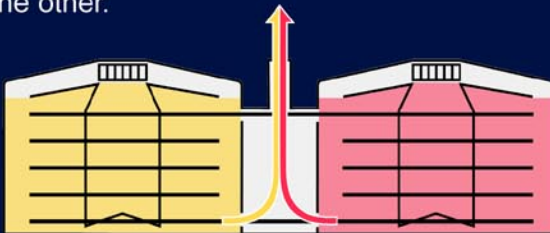
- Slow cook times
- Reduced product throughput
- Overcooked product with reduced yields



True Two-Zone™ Uniform Cooking Control

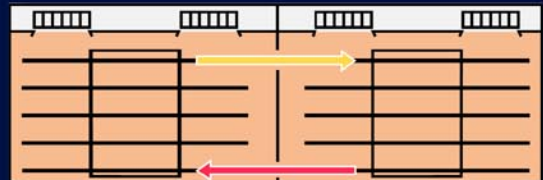
Twin Drum Spiral Oven

By venting exhaust through a central stack, our cooking atmospheres never migrate between zones. Temperature and moisture can be changed in one zone without effecting the other.



Conventional Spiral Oven

Lacking a central exhaust outlet, single-enclosure ovens allow cooking atmospheres to migrate across the dividing barrier creating one large, compromised cooking zone.



HEAT AND CONTROL

For a cooking demonstration and more information, please call Toll-Free 800 227 5980

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