Spiral Oven | Model SC

Since 1978, Heat and Control has built spiral ovens for custom applications. Contact us to configure an oven for your special requirements.

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

Over 30 Offices Worldwide
Spiral Oven

Uniform heating and precise control of cooking conditions deliver performance unmatched by any other spiral oven — single or two-zone!

360° uniform air flow
Our cylindrical design circulates air in an even 360° pattern. Air flows uniformly around all sides of the conveyor, instead of from one side as on competitive ovens. Temperatures are consistent across the full width of each conveyor tier, and from top to bottom of the drum.

Faster cooking
Enhanced airflow produces uniform temperature across the belt and reduces product time in the oven.

Greater production
Shorter cook times allow more product throughput.

Higher yields
Uniform heating eliminates the need to overcook to assure all product reaches a safe core temperature.

Smart sanitation
A fully-automated clean-in-place system reduces cleaning time and costs, while cylindrical enclosures eliminate hard-to-clean corners.

Simple maintenance
Mechanically simpler than other ovens, all components are easily accessible and built for long term reliability.

Centrally located fan
Circulates cooking atmosphere in a 360° pattern evenly across all tiers.

Uniform heating
Uniform heat transfer is provided using thermal fluid, direct or indirect natural gas heating.

Clean-in-place sprays
An integral part of the oven design, CIP sprays thoroughly clean every area.

Air dispersion cone
Air, steam and heat combine above the cone to create a uniform cooking atmosphere, which is evenly circulated to the product cooking zone below.

Steam header
Centered inside the fan inlet, the steam header provides uniform moisture distribution.

Discharge/infeed transfer conveyors
Prevent product damage during transfer. Lecithin applicator is available on infeed belt to reduce product sticking.

Clean-in-place system catchbox has dual filters to prevent debris from clogging the pump and sprays.

Two-zone spiral oven shown without conveyor belt.

On two-zone models, venting exhaust through a central stack prevents the cooking atmosphere from migrating between zones. Steam only, dry heat, or any combination can be controlled independently in each zone without affecting the other zone.