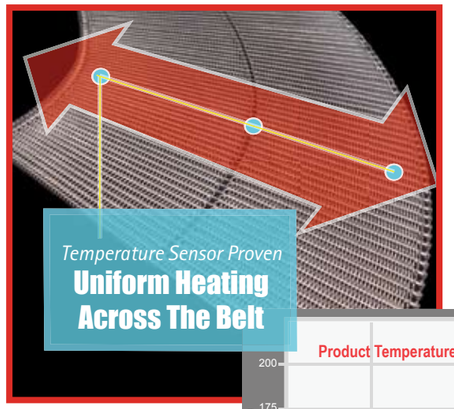
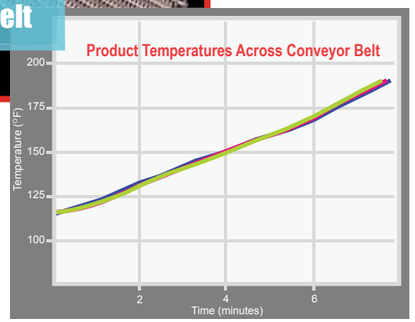
Spiral Oven | *Model SC*

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

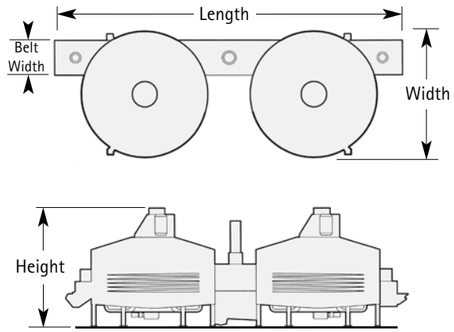


Temperature sensor tests prove heating is consistent across all conveyor tiers for fast cooking, high yields and greater production output.



Product Inside *Product Center* *Product Outside*

Temperature is virtually identical across the width of the product conveyor belt.



Contact us for a single or twin-drum Spiral Oven custom-designed for your plant.

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

HEAT AND CONTROL®

heatandcontrol.com • info@heatandcontrol.com •

HEAT AND CONTROL®

Spiral Oven

Uniform cooking for higher yields & greater capacity!

HEAT AND CONTROL®

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.

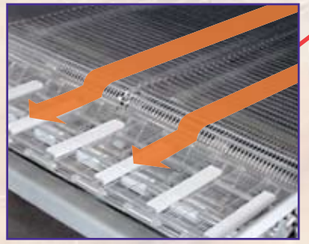
Clean-in-place sprays
An integral part of the oven design, CIP sprays thoroughly clean every area.

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.

Two-zone spiral oven shown without conveyor belt.

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

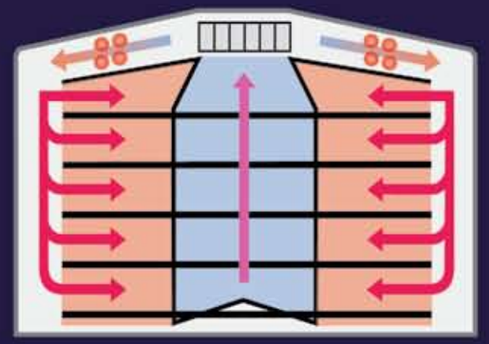


Discharge/infeed transfer conveyors prevent product damage during transfer. Lecithin applicator is available on infeed belt to reduce product sticking.

Clean-in-place sprays are built into the conveyor support framework to thoroughly clean both sides of the belt.

Rotary brushes, water sprays, and air blowoffs continually clean and dry the conveyor belt.

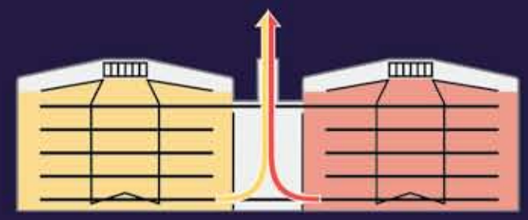
Faster, More Uniform Cooking By Design!



Centered inside the top of the cylindrical enclosure, one fan circulates the cooking atmosphere in a 360° pattern evenly across all conveyor tiers.

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

True Two-Zone Cooking Control



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.