Smart Balance
Precision for Process
Repeatability
Our innovative thermal processing technology delivers the uniformity and efficiency no other thermal oven can match. Featuring the most robust sanitary construction and most efficient mechanical design, its fans, ducts, air plenum and alternating dampers work together to enhance airflow, resulting in consistent processing conditions for precise repeatable results.

**BENEFITS / FEATURES**

**Uniform processing conditions.**
- Permanent air balance of supply and return air results in full control of the all-important “breakpoint” – the physical point at which the high velocity air mass collides with the low velocity air mass. Marlen’s permanently balanced system ensures that the breakpoint stays where it’s supposed to be which is essential for repeatable process and quality, uniform product.

**Ease of operation and maintenance.**
- Efficient air handling system eliminates need for balancing or adjustment of any kind while control is made easy with Powis Corporation technology, the most responsive and intelligent computer control system in the industry. An ‘Auto-Report’ feature collects and emails completed cook-cycle data so that plant management can stay in the loop, even when they are not in the plant. Generous service access area enables change-out of wet bulb wicks while the oven is loaded with product. Now, this is truly easier operation and maintenance.

**Less energy consumption.**
- Unique design requires 20-25% less horsepower to deliver the same air flow as other single fan ovens and up to 50% less horsepower than multi-fan ovens. Efficient management of process air ensures that product and process dictate energy consumption.

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**Smart Balance Precision for Process Repeatability**

**INNOVATIVE DESIGN FEATURES**

- Single-inlet, backward-incline fan uses less horsepower to achieve required airflow for uniform cooking.
- Shaft and gearbox driven damper design replaces unreliable roller-chain drives.
- Pitched roof allows drainage from center to sides and drains to front side of oven.
- Hinged supply ducts allow for safe and easy access to dampers and/or CIP nozzles.
- Wall skins welded to internal frame to prevent wall distortion.
- 45° wall-to-floor deflectors enhance airflow.
- Easy access psychrometer pan assembly for access to wet & dry bulbs.
- Airflow modeling with computational fluid dynamics software ensures the best possible airflow in the industry.
- Recessed door handles, inflation switchgear and flow meter ensure longer life.
Custom Designed for Every Operation
Every Marlen processing oven is custom designed to meet our customer’s own specific objectives. Internally and externally, every facet of every Marlen oven outperforms the competition. Energy saving heating and air handling system, permanent factory air balance, sanitary monolithic floor and pitched roof as well as precision process controls all add up to the lowest possible cost of ownership. Let us design an oven for your company.

About Marlen International
Recognized as a premium manufacturer of highly engineered food processing equipment and systems, Marlen International designs and builds equipment to process meat, poultry, pet food, fish, vegetables, fruit, bakery goods, confectionaries, snacks, dairy goods and many other products.

Marlen’s thermal processing line includes food processing ovens/smokehouses, blast chill cells, brine chillers, continuous cook and water cook-chill systems. Our processing equipment provides extremely repeatable results with uniform temperature, color, and product shrink profiles. Integrated control systems provide complete data reporting.

It’s the Company behind the machine that makes the difference.

MARLEN. REAL. SMART.