

## **FEATURES**

- STEAM, ROAST, BAKE, OR COMBINATION COOK (SUPER-HEATED VAPOR)
- VARIABLE BI-DIRECTIONAL SPEED CIRCULATION FAN
- IMPINGEMENT AIR SECTION WITH ADJUSTABLE AIR NOZZLES
- REACHES TEMPERATURES UP TO 450° F (232° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE ROUTING
- VAPOR CONTROL
- MULTIPLE RECIPE SETTINGS
- ETHERNET CONNECTION FOR REMOTE MONITORING
- RECIPE DRIVEN CLEAN-IN-PLACE (CIP) SYSTEM
- PRE-ASSEMBLED AND TESTED, MULTI-PIECE INSTALL.
- COMPATIBLE INLINE OPTIONS: 40-IN (1000 MM) SPIRAL FREEZER/CHILLER, AFOHEAT<sup>™</sup> SURFACE TREATMENT, DURAKUT<sup>™</sup> SIZE REDUCTION, AND MARLEN JET KNIFE.

# LARGE SPIRAL OVEN

# PRECISE HEATING. MAXIMUM FLEXIBILITY. COMPACT FOOTPRINT.

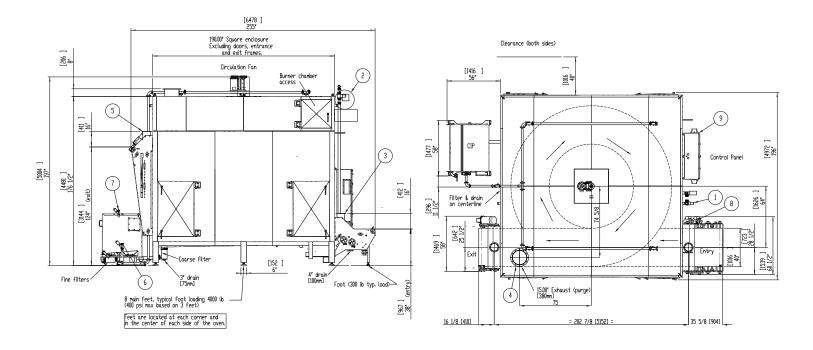
With our Large Spiral Oven, you can achieve high-capacity production without sacrificing flexibility and efficiency. This model provides responsive efficient heating, ultra-hygienic design, and durable components for fast startup and less downtime. The oven's control system automatically adjusts to operator recipes with precision results on product color, texture, and moisture, so you can yield those juicy, crispy, tender, cooked-to-perfection results. Better Process...Better Food<sup>®</sup>.



# TECHNICAL SPECIFICATIONS (Gas Version)

Footprint	24-ft (7.31 m) L × 23-ft (7.01 m) W × 16.4-ft (5.00 m) H
Belt Dimensions	40-in (1000 mm) wide; Up to 528.6-ft (overall) 337.7-ft (collapsed)
Belt Heights	Infeed 38-in (967 mm); Exit 10.3-ft (3.13 m)
Belt Tiers	9 to 14 available
Capacity	7,000-11,000 lbs (3,175-4,990 kg)/hour
Residence Time	4-60 minutes (average)
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 65 AMP AUS: 415 VAC, 3-PH, 50 Hz, 75 AMP EUR: 380 VAC, 3-PH, 50 Hz, 80 AMP
Natural Gas	2-7 PSI (138-483 mbar), 3 MBTU/hr (1464 kw); 2.0" NPT (50 mm)
Drains	Overflow Belt Wash: 3-in (75 mm) Sanitary CIP: 1-in NPT (25 mm) Sanitary CIP Drain: 3-in (75 mm)
Steam	Inlet: 2-in NPT (50 mm) 1,500 lbs/hour @ 40 PSI (680 kg/hour @ 2.8 bar)
Extraction/Purge	1000 CFM (28.3 m³/min), continuous; Duct: 8-in (200 mm) x2 2000 CFM (56.6 m³/min), purge; Duct: 15-in (380 mm)
Water – Belt Wash	Inlet: ½ NPT (12 mm) Up to 60 GPH (227 liters/hour)
Water – CIP	Inlet: 1-in NPT (25 mm) 300 gallon (1135 liters) tank capacity

# TECHNICAL SPECIFICATIONS (Gas Version)





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