



MEDIUM SPIRAL OVEN

SPECIFICATIONS

PRECISE HEATING. MAXIMUM FLEXIBILITY. COMPACT FOOTPRINT.

Our Medium Spiral Ovens are ideal for processors looking for a scalable solution that is flexible and compact. Use as a standalone solution or build multiple lines with this industrial production machine. The Medium Spiral Ovens deliver improved product consistency while saving labor and provide all the benefits of larger spiral ovens in a compact design. 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®.

FEATURES

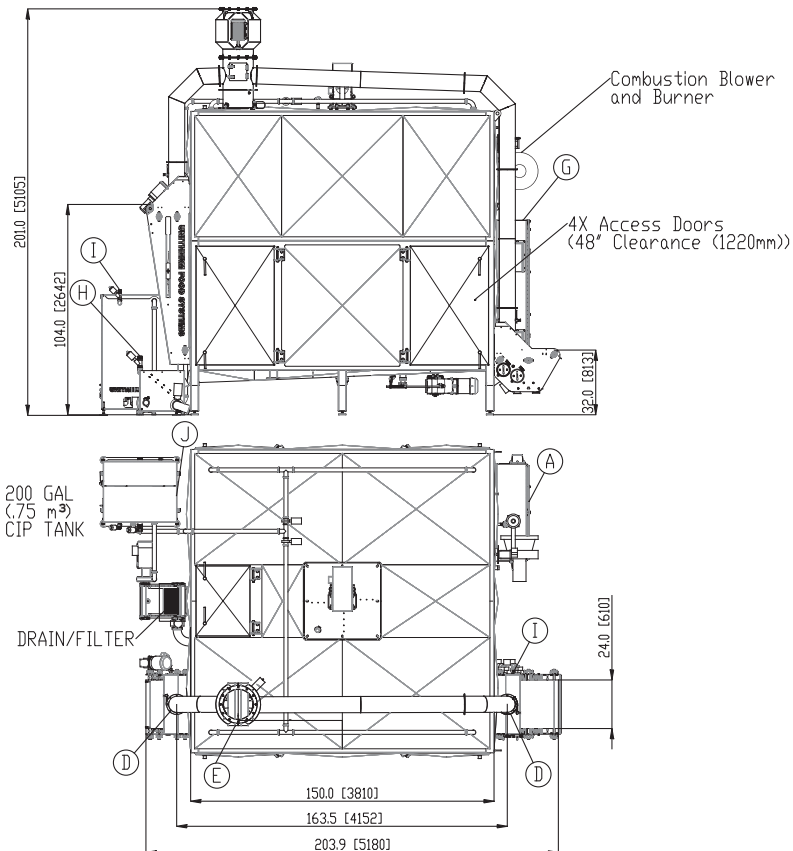
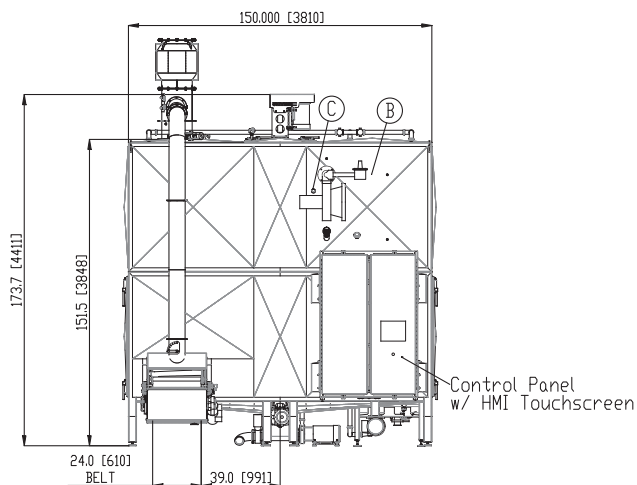
- STEAM, ROAST, BAKE, OR COMBINATION COOK (SUPER-HEATED VAPOR)
- VARIABLE BI-DIRECTIONAL SPEED CIRCULATION FAN
- IMPINGEMENT AIR SECTION WITH ADJUSTABLE AIR NOZZLES
- REACHES TEMPERATURES UP TO 450° F (232° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE ROUTING
- VAPOR CONTROL
- MULTIPLE RECIPE SETTINGS
- ETHERNET CONNECTION FOR REMOTE MONITORING
- RECIPE DRIVEN CLEAN-IN-PLACE (CIP) SYSTEM
- ASSEMBLY DESIGN OR SINGLE-PIECE SHIPMENT; INSTALLATION READY
- COMPATIBLE INLINE OPTIONS: 24-IN (600 MM) SPIRAL FREEZER/CHILLER, AFOHEAT™ GRILL, AND DEIGHTON 24-IN (600 MM) FRY LINE



TECHNICAL SPECIFICATIONS (Gas Version)

Footprint	17.08-ft (5.21 m) L x 20.5-ft (6.24 m) W x 16.75-ft (5.10 m) H
Belt Dimensions	24-in (600 mm) wide; Up to 436.8-ft (overall) 253.1-ft (collapsed)
Belt Heights	Infeed 32-in (813 mm); Exit 8.6-ft (2.6 m)
Belt Tiers	7 to 12 available
Capacity	3,000 – 5,000 lbs (1,350-2,250 kg)/hour
Residence Time	4 – 60 minutes (average)
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 50 AMP AUS: 415 VAC, 3-PH, 50 Hz, 58 AMP EUR: 380 VAC, 3-PH, 50 Hz, 63 AMP
Natural Gas	2 – 7 PSI (138-483 mbar), 2 MBTU/hr 7 PSI MAX; 878 kw @138 mbar (485 mbar max); 1.5-in NPT (50 mm)
Drains	Overflow Belt Wash: 2-in (50 mm) Sanitary CIP: 1-in NPT (25 mm) Sanitary CIP Drain: 3-in (75 mm)
Steam	Inlet: 1.5-in NPT (38 mm) 1,500 lbs/hour @ 40 PSI (680 kg/hour @ 2.75 bar)
Extraction/Purge	2 x 1000 CFM (28.3 m³/min) Duct: 8-in (200 mm); continuous 1 x 2000 CFM (56.6 m³/min); purge
Water – Belt Wash	Inlet: 1-in NPT (25 mm) Up to 60 GPH (227 liters/hour)
Water – CIP	Inlet: 1-in NPT (25 mm) 60 GPH (227 liters/hour)
Compressed Air	0.1 CFM (.17 m³/hour) @ 80 PSI (5.5 bar)

TECHNICAL SPECIFICATIONS (Gas Version)



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