

FEATURES

- STEAM, ROAST, BAKE, OR COMBINATION COOK (SUPER-HEATED VAPOR)
- VARIABLE 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 PLC
- SHIPS IN ONE-PIECE; INSTALLATION READY

TALL MINI SPIRAL OVEN

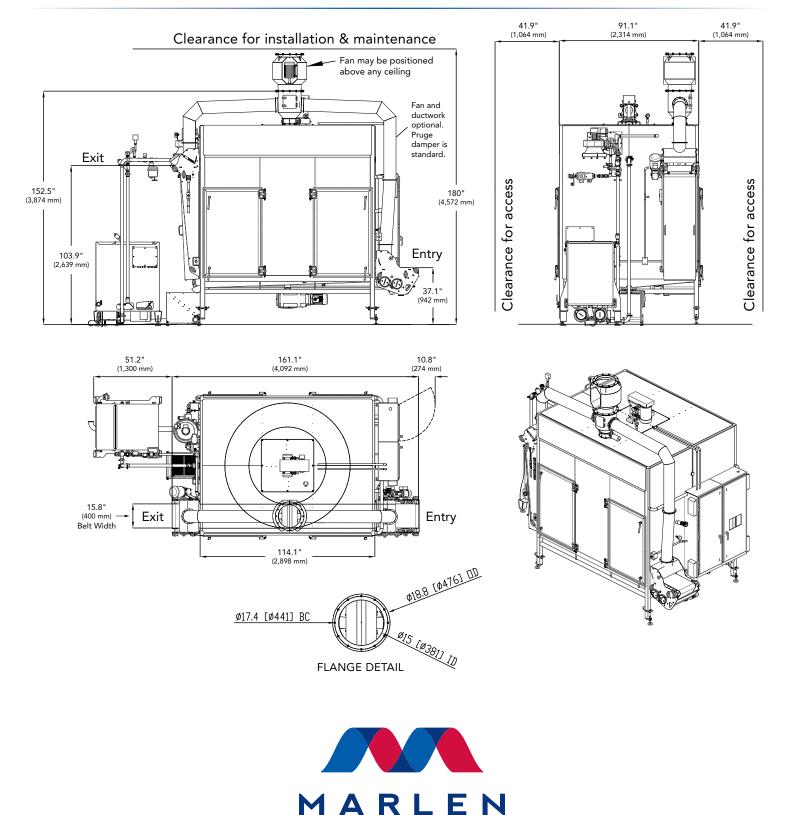
PRECISE HEATING. MAXIMUM FLEXIBILITY. COMPACT FOOTPRINT.

Our Tall Mini 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 Tall Mini Spiral Oven delivers improved product consistency while saving labor and provides 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	TECHNICAL SPECIFICATIONS (Tall Mini Version)
Footprint	Tall Mini: 18.6' (5.6 m) L x 14.5' (4.42 m) W x 15' (4.57 m) H
Belt Dimensions	16" (400 mm) wide; up to 385' (overall) 222' (collapsed)
Belt Heights	Infeed 3' (919 mm); Exit 8.66' (2.64 m)
Belt Tiers	8 to 16 available
Capacity	1,200-2,800 lbs (550-1,200 kg)/hour
Residence Time	Minimum 6 minutes – 60 minutes (average)
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 40 AMP EUR: 380-415 VAC, 3-PH, 50 Hz, 50 AMP
Natural Gas	Up to 1.0 MBTU/HR @ 2.0 PSI (7 PSI max) 293kW @ 138 mbar (485 mbar max) Inlet: 1" NPT (25 mm)
Drains	Overflow Belt Wash: 3" (80 mm) Sanitary CIP: ¾" NPT Sanitary CIP Drain: 3" (80 mm)
Steam	Inlet: 1-½" NPT (40 mm) Up to 1,200 lbs/hour @ 80 PSI (544 kg/hour @ 5.5 bar)
Extraction/Purge	Up to 3,500 CFM (99 m³/min) Duct: 8" (200 mm/min) (included purge, infeed/exit connections)
Water – Belt Wash	Inlet: 1" NPT (25 mm) Up to 60 GPH (227 liters/hour)
Water – CIP	Inlet: 1" NPT (25 mm) min. 30 psi (2 bar) recommended; 200 gal (757 liter) tank
Compressed Air	Inlet: ½" (6 mm) @ 90 psi (6 bar)

TECHNICAL SPECIFICATIONS (Tall Mini Version)



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