



Direct Forced Convection Oven

THE 100% BAKING SOLUTION FOR ALL BISCUIT PRODUCTS

Spooner Vicars Direct Forced Convection Ovens are the latest modular design concept of this well established and widely accepted flexible baking system which can be used as a complete 100% baking solution or combined with other methods of baking to form a Hybrid configuration.

The oven design ensures all features are engineered to high standards to provide performance and hygiene. Oven safety complies with the Safety Requirements of the CE Machinery Directive 2006/42/EC & and EU Gas Regulations EN 746-2 : 2010.

The Direct Forced Air Convection Oven is suitable for the baking of products ranging from Soft Dough products through Hard / Sweet to Enzyme type Cracker and combined with sections of the Multi-Burner System to form a Hybrid Solution For Cream Cracker, Soda Cracker and Baked Snack type products.

The Direct Forced Convections Oven applies heated air from the burner and re-circulation fan in to the top and bottom pressure chambers, which then direct the air through nozzles assuring that the heat distribution across the width of the oven is even and constant. This guarantees that the optimum product moisture and colour balance is achieved across the width of the oven. Dampers are provided to independently control the volume of air delivered to either the top or bottom pressure chambers to maximise the application of heat to the product thereby improving overall energy efficiency.

FEATURES & OPTIONS

- Modular Construction
- Independently Controlled Top and Bottom AirFlow
- Fully Modulating Package Burner
- ALUDIP Aluminised Steel Bake Chamber with fully welded construction
- Vertical zone integrity baffles, 1 per zone
- Vent Relief in the of Oven, exceeds current standards
- Exhaust Extraction System for each Oven zone
- Hinged Oven Chamber Access Doors to each Module on Non-Control side of Oven
- Free Standing Control Panel with Full Individual Zone Temperature and Functional display.
- Left or Right Hand Control
- Variety of Oven Conveyor Types

The Oven Bake Chamber is constructed from corrosion resistant high temperature ALUDIP Aluminised steel with the power module at 3 metres in length and the subsequent modules in 2 metre lengths which when assembled form the total oven length into suitably sized zonal lengths of between 7 and 15 metres for optimum baking profile control.

The system permits rapid response to temperature fluctuations, accurate to within +/- 1°C, virtually eliminating “flash heat” and maximising operational fuel efficiencies.



Hinged access door showing top and bottom impingement nozzles

- Oven Band Cleaning Systems
- Oven Band Cooling Systems
- Emergency Stand By Oven Conveyor Drive Systems
- Automatic Damper Actuation Control
- Radiation Dampers
- Feed and Delivery End Terminal Extensions
- Motorised Damper Controls
- Detachable Lower Side Panel insulated / non-insulated
- Steam Spray at Feed End with hood
- Stainless Steel Outer Panels
- Product Strippers

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