



Indirect Forced Convection Oven

THE BAKING SOLUTION FOR BISCUIT PRODUCTS

Spooener Vicars Indirect Forced Convection Oven is 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 Indirect Forced Air Convection Oven is suitable for the baking of products ranging from Soft Dough products through Hard / Sweet Biscuit products.

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 Oven Bake Chamber is constructed from corrosion resistant higher temperature ALUDIP Aluminised steel with the power module at 2 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 6 and 14 metres.

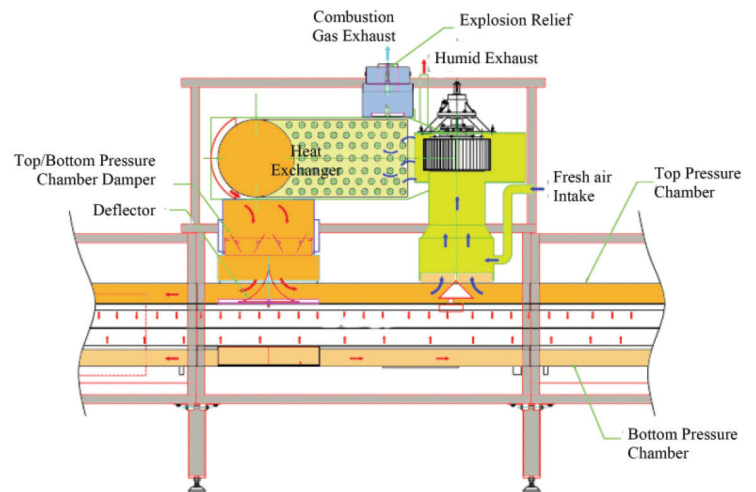
For optimum control of the baking profile, each of the individual zones benefits from a single thermocouple temperature loop control system utilising PLC control to accurately monitor and control the baking temperatures via a fully modulating package burner.

The Indirect Forced Convection Oven applies heat from the Heat Exchanger mounted in the power module, into the baking chamber. The burner injects heat into the Heat Exchanger, where

products of combustion pass through the heat transfer tubes through to the exhaust duct.

The regenerated heat is ducted into the top and bottom pressure chambers, a damper control system allows the air to be regulated giving fine control over top and bottom heat distribution.

The re-circulation of the baking air ensures that the heating medium is regulated with a faster response to control changes and due to the small differences between the baking and return air temperatures 'Flash-Heat' problems are virtually eliminated.



FEATURES & OPTIONS

- Modular construction
- Top and bottom air flow/heat application control
- Fully modulating package burner
- ALUDIP Aluminised Steel bake chamber with fully welded construction
- Vertical zone integrity baffles, 1 per zone
- Exhaust extraction system for each oven zone
- Non-control side access panels to each module
- Vent Relief in the power module, exceeds current standards
- Left or Right hand control
- Variety of oven conveyor types
- Oven band cleaning systems
- Oven band cooling systems
- Detachable lower side panels insulated / non-insulated
- Emergency stand by oven conveyor drive systems
- Automatic damper actuation control
- Feed and delivery end terminal extensions
- Motorised damper controls
- Steam spray at feed end with hood
- Stainless steel outer panels
- Product strippers
- Humidity control

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