

MICRO SPIRAL OVEN

SPECIFICATIONS



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 CLEAN-IN-PLACE (CIP) SYSTEM
- SHIPS IN ONE-PIECE; INSTALLATION READY
- COMPATIBLE INLINE OPTIONS: 12-IN (300 MM) SPIRAL FREEZER/CHILLER, AFOHEAT™ MICRO FLAME GRILL, AND 12-IN (300 MM) FRY LINE
- OPTIONAL FAN & DUCT

PRECISE HEATING. MAXIMUM FLEXIBILITY. COMPACT FOOTPRINT.

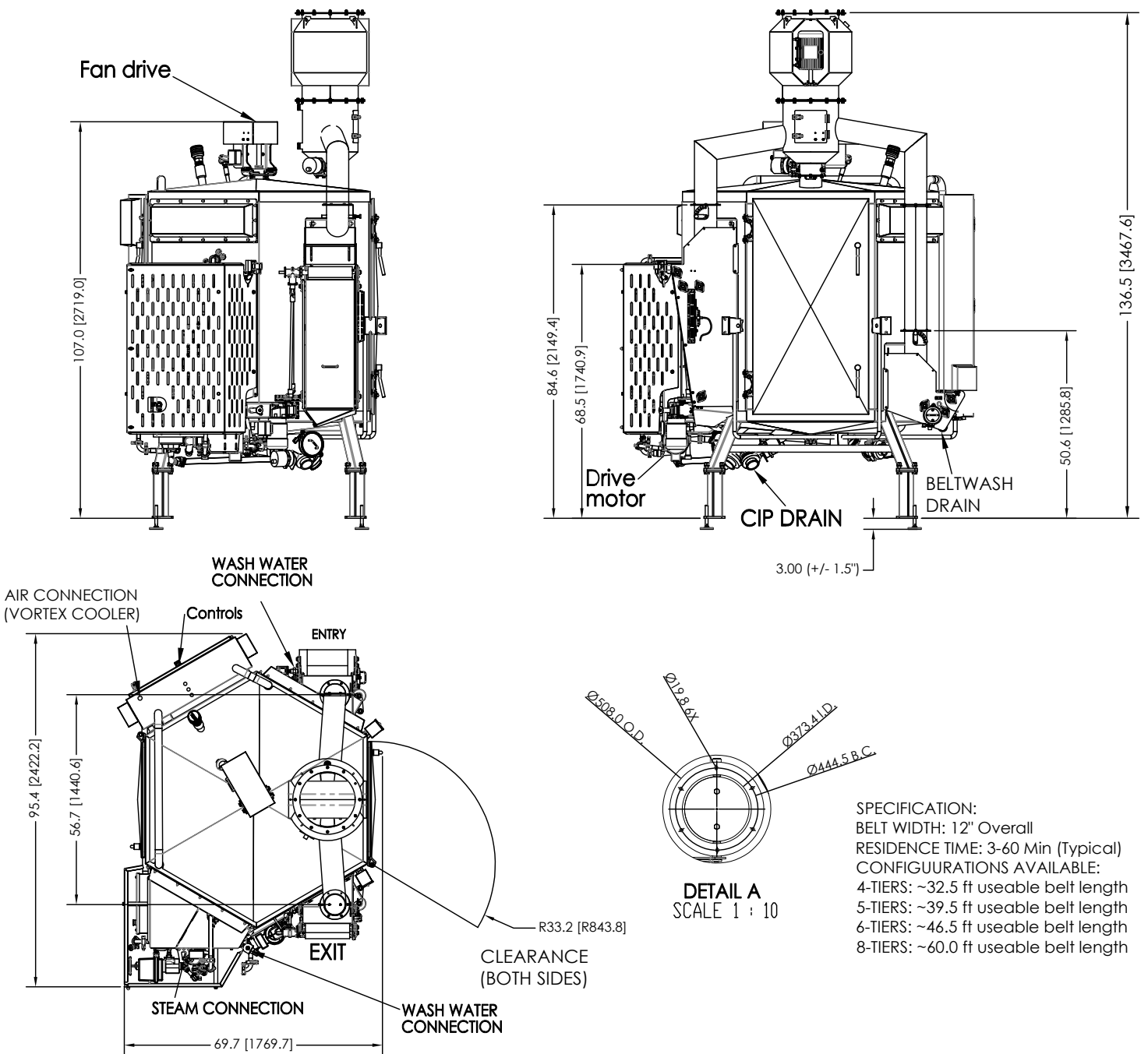
Perfect for processors seeking to transition from a batch process to a continuous one, our Micro Spiral Ovens improve product consistency and save labor while providing all the benefits of a full-sized spiral oven in a compact design. The oven's control system automatically adjusts to operator recipes 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®.



TECHNICAL SPECIFICATIONS (Electric Version)

Footprint	8.2-ft (2.49 m) L × 7.8-ft (2.38 m) W × 11.8-ft (3.6 m) H
Belt Dimensions	12-in (300 mm) wide; Up to 99-ft (overall) 60-ft (collapsed)
Belt Heights	Infeed 3.25-ft (0.99 m); Exit 6.15-ft (1.87 m)
Belt Tiers	4 to 8 available
Capacity	225-450 lbs (100-200 kg)/hour
Residence Time	4-60 minutes (average)
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 115 AMP AUS: 415 VAC, 3-PH, 50 Hz, 132 AMP EUR: 380 VAC, 3-PH, 50 Hz, 145 AMP
Drains	Overflow Belt Wash: 2-in (50 mm) Sanitary CIP: ¾ NPT Sanitary CIP Drain: 3-in (75 mm)
Steam	Inlet: ¾ NPT (20 mm) Up to 1000 lbs/hour @ 80 PSI (454 kg/hour @ 5.5 bar)
Extraction/Purge	Up to 1000 CFM (47 m³/m) Outlet: 2 x 6-in (150 mm) (included purge, infeed/exit connections)
Water – Belt Wash	Inlet: ½ NPT (12 mm) Up to 60 GPH (340 liters/hour)
Water – CIP	Inlet: ½ NPT (12 mm) 10 GPH (38 liters/hour)

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MARLEN

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