



Spiral Oven Systems

FLEXIBLE

- Bake, Roast, Steam or Combination
- Time, Temperature, Humidity, and Fan Speed Control
- Multiple Recipe Selection
- Custom Belts and Machine Sizes

PROFITABLE

- Yield Loss Recovery System
- Critical Yield Controls
- Energy Efficiency
- Less Downtime

CLEANABLE

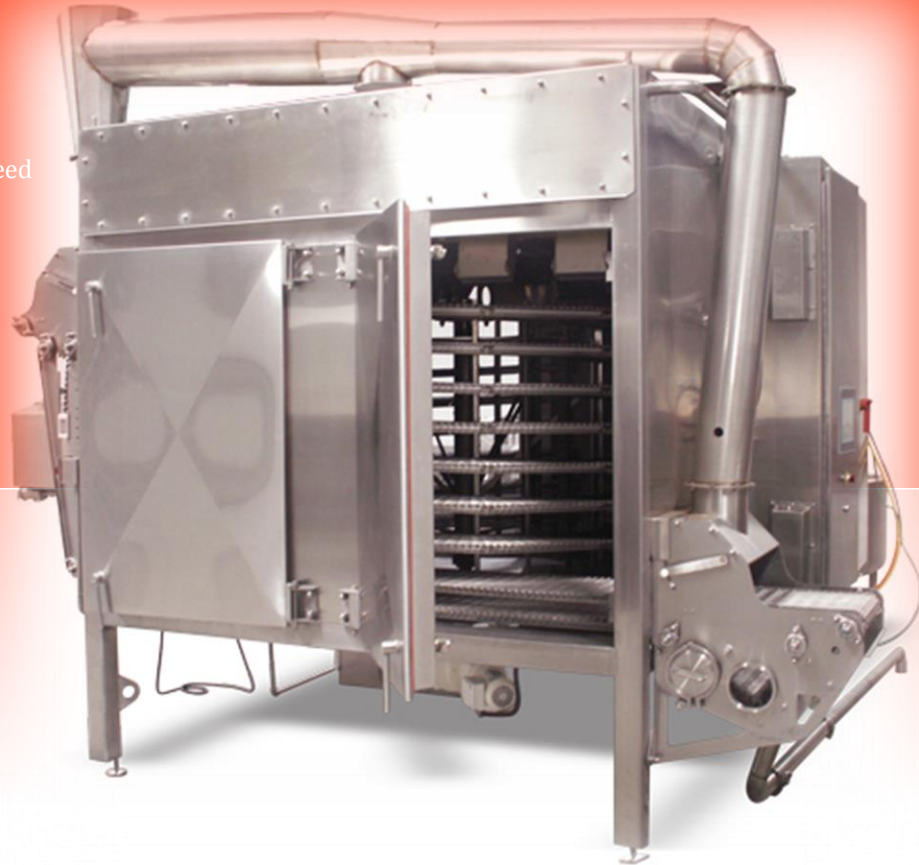
- In-line Belt-wash
- C.I.P. System
- Sloping Floor and Drain
- AMI Sanitary Design Approved

EFFICIENT

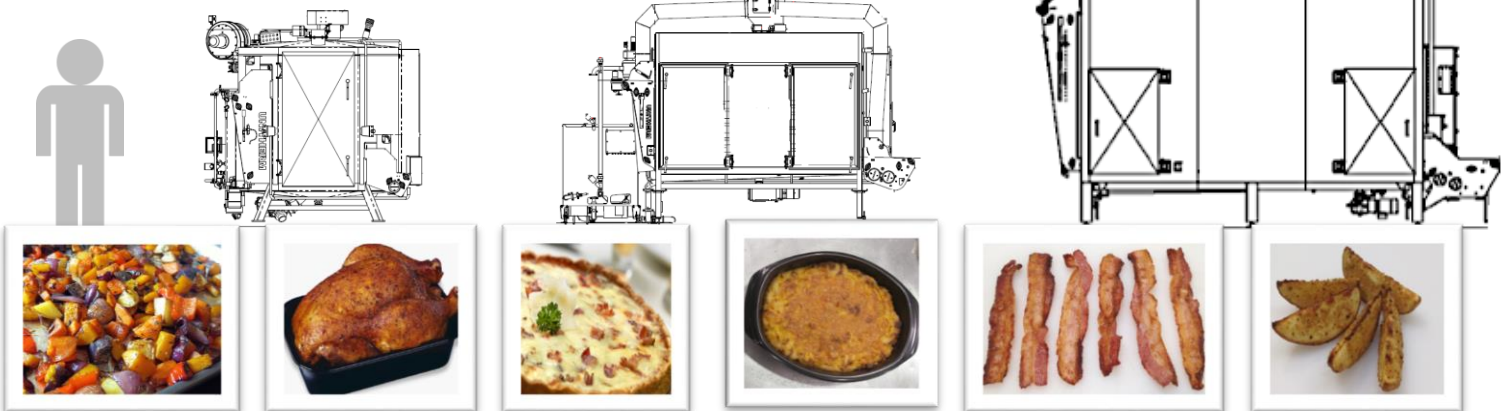
- Integral Heat Exchanger
- Thyristor Control
- Gas or Electric Versions
- Fully Insulated Housing

RELIABLE

- 304, 14-gauge Construction
- Stainless Steel Belt, Drives, Shafts, Motors
- American Made, CE Approved
- Ethernet Support



Capacities: 250- 5,000 kg/hr



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