

# MICRO SPIRAL OVEN SPECIFICATIONS



## 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®.

### FEATURES

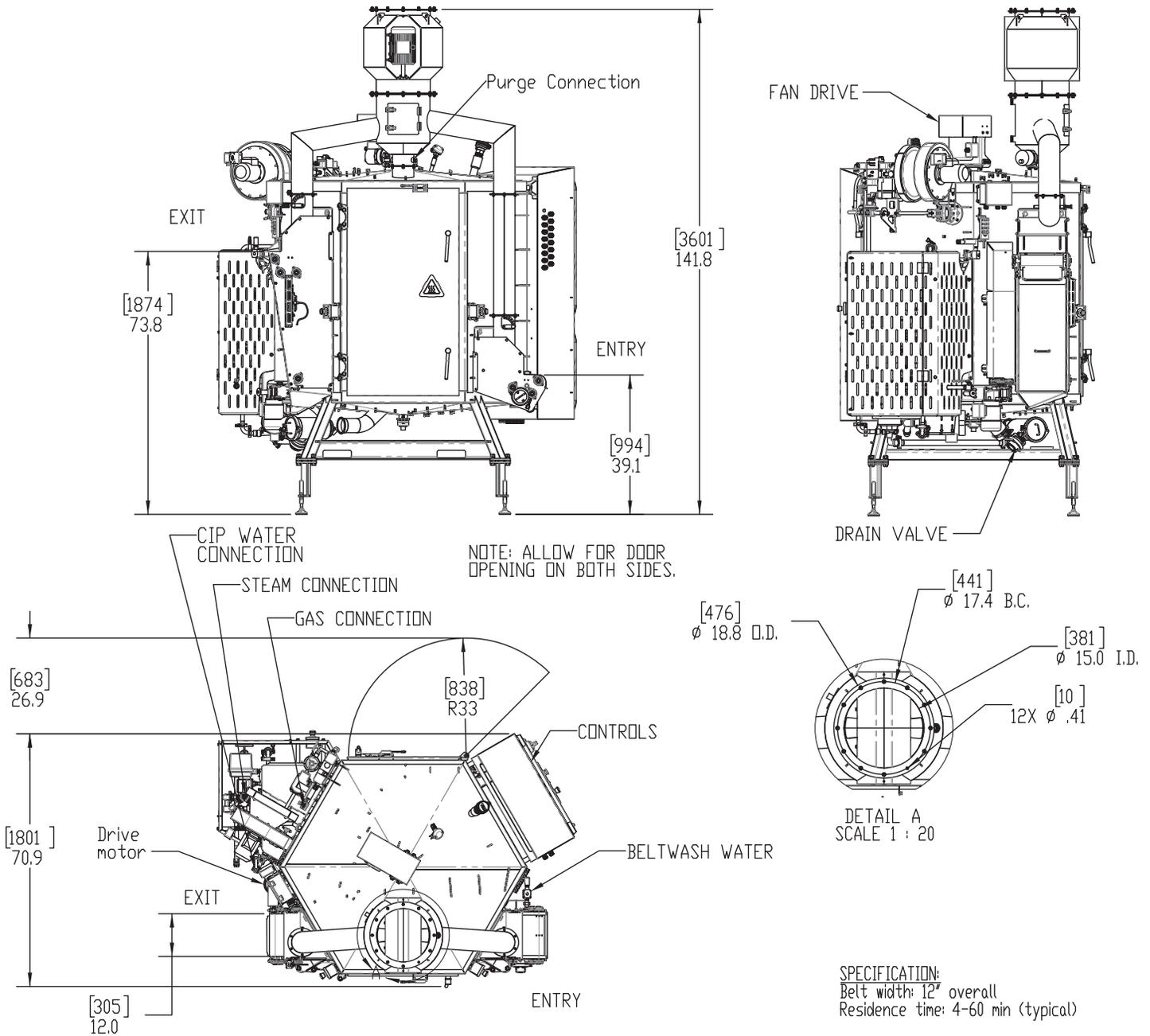
- STEAM, ROAST, BAKE, OR COMBINATION COOK (SUPER-HEATED VAPOR)
- VARIABLE SPEED CIRCULATION FAN
- IMPINGEMENT AIR SECTION WITH ADJUSTABLE AIR NOZZLES
- REACHES TEMPERATURES UP TO 450° F (232° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE ROUTING
- VAPOR CONTROL
- 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 DEIGHTON 12-IN (300 MM) FRY LINE



### TECHNICAL SPECIFICATIONS (Gas Version)

<b>Footprint</b>	8.2-ft (2.49 m) L × 7.8-ft (2.38 m) W × 11.8-ft (3.6 m) H
<b>Belt Dimensions</b>	12-in (300 mm) wide; Up to 99-ft (overall) 60-ft (collapsed)
<b>Belt Heights</b>	Infeed 3.25-ft (0.99 m); Exit 6.15-ft (1.87 m)
<b>Belt Tiers</b>	4 to 8 available
<b>Capacity</b>	225-450 lbs (100-200 kg)/hour
<b>Residence Time</b>	4-60 minutes (average)
<b>Electrical</b>	USA: 480 VAC, 12.5 AMP, 3-PH, 60 Hz AUS: 415 VAC, 15 AMP, 3-PH, 50 Hz EUR: 380 VAC, 17 AMP, 3-PH, 50 Hz
<b>Natural Gas</b>	Up to 250,000 BTU@2.0 PSI (7 PSI max) 73kW@138 mbar (485 mbar max) Inlet: ½ NPT (12 mm)
<b>Drains</b>	Overflow Belt Wash: 2-in (50 mm) Sanitary CIP: ¾ NPT Sanitary CIP Drain: 3-in (75 mm)
<b>Steam</b>	Inlet: ¾ NPT (20 mm) Up to 1000 lbs/hour @ 80 PSI (454 kg/hour @ 5.5 bar)
<b>Extraction/Purge</b>	Up to 3500 CFM (30 m³/m) Duct: 15-in (380 mm/m) (included purge, infeed/exit connections)
<b>Water – Belt Wash</b>	Inlet: ½ NPT (12 mm) Up to 60 GPH (340 liters/hour)
<b>Water – CIP</b>	Inlet: ½ NPT (12 mm) 10 GPH (38 liters/hour)

# TECHNICAL SPECIFICATIONS (Gas Version)



# MARLEN

A DURAVANT COMPANY

4780 NW 41ST ST, STE. 100 • RIVERSIDE, MO 64150

TEL 913.888.3333 | TOLL FREE 800.862.7536 | FAX 913.888.6440 | EMAIL: SALES@MARLEN.COM | WWW.MARLEN.COM



MARLEN INTERNATIONAL IS A MEMBER OF THE DURAVANT FAMILY OF COMPANIES

FOOD PROCESSING SOLUTIONS | PACKAGING SOLUTIONS | MATERIAL HANDLING SOLUTIONS | SUPPORTPRO

[www.duravant.com](http://www.duravant.com)