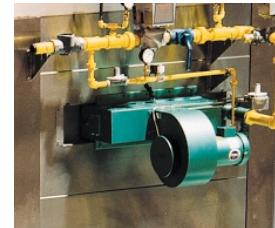


Forced Convection Ovens and Dryers

High Capacity Single and Three Pass Snack Food Dryers

- Standard systems are constructed with corrosion-resistant, aluminized steel. Exterior is painted in your choice of color.
- Systems have optional stainless steel construction on the inside, or both inside and outside.
- Heat source may be natural gas, propane, butane, oil, steam, or electric.
- All systems include NEMA 12 control panel and a Lanly Lanscan First Event Annunciator incorporated into the control panel.
- All systems are completely shop-assembled, piped and wired, allowing a full test run prior to shipment.
- Systems are typically designed to NFPA Standards. Additional certifications including UL, CSA, CGA and CE are available.

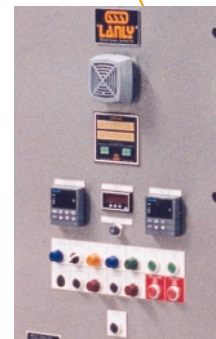
High turndown-range burners and variable speed conveyor drive deliver exceptional product flexibility.



Unequaled access ensures easy maintenance, reduced downtime and maximized production.



Standard temperature and conveyor speed feedback loop control assures accurate process control for maximum product output.



The Lanly Company

Description

Lanly continuous process food dryers combine new design technologies with decades of heat processing expertise to provide flexible food processing with unequaled product uniformity. Our systems allow exceptional accessibility for easy cleaning and maintenance, guaranteeing maximized production.

The forced convection, recirculated air system is designed for

uniform temperature distribution, fast processing and thermal efficiency. Maximum heat transfer is achieved by forcing dry, tempered air through the product bed. This drying technique is ideal for delicate extruded shapes like corn curls and balls, as well as pellet type products.

Standard Products

Lanly offers a family of standard snack food dryers to meet the most commonly requested

production capacities. For delicate products, the single pass design is extremely efficient and will significantly reduce product "crumbling" during the drying process.

The Lanly three pass design reduces the required floor space for the drying system, and the tumbling action between conveyors improves drying uniformity when processing a thick bed of product.

Model	Single Pass Systems					3 Pass Systems	
	450	1000	1800	2500	3600	1000	2500
Dimensions							
Belt Width - actual/working (in)	20/16	26/22	38/34	50/46	50/46	40/36	40/36
Belt Height from floor - (ft-in)*	2' - 2"	2' - 2"	2' - 6"	2' - 6'	2' - 6"		
Three Pass Load Height						4' - 9"	4' - 9"
Three Pass Unload Height						2' - 9"	2' - 9"
Dryer Width (ft-in)	3' - 6"	4' - 0"	5' - 0"	6' - 0"	6' - 0"	6' - 10"	6' - 10"
Overall Width (ft-in)**	6' - 2"	6' - 8"	7' - 10"	8' - 10"	8' - 10"	8' - 5"	8' - 5"
Dryer Length (ft-in)	9' - 0"	12' - 0"	17' - 0"	17' - 0"	22' - 0"	9' - 6"	18' - 6"
Overall Length (ft-in)	13' - 8"	16' - 8"	24' - 6"	24' - 6"	29' - 6"	14' - 0"	23' - 0"
Dryer Height (ft-in)	6' - 9"	6' - 9"	8' - 0"	8' - 0"	8' - 6"	8' - 4"	8' - 4"
Overall Height - without legs (ft-in)	9' - 7"	9' - 7"	8' - 0"	8' - 0"	8' - 8"	10' - 6"	10' - 6"
Technical Data							
Number of Access Doors	2	6	8	8	10	3	5
Circulation Fan Size (CFM)	2,800	5,200	10,250	13,800	17,000	10,250	17,000
Circulation Fan Motor (hp)	2	5	7.5	10	15	7.5	15
Exhaust Fan Size (CFM)	500	1,150	1,550	2,000	2,300	1,550	2,300
Exhaust Fan Motor (hp)	1	1	1	1	1	1	1
Burner Size (BTU/hr)	500,000	800,000	800,000	1,500,000	2,500,000	800,000	1,500,000

Dimensions are approximate. For actual system specifications please contact your Lanly representative.

* Height without legs; optional legs must be specified to adjust dryer height to achieve the desired belt height.

** Includes control cabinet



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