

Pretzel Equipment

TWO-PASS PRETZEL BAKING AND DRYING OVEN

High capacity



This high performance oven is designed for baking and drying miscellaneous shapes of pretzels. It utilizes our proven two-pass baking and drying system, and adds a two-zone development section. Baking is performed in three separate zones on the top pass and drying is performed in two zones on the bottom pass. The design offers a significant amount of flexibility for products of various sizes and shapes while maintaining high production output. Its accessibility is a major improvement over competitive designs, delivering easy maintenance and increased productivity.

- Proven performance exceeding 2000 pounds per hour
- Two zone ribbon burner Development Section
- High volume, balanced air circulation for superior temperature uniformity and maximum production output
- Production conveyor speeds:
 - Bake zone 10 to 30 feet per minute
 - Drying zone 2 to 10 feet per minute
- Aluminized steel or optional stainless steel construction for extended life and decreased maintenance

FEATURES

- ▶ A pretzel development section with two (2) zones of ribbon burners.
- ▶ A pretzel baking section with three (3) zones of forced convection baking.
- ▶ A pretzel drying section with two (2) zone of forced convection.
- ▶ Complete access along both sides of the oven for inspection and cleaning. Doors are approximately 1'-10" wide x 5'-8" high.
- ▶ Balanced air distribution duct system in bake oven and dry oven to insure air and temperature uniformity and good air-to-product contact.
- ▶ Gas burners with high turndown capability for added product flexibility.
- ▶ Support rolls for the baking conveyor belt on both the baking and return passes.
- ▶ Herringbone grid design for the dryer conveyor belt. This promotes even wear across the belt fabric and gives minimum contact for low friction operation. The dryer belt is returned on rolls mounted in ball bearings.
- ▶ Automatic belt tracking with proportioning skew roll.
- ▶ A set of interior lights.
- ▶ Hi-efficiency circulating and exhaust fan motors with 65° C insulation.
- ▶ Manual dampers in the bake oven to control air volume in upper and lower bake section supply ducts.
- ▶ Lanly Lanscan First Event Annunciator for event monitoring and diagnostics.

SPECIFICATIONS

- ▶ Production – up to 2,200 lb per hour, nominal
- ▶ Dimensions:
 - Development Zone – 40 ft., 2-zone
 - Upper Pass - 80 ft., 3-zone bake oven
 - Lower Pass - 80 ft., 2-zone drying oven
 - Conveyor - 84" wide; B48-36-16 fabric of high carbon steel construction
- ▶ Temperature Uniformity - Plus or minus 10° F across width and length of any zone under stabilized conditions
- ▶ Maximum Operating Ranges:
 - Bake - 600° F
 - Dry - 400° F
- ▶ Fuel - Natural gas at 1 PSIG
- ▶ Voltage - 480 Volts, 3 Phase, 60 Hertz
- ▶ Gas-fired burners in each zone:
 - Development Zones – Fifty-two (52) ribbon burners at 85,000 BTUH each
 - Bake Zones - Three (3) burners at 1,600,000 BTUH each
 - Drying Zones – Four (4) burner at 400,000 BTUH each



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