



**ACHIEVE TUNNEL
OVEN RESULTS WITH A
COMPACT FOOTPRINT**

6-STRAP PAN CAPABLE

935 TRAY OVEN

The 935 Tray Oven is a reliable modular oven designed for bread, rolls, and sweet goods, accommodating pans up to 38 inches. The 6-inch pitch conveyor chain is built for long-lasting performance, offering features and benefits similar or equal to the 970 oven.



SIMPLICITY

Streamlined modular design ensures quick installation, effortless operation, and reliable performance.



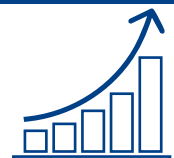
VERSATILITY

Designed to handle an extensive array of products, including bread, rolls, sweet goods, and other panned items.



FLEXIBILITY

Adaptable to diverse baking needs, accommodating various pan sizes and production requirements with ease.



PERFORMANCE

Unmatched baking efficiency with precise zone control for consistent results across a broad product range.

FEATURES AND BENEFITS

Process

- Powerful heating system for higher throughput with maximum product quality.
- Tri-Zone™ and High-Capacity burners provide greater firepower to handle today's wide range of denser products.
- Highly effective recirculating air system (Coloraider™) for superior convective heat transfer.
- Oven Process Control (OPC) goes beyond temperature regulation to optimize heat transfer for the ideal baking profile.
- Integrated recipe management and product tracking afford great versatility and flexibility for frequent changeovers with various products.
- Allen-Bradley CompactLogix PLC and PanelView Plus HMI.
- Lights and inspection doors to monitor process.

Installation and Commissioning

- Modular construction for fast installation.
- Pre-fabricated front, rear, side, top and bottom modules include burner supports.
- Tray oven design aids layout flexibility over tunnel ovens.

STANDARD OPTIONS

- 8:1 bake range for greater flexibility.
- Redundant loader, unloader and main drives.
- High-temperature plastic belting for load and discharge conveyors.
- Steam-ready system including first zone stainless steel crown and lining sheets.
- Stainless steel crown and lining sheets throughout the oven.
- Top burners for rolls or unique products.
- Burner shields (protect burners from spilled product).
- Three piece burner headplates.
- Combustion blower sound suppression.
- Propane exhaust system.
- Dual combustion blower.
- Aluminium ladder and rail kit.
- Stainless steel control panel.
- Remote pedestal mounting for primary or additional HMI.
- Advanced Oven Process Control (OPC) system.



SIZE RANGE

- Hearth widths 9'4" and 13'-4".
- Tray counts up to 58.
- Tray sizes 26", 32" and 38".

935 Tray Oven

Baker
THERMAL SOLUTIONS

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