



960 TUNNEL OVEN

Building on decades as the industry standard for reliability and superior bake quality, the 960LTD Tunnel Oven takes performance to the next level. This enhanced design retains the adaptability and durability of the original 960 while introducing significant advancements. The floor-mounted main drive, featuring fewer parts than the original roof-mounted system, simplifies maintenance and improves long-term reliability. Perfectly suited for a wide range of production needs, the 960LTD excels at baking bread, rolls, cakes, pies, and more, now with even more precise baking profile control for consistent results every time.



SIMPLICITY

Straightforward design and efficient operation reduce complexity, with easy loading, unloading, and maintenance.



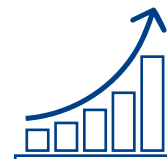
VERSATILITY

Supports a wide variety of baked goods, from bread and rolls to cakes, pies, and hearth products, without special pans.



FLEXIBILITY

Advanced baking profile control adapts seamlessly to diverse products, ensuring optimal results for every recipe



PERFORMANCE

Engineered for exceptional durability and reliability, delivering consistent baking results with precision zone control.

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.
- Burner coverage and grid open area leverages superior radiant heat delivery of a Direct Gas Fired (DGF) oven.
- 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.
- More efficient zone partitioning.

Efficiency

- Fewer construction joints leading to less heat loss.
- Burner profiling conserves fuel by optimizing required firepower for each product.
- Optional recipe-controlled exhaust flow for ideal extraction and maximum energy efficiency.

Installation and Commissioning

- Installation time reduced by 1/3 due to the refined construction.
- **Additional time savings with optional pre-assembly.**

SIZE RANGE

- Modular construction with hearth lengths from 25 to 225 feet (8m to 70m).
- Hearth widths 9'-4", 12'-4" and 13'-4" (2.8m, 3.75m and 4m).
- Bake time range up to 8 to 1.



STANDARD OPTIONS

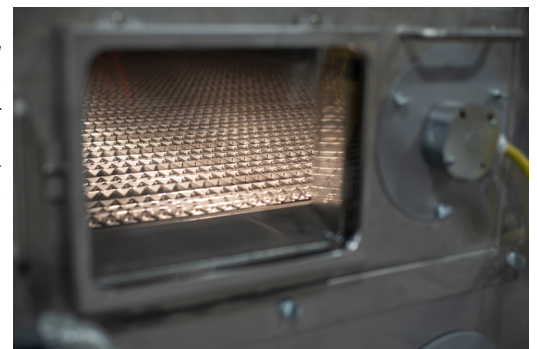
- Automatic oven loaders and unloaders.
- 8:1 bake range for greater flexibility.
- Redundant drives.
- All Tri-Zone burners.
- Top burners for rolls or unique products.
- Stainless steel crown and lining sheets throughout the oven.
- First zone Coloraider™ system.
- Additional clean out access doors.
- Three piece burner headplates.
- Combustion blower sound suppression.
- Propane exhaust system.
- Aluminium ladder and rail kit.
- Remote pedestal mounting for primary or additional HMI.
- Advanced Oven Process Control (OPC) system.
- Fan idling to conserve power during production gaps.

UTILIZATION

- Quick-change oven grids.
- Floor-mounted and simplified main drive.
- Optional redundant drives for secure operation.
- Robust 4" pitch main chain with upgraded wear and lubrication performance.
- Combustion blower sound suppression greatly reduced noise levels and fatigue.
- Available three-piece burner headplates for tight layouts.



Standard no-glare windows for clearly seeing product progress



In addition to the already proven grid and plate hearth designs, Baker Thermal Solutions now offers a **mesh hearth** to its 960 tunnel oven series. The mesh belting is designed with less maintenance and more flexibility in mind.

It will easily accommodate smaller pans and foils as well as greatly reduce lubrication requirements. Coupled with our modern unloader design, makes it one of the best performing tunnel oven on the market today.