



ACHIEVE
TUNNEL OVEN
RESULTS WITH A
COMPACT FOOTPRINT

970 TRAY OVEN

The 970 Tray Oven combines proven reliability with versatile capacity, perfect for bread, rolls, and sweet goods. Its robust conveyor chain ensures unmatched durability, offering long-term, low-cost ownership for demanding baking operations.



SIMPLICITY

Compact, intuitive design for easy operation and layout planning.



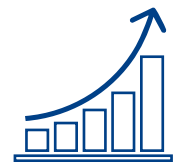
VERSATILITY

Handles a wide range of products, from bread to sweet goods.



FLEXIBILITY

Customizable zone controls for precise baking profiles.



PERFORMANCE

Durable construction with modern features for high efficiency.

FEATURES AND BENEFITS

Process

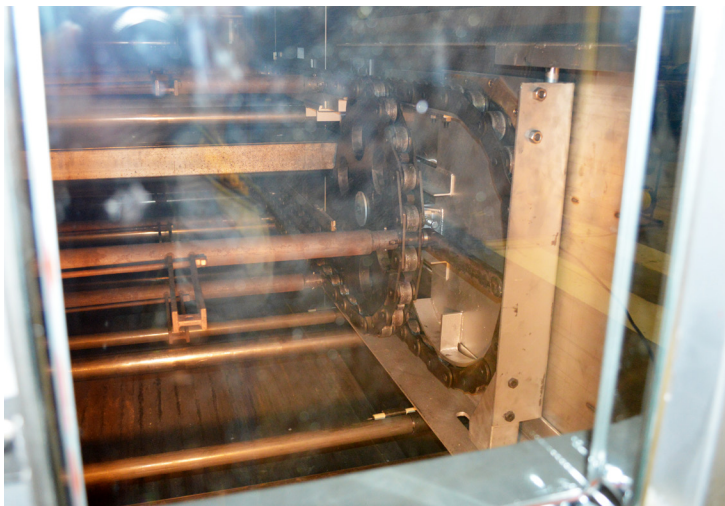
- Far side sensing.
- Tri-Zone™ and High-Capacity burners provide greater firepower to handle today's wide range of denser products.
- Highly effective recirculating air system (Coloraider™) for superior convective heat transfer.
- Oven Process Control (OPC) goes beyond temperature regulation to optimize heat transfer for the ideal baking profile.
- Integrated recipe management and product tracking affords 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.

SANITATION

- Angled interior floor and roof sheets for better hygiene and easier cleaning.
- Air/gas piping and electrical trunking moved to oven side for less roof clutter and easier access.
- Taller and wider cleanout doors level with interior floor sheet for greater cleaning access.

SIZE RANGE

- Hearth widths 9'4" and 13'-4".
- Tray counts up to 58.
- Tray sizes 26", 28" and 32".



970 rear window upgrade

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 oven.
- Features top burners ideal for rolls and specialty products, protective shields to guard against spills, and durable three-piece headplates for optimal performance and maintenance.
- 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.

UTILIZATION

- Robust 4 inch pitch main chain.
- Three chain stabilization, a proven design for stabilizing trays in the heated environment of an oven.
- Oven loader, unloader and main drive are all controlled by AF drives.
- Operation through encoder technology for precise and reliable performance.
- Laggard pan detection feature.
- Large rear lighted windows for monitoring of the turnaround point and rear shaft.
- Equipped with patented Laser-Trip Eye™ technology for tipped tray detection and Safeload Sentry™ for chain load and take-up monitoring, ensuring precise and reliable operation.