

960 Tunnel Oven



Simplicity – Simple straight-thru design and simple loading and unloading

Versatility – Capable of handling many different pan varieties and does not require special pans

Flexibility – Broad range of products such as bread, buns, cake, pies, sweet goods, bagels and other hearth products

Performance – Excellent baking profile (zone) control

For decades the industry standard in reliability and bake quality, the 960 Tunnel Oven combines maximum adaptability with rugged design. Covering a broad range of production requirements, the 960 excels at baking bread, rolls, cakes and pies. Recently updated with more powerful baking profile control features, the latest 960 design can handle your needs for many decades to come.

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

Features & Benefits:

Efficiency

- Thick insulation in all areas (20% greater than before)
- Fewer construction joints leading to less heat loss
- Burner profiling conserves fuel by optimizing required firepower for each product
- Optional fan idling to conserve power during production gaps
- Optional recipe-controlled exhaust flow for ideal extraction and maximum energy efficiency

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

Installation and Commissioning

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



Utilization:

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

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

New:

- Low restriction combustion air piping for higher firing rates
- Re-designed Coloraider™ and exhaust fan intakes to promote greater lateral heat balance as well as zonal separation
- Protected temperature sensor mounting
- Optional Advanced Control adds variable speed drives to Coloraider™ and exhaust fans, creating additional flexibility for the baking profile, as well as an automatic exhaust damper

Standard Options:

- Automatic oven loaders and unloaders
- 8:1 bake range for greater flexibility
- Redundant drives
- Steam application system for first zone including stainless steel crown and lining sheets
- Steam-ready system including first zone stainless steel crown and lining sheets
- Stainless steel crown and lining sheets throughout oven
- All Tri-Zone burners
- Top burners for rolls or special products
- First zone Coloraider™ system
- Burner shields (protect burners from spilled product)
- Additional clean out access doors
- Three piece burner headplates
- Combustion blower sound suppression
- Propane exhaust system
- Dual combustion blowers
- Aluminum ladder and rail kit
- Stainless steel control panel
- Remote pedestal mounting for primary or additional HMI
- Advanced Oven Process Control (OPC) system

Baker
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