

# 970 Tray Oven

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***Simplicity*** – Robust design and construction with modern enhancements

***Versatility*** – Compact design offers improved layout planning

***Flexibility*** – Broad range of products such as bread, buns, sweet good and other panned products

***Performance*** – Efficient baking profile (zone) control

Touting a proven history of reliability, this classic model represents a versatile size range of tray ovens geared to bread, rolls and sweet goods. For durability, the 970 oven is unsurpassed. Its massive conveyor chain is built to outlast any other system. For long-term, low cost ownership of a hard-working oven, the 970 is hard to beat.

## *Range:*

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- Hearth widths 12'-4" and 13'-4" (3.75m and 4m)
- Tray counts up to 58
- Tray sizes 26", 32" (660mm, 812mm)

## *Features & Benefits:*

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### **Installation and Commissioning**

- Tray oven design aids layout flexibility over tunnel ovens

### **Efficiency**

- The bake chamber of the oven is insulated with a combination of mineral wool, rock wool and 1" thick finish panels that provide between 8" and 12" of insulation throughout the ovens
- More efficient than a comparable Tunnel Oven

### **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), offered 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 a wide variety of products
- Allen-Bradley CompactLogix PLC and PanelView Plus HMI
- Lights and inspection doors to monitor process

### **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
- Redundant loader, unloader and main drives available
- Encoder synchronization of loader and unloader function

- Load and discharge conveyors mounted in a portable frame for ease of maintenance and access to the front of the oven
- Available three-piece burner headplates for tight layouts
- Laggard pan detection feature
- Large rear lighted windows for monitoring of the turnaround point and rear shaft
- Patented Laser-Trip Eye™ for tipped tray detection
- Patented Safeload Sentry™ chain load and take-up monitoring available
- Oven standard finish is stainless steel
- Flat interior floor and roof sheets for better hygiene and easier cleaning

### *New:*

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- 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:*

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- 8:1 bake range for greater flexibility
- Redundant loader, unloader and main drives
- High temperature plastic belting for load and discharge conveyors
- 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
- Top burners for rolls or special products
- Burner shields
- 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

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