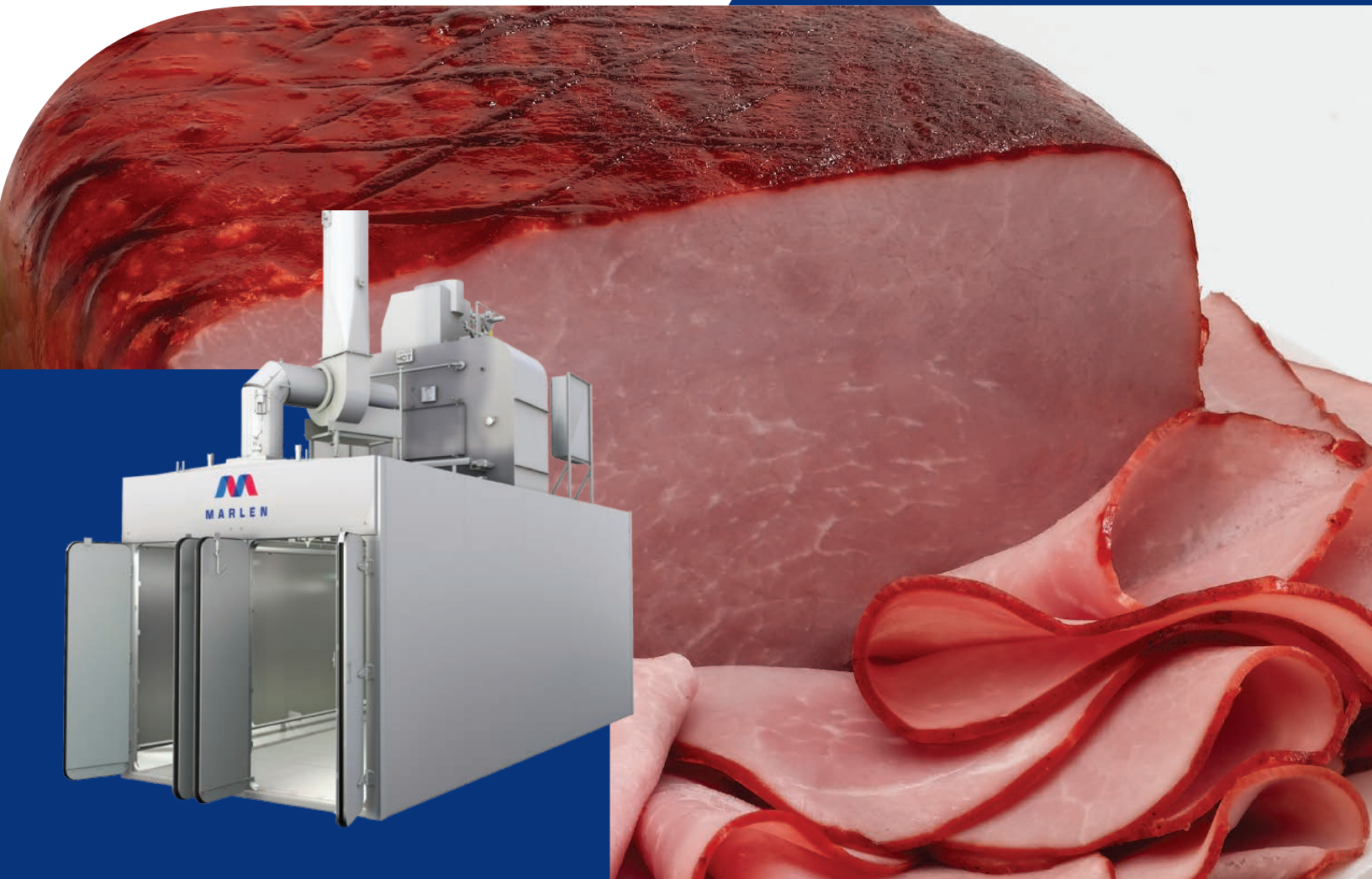


# HIGH PERFORMANCE OVEN

SOLUTIONS



Smart Balance Precision for  
Process Repeatability and the  
Highest Product Quality



**MARLEN**  
A DURAVANT COMPANY

# UNIFORM COOKING

WITH INTELLIGENT CONTROLS AND REPEATABLE RESULTS

**O**ur innovative thermal processing technology delivers the uniformity and efficiency no other thermal oven can match. Featuring the most robust sanitary construction and most efficient mechanical design, its fans, ducts, air plenum, and alternating dampers work together to enhance airflow, resulting in consistent processing conditions for precise repeatable results. Twenty-plus air changes also allow for higher air flow which minimizes variation throughout the oven.

## ADVANTAGES OF MARLEN BATCH OVENS

### UNIFORM PROCESSING CONDITIONS

Permanent air balance of supply and return air results in full control of the all-important “breakpoint” – the physical point at which the high velocity air mass collides with the low velocity air mass. Marlen’s permanently balanced system ensures that the breakpoint stays where it’s supposed to be which is essential for repeatable process and quality, uniform product.

### BREAKPOINT ON DEMAND

Programmable encoder enables control (pause, stop, or accelerate) over rotating dampers for precise control of breakpoint.

### EASE OF OPERATION AND MAINTENANCE

Efficient air handling system eliminates need for balancing or adjustment of any kind while control is made easy with Powis Corporation technology, the most responsive and intelligent computer control system in the industry. An “Auto-Report” feature collects and emails completed cook-cycle data so that plant management can stay in the loop, even when they are not in the plant. Generous service access area enables change-out of wet bulb wicks while the oven is loaded with product. Now, this is truly easier operation and maintenance.

### LESS ENERGY CONSUMPTION

Unique design requires 20-25% less horsepower to deliver the same air flow as other single fan ovens and up to 50% less horsepower than multi-fan ovens. Efficient management of process air ensures that product and process dictate energy consumption.





# INNOVATIVE DESIGN FEATURES



Shaft and gearbox driven damper design replaces unreliable roller-chain drives



Single-inlet, backward-incline fan uses less horsepower to achieve required airflow for uniform cooking



Easy access psychrometer pan assembly for access to wet & dry bulbs



Pitched roof allows drainage from center to sides and drains to front side of oven



Airflow modeling with computational fluid dynamics software ensures the best possible airflow in the industry



Recessed door handles, inflation switchgear, and flow meter ensure longer life



Hinged supply ducts allow for safe and easy access to dampers and/or CIP nozzles



Wall skins welded to internal frame to prevent wall distortion



45° wall-to-floor deflectors enhance airflow

## OPTIONAL ACCESSORIES

- 4" x 6" press racks
- Bacon trees
- Bologna racks
- Screen press racks
- Smokehouse trucks





## CUSTOM DESIGNED

### FOR EVERY OPERATION

Every Marlen processing oven is custom designed to meet our customer's own specific objectives. Internally and externally, every facet of every Marlen oven outperforms the competition. Energy saving heating and air handling system, permanent factory air balance, sanitary monolithic floor, and pitched roof as well as precision process controls all add up to the lowest possible cost of ownership. Let us design an oven for your company.

## ABOUT MARLEN

Marlen has been trusted by leading food brands for over 60 years. Our world-class Solution Centers strategically located across the globe, allow processors to lean on our highly experienced food processing technologists to develop and test unique solutions for your products. Marlen is a Duravant Company and is backed by SupportPro, a complete lifecycle management program for parts and service.

Marlen's thermal processing line includes batch ovens, smokehouses, chillers & industrial dehydrators, sous vide solutions, serpentine cook & chill systems and spiral ovens, chillers & freezers. Our processing equipment provides extremely repeatable results with uniform temperature, color, and product shrink profiles. Integrated control systems provide complete data reporting.

**It's the Company behind the machine that makes the difference.**



4780 NW 41ST ST, STE. 100 • RIVERSIDE, MO 64150

TEL 913.888.3333 | TOLL FREE 800.862.7536 | FAX 913.888.6440 | EMAIL: SALES@MARLEN.COM | WWW.MARLEN.COM



MARLEN INTERNATIONAL IS A MEMBER OF THE **DURAVANT** FAMILY OF COMPANIES

FOOD PROCESSING SOLUTIONS | PACKAGING SOLUTIONS | MATERIAL HANDLING SOLUTIONS | SUPPORTPRO

[www.duravant.com](http://www.duravant.com)