

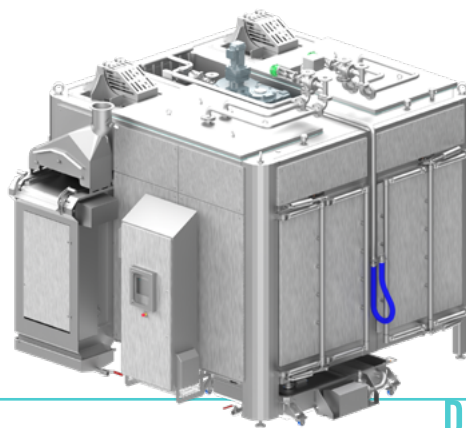
Spiral Oven (HSO)

Frying & Cooking systems

HiTEC 
FOODSYSTEMS

Spiral Oven (HSO)

The HiTec Spiral Oven (HSO) the future of food processing is here!. Perfectly suited for producing cooked, browned and roasted and or steamed products in hot circulating air and/or steam.

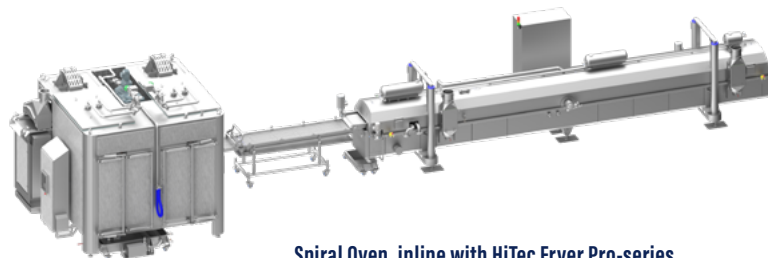


Details:

- Adjustable production speed
- Suitability for products of various sizes thanks to a selectable gap 5-10 tiers between the individual levels of the spiral
- Optionally heated electrically or with thermal oil or steam-powered
- Targeted airflow spiral guaranteeing optimal and uniform heat transfer and browning
- Steam injection bars for setting the desired humidity
- Optional dew point control for maximizing yield
- Process temperature infinitely variable up to max. 220 °C
- Automatic, continuous belt wash system in combination with CIP nozzles in the interior of the oven ensures perfect cleaning
- Industry 4.0
- Intuitive operation through a touch panel with recipe management
- Linked with the remote maintenance service
- Made entirely of stainless steel and food-approved plastic
- High operating safety
- Insulated housing design for preventing energy losses

The spiral oven is usually combined with different type of Hitec processing equipment, in particular the coating line and fryer to achieve a full range of flavors and appearance for in line processing.

The spiral conveyor belt design allows a large effective cook zone while the space requirement is small. Large product quantities can be cooked gently in the spiral oven, whereby an optimal colour and texture are achieved and moisture losses in the product are minimised. The distance between the individual levels and therefore the possible product height can be flexibly varied by selecting the number of levels. That way, even larger products such as whole chicken, burgers, or lasagna get their appetizing brownness and succulent consistency



Spiral Oven, inline with HiTec Fryer Pro-series

HiTec spiral oven options

- **Top performance heating elements**
Efficient heat transfer options between electrical and thermal oil heating elements
- **Variable stage belt system**
allows for the selection of 5 to 10 levels
- **CIP**
CIP nozzles ensure efficient cleaning and extended production times
- **Automatic belt wash system**
Continuously cleans the conveyor belt by means of rotating brushes and water spray lances
- **DEW Point Control System**
Optional dew point control for maximizing yield
- **In/Outfeed conveyors**
Our technology ensures optimal line integration and convenient filling



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