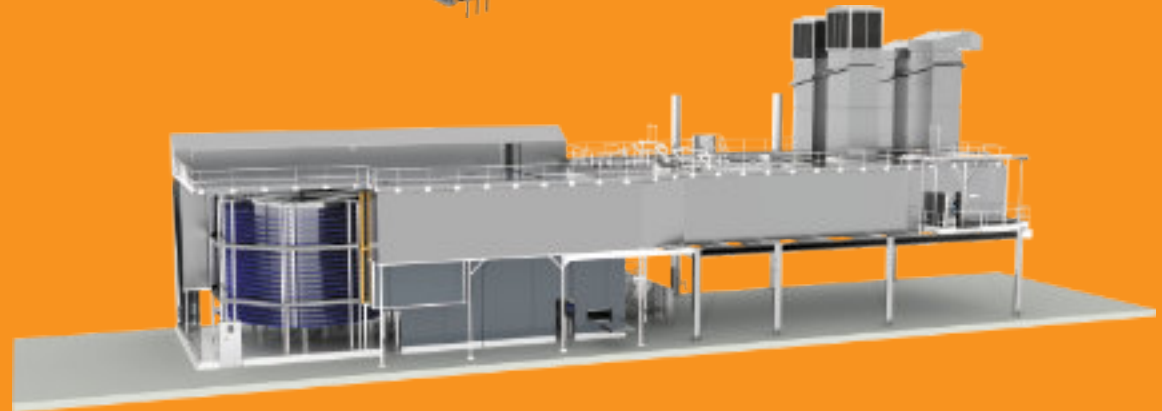


Spooner Food

Product Guide





It's all about the control.

The first time you use any Spooner equipment you will be struck by the amount of control it gives you over your baking process.

That is Spooner Technology, the result of eighty-plus years of perfecting the ultimate process equipment for the baking industry.

We support the food industry through our knowledge and experience

We didn't get where we are today by accident.

We have been perfecting our technology for over 85 years, working across the food industry ensuring every stage of the baking process runs smoothly.

Specialists in proving, baking and cooling; our knowledge is what makes the best quality products, that's why you'll find Spooner equipment across the globe. Working with some of the biggest names in baking Spooner is renowned for designing and building quality equipment that lasts.



It's our expertise in thermal and airflow systems that make Spooner equipment world renowned

For over 85 years we have been perfecting our technology and investing in new processes.

All our equipment is designed using our vast engineering experience and in-depth knowledge of fluid and thermal dynamics. We know exactly what is required to prove, bake and cool products to the quality you desire.

Spooner offers a range of equipment and services...

Provers

Ovens

Coolers

Heat recovery systems

Service and maintenance - SpoonerPlus





Highly versatile

Offering an infinite product range Spooner ovens can be adapted to your exact baking needs.

Industrial bakers demand more from their equipment than ever before.

Spooner ovens are designed to give bakers the capability to change processes rapidly with minimal change over time. Our ovens can be run part loaded with little product loss resulting in a more efficient, cost effective production.

Come try your products out at our dedicated test centre



Our fully equipped test bakery offers bakers the opportunity to test new concepts or fine tune their processes using one of our Spooner travelling ovens.

With an experienced research and development team on hand, we can help you to achieve the ultimate results.

We are not 'just great at bread'...



Bread



Buns/Rolls



Cake



Pizza



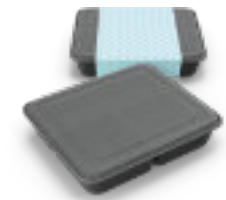
Cereal



Pies



Bagels



Ready Meals



Snacks



Biscuits



Pet Food



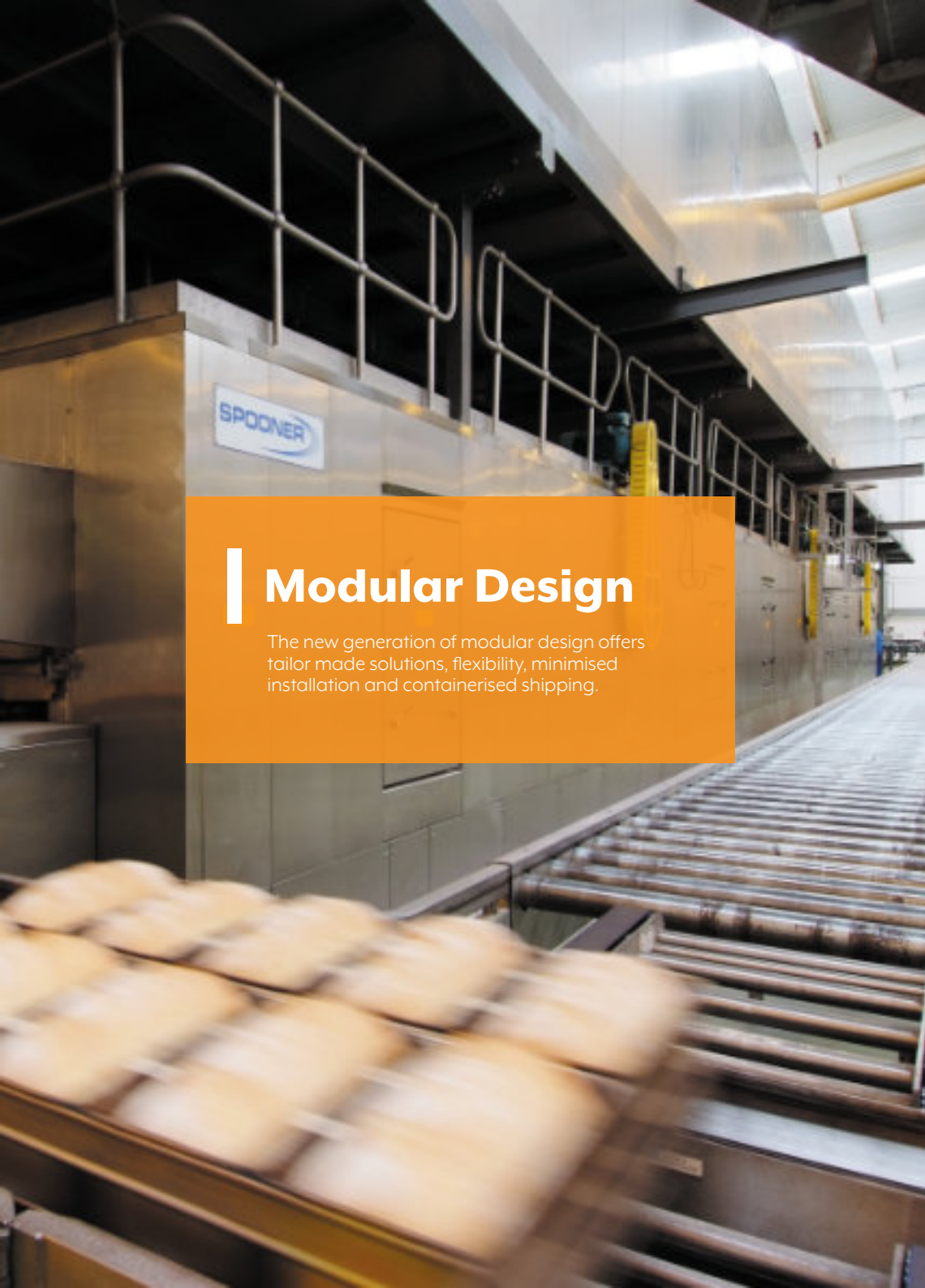
Pastries



Crisp Breads

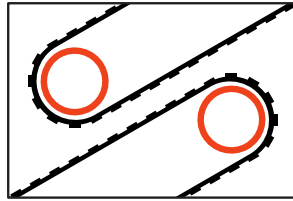


Flat Breads



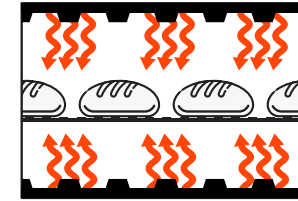
Modular Design

The new generation of modular design offers tailor made solutions, flexibility, minimised installation and containerised shipping.



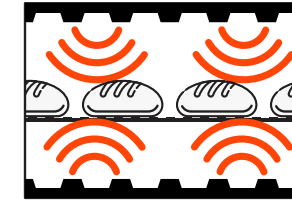
Variety of conveyors and drives

Spooner ovens can be supplied with a range of conveyor types to suit the product, from slat bands for tinned products to wire mesh for products such as biscuits and cereals.



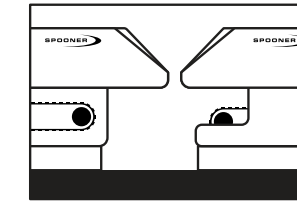
Top and bottom adjustable airflow

Using a damper system in the airstream the impingement of heated air can be adjusted in each oven section.



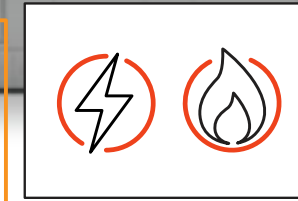
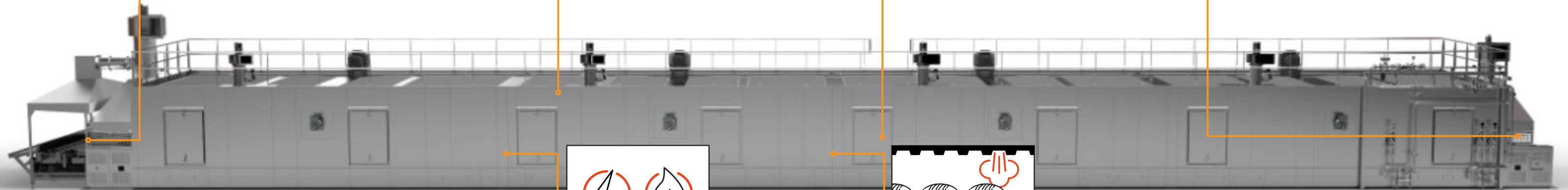
Radiant effect

Radiant effect dampers can be installed to heat the baking chamber and nozzle system creating a radiant baking effect.



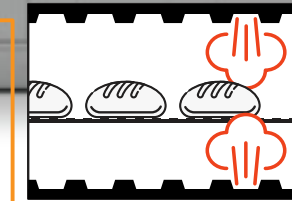
Terminal ends/integrated terminal ends

Spooner offer terminal and integrated terminal ends. Integrated ends reduce energy loss and offer substantial energy savings.



Heat sources

Electric, gas fired and indirect heating are all available in Spooner ovens as well as a combination in our hybrid range.



Static Steam Section

For products requiring steam on entry into the oven, we can provide an internal static section at the front of the oven with steam injection.

Spooner ovens are fully customisable and tailored to suit individual requirements.

All our ovens are designed and manufactured to suit individual product needs.

With multiple options, we work with bakers to ensure you get the right solution for your products.

Attention to detail

We have been engineering baking solution for many years, we know that it's the little details that make our ovens so good.

We work with you to ensure every detail is considered.

From start to finish Spooner work with you to ensure every detail is carefully considered. With years of knowledge and experience, Spooner knows exactly what is required to make the best loaf or a crisp cracker. We invest time in getting to know your processes so that we can offer the best solution.

British designed and manufactured



All our design, testing and manufacturing is carried out on one UK site this means we have complete control of our processes and quality.

Our team of talented designers know exactly what is required to make our equipment run effectively and efficiently.



Our purpose built manufacturing site ensures we can take on any project of any size. Our engineers know how to take designs and turn them into quality equipment built to last.

Hygienic design

Built to offer easy access to the baking chamber through options of hatch windows, doors or full internal walkways.

Uniform baking

Extensive testing and experience mean Spooner ovens offer uniform baking across the bandwidth and down the oven length even when part loaded.

Energy Efficient

Spooner ovens are designed to be energy efficient as standard, additional features such as heat recovery and integrated terminal ends can increase energy efficiency further.

Easy to use

Spooner oven control is all through an HMI which is user friendly and easy to understand, allowing operators to make adjustments to the process quickly.

Excellent Control

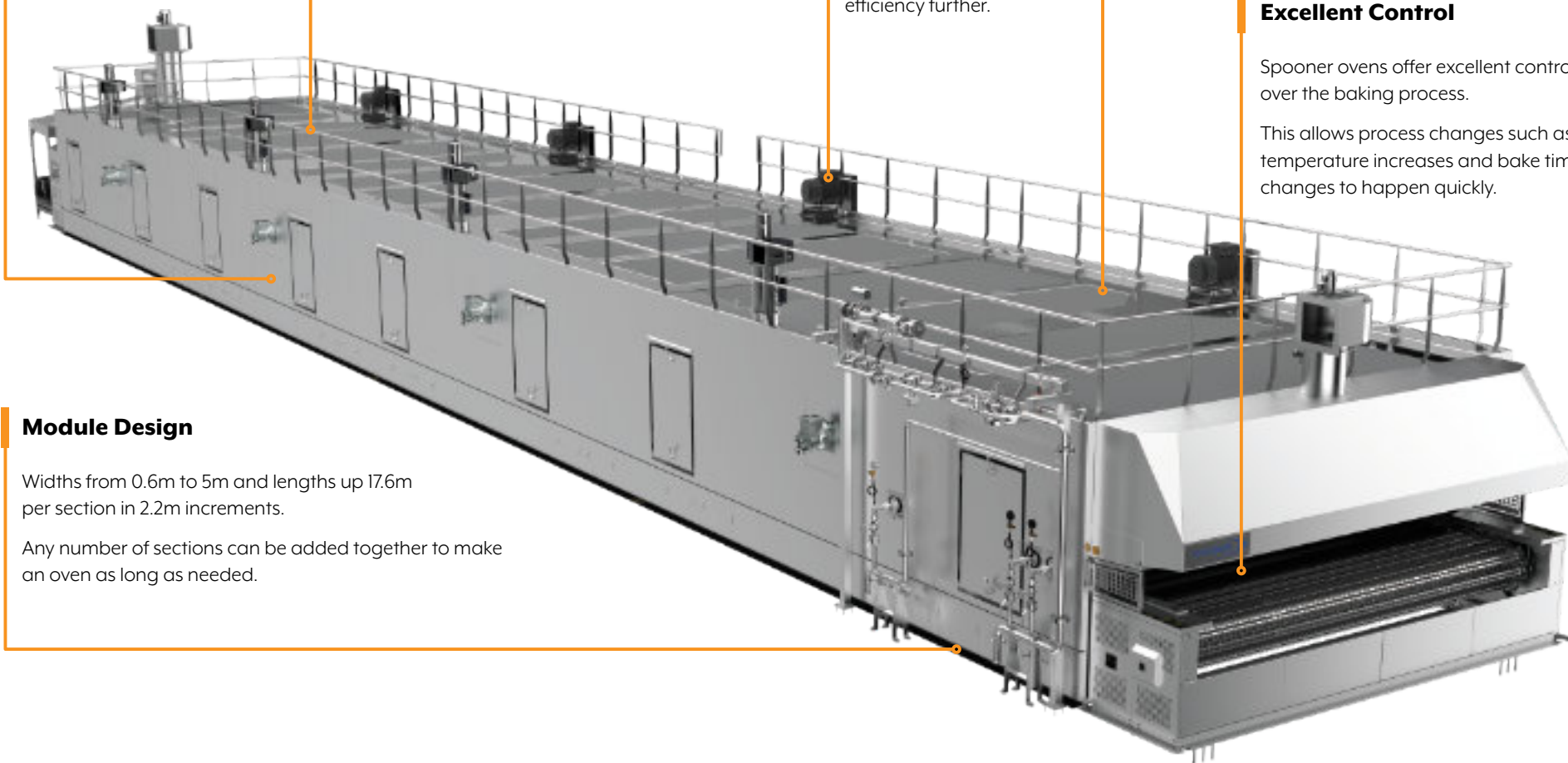
Spooner ovens offer excellent control over the baking process.

This allows process changes such as temperature increases and bake time changes to happen quickly.

Module Design

Widths from 0.6m to 5m and lengths up 17.6m per section in 2.2m increments.

Any number of sections can be added together to make an oven as long as needed.

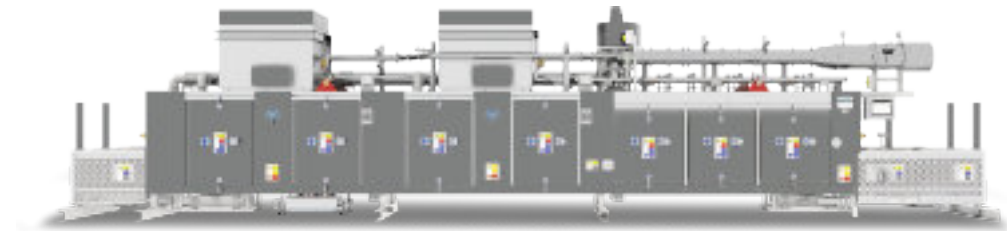




Oven Range

Spooner offers a range of oven types depending on the products. All our ovens offer the same famous Spooner quality.

Electric



As emission regulations become tighter and with the rising cost of fossil fuel, electric ovens are becoming a more attractive alternative to traditional gas fired ovens. Spooner electric ovens have all the features of traditional ovens offering the same flexibility and control.

Forced convection electric ovens work on the same process airflow design as a gas fired oven but by simply replacing the gas burner with an electric heating element, we eliminate emissions from the combustion process whilst maintaining the benefits of the Spooner design.

Radiant electric ovens utilise a bank of radiant tubes down the oven length, they are heated using electric elements which then heat/bake/dry the product to the desired level using a closed loop control system.

Feature	Typical Specification
Width	0.6m to 5m
Length	2.2m increments up to 17.6m per zone
Oven configuration	Radiant, Forced convection
Energy source	Electric, 9v battery
Conveyors	Slat band, Solid band, Mesh and Stone
Temperature range	Up to 500c

Direct gas fired



Producing products such as crackers or biscuits require radiant heat transfer, for this a Spooner DGF oven is ideal. By installing radiant burners along the oven length either above and below the product, a Spooner DGF oven offers consistent heat transfer throughout the baking process.

Depending on the exact requirements a range of burners can be used from ribbon to nit-mesh, ensuring that the perfect bake is achieved. Spooner control systems allow for versatility on the oven as required while giving consistent control meaning there is minimum operator intervention needed.

Feature	Typical Specification
Width	Up to 4m
Length	2.2m increments up to 17.6m per zone
Oven configuration	Nit mesh, Ribbon burner
Energy source	Natural gas
Conveyors	Slat band, Solid band, Mesh or Stone
Temperature range	Up to 500c

Hybrid



Spooner hybrid ovens offer maximum flexibility by combining forced convection and radiant heat transfer within a single oven. Depending on the product a hybrid oven can utilise a radiant heat transfer followed by forced convection, this allows for baking a wide range of products. Further flexibility can be offered by using either electric or gas as the heating medium for either section of the oven.

Feature	Typical Specification
Width	Up to 4m
Length	2.2m increment up to 17.6m per zone
Oven configuration	Radiant, Forced convection, DFG
Energy source	Natural gas, Electric, Oil
Conveyors	Slat band, Solid band, Mesh or Stone
Temperature range	Up to 500c

Pilot oven

Compact and versatile pilot ovens enable in house testing and product development without any production interruptions.

Flexibility to develop and trial products and processes in house

Pilot ovens offer the flexibility to test new recipes, ingredients and products in a simple and controlled way. Designed to be easily configured, our pilot ovens allow bakers to investigate and develop products quickly and easily.

With accurate data gathering, a Spooner pilot oven enables testing to be carried out under a variety of conditions.

Feature	Typical Specification
Width	Nominally 1m
Length	Configurable
Oven configuration	Configurable
Energy source	Electric, Radiant, Forced convection,
Conveyors	Slat band, Solid band, Mesh and Stone
Temperature range	Up to 500c

Features and Benefits of a Pilot oven

Data Gathering

Field instruments and test points throughout the bake in real time.

Visual access

Viewing ports and lights to allow visuals of the product as it bakes

Variable heat sources

Electric, Oil/Gas or Indirect

Variable baking

Variable bake times for a wide range of products with quick change overs.

Retractable nozzle height

Articulating top nozzles can be adjusted to simulate different types of production machines, this makes our pilot oven versatile and suitable to test any baked product.

Flexible design

With a variety of conveyors and drives, adjustable airflow and static steam.

Static Steam

Internal static section with clean steam injection

Ease of use

Quick product change over

Conveyors and belts

Pilot ovens are manufactured with a multi purpose belt to enable a range of products to be tested.

Coolers

Spooner coolers minimise weight loss whilst ensuring excellent product quality..

Effective cooling with complete control

Designed to ensure an excellent finished product, Spooner coolers provide the desired core temperature to cool products without loss of quality.

Our coolers are easy to use, control and are designed to fit into any existing product line or space.

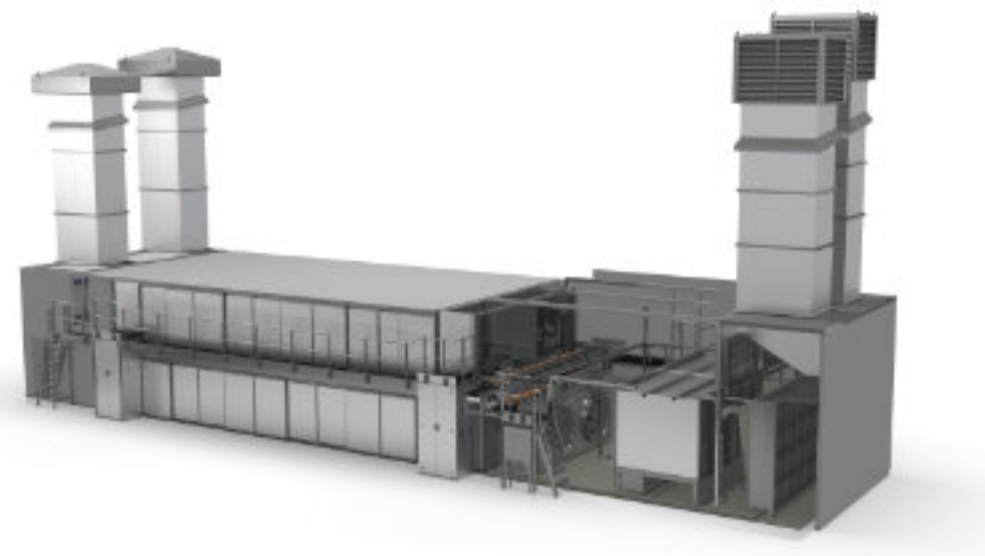
Specialising in evaporative, refrigerated or ambient systems Spooner coolers.

Spooner cooler range

Rack Cooler

Spiral Cooler

Tunnel Cooler



Features and Benefits of a Spooner cooler

Drive

Variety of drive features across the cooler range

Reduced floor space

Designed to fit any space including vertical cooling.

Equal cooling profile

Supply and return fans ensure our coolers give an equal cooling profile to all products across the width.

Ease of use

Intuitive controls to view conditions, fault find and raise alerts

Hygienic design

Easy access for cleaning and maintenance, inline belt washing.

Product tracking

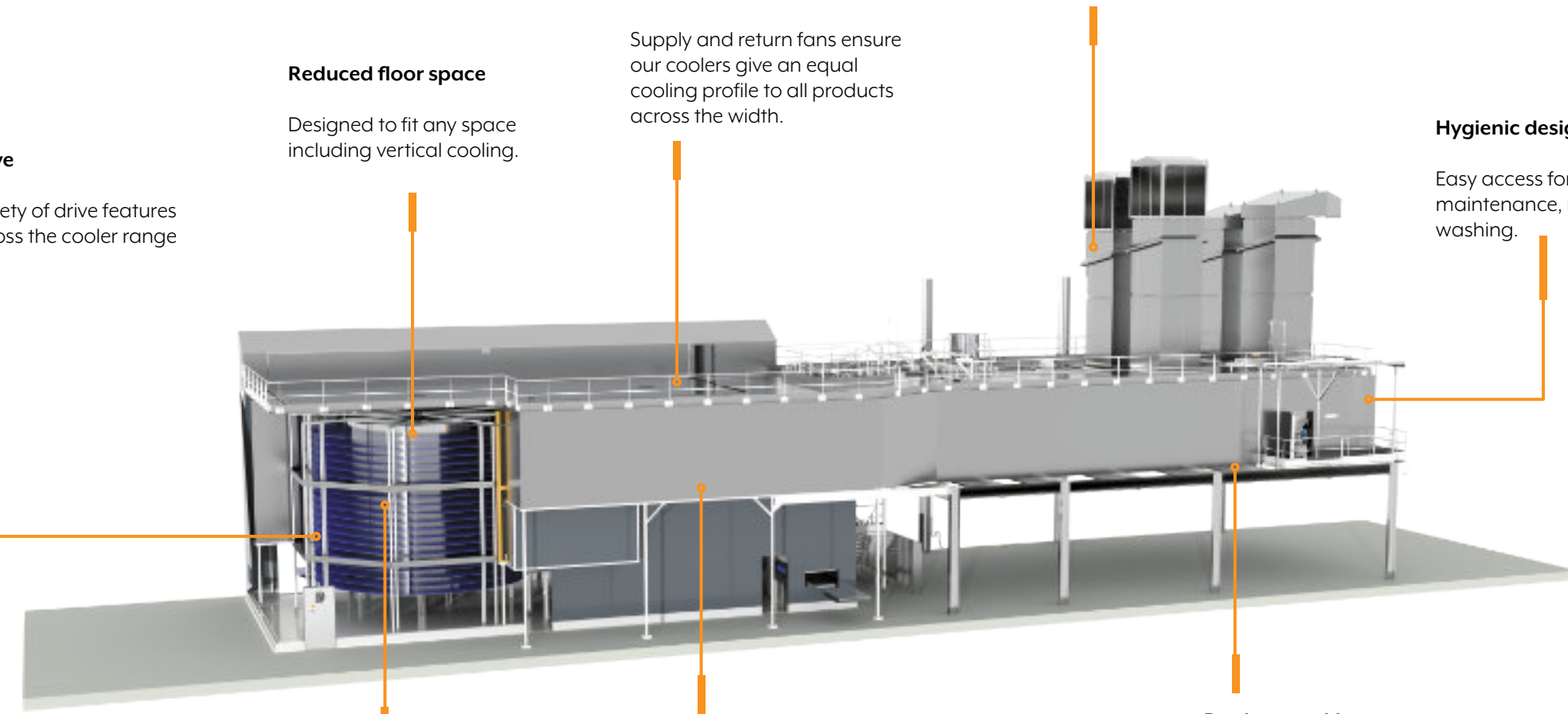
Real time view of the cooler allowing for product planning.

Loader + Unloader

Designed to suit the product type including pusher systems to transfer conveyors.

Conditioning Systems

Air wash/Evaporative/Ambient- the conditioning system will be designed to suit the process and environment.



Provers

Providing an excellent start for ideal dough development.

Precise temperature control with excellent conditioning

We understand exactly what is required to create the perfect proving conditions. Our range of provers ensures the perfect start to the baking process offering uniform conditions, accurate temperature and humidity as well as easy operation.

Suitable for pan, tray and naked products our equipment is bespoke designed and tailored to suit individual requirements.

Spooner Prover range

Static

Tunnel - L and Box type

Swing



Features and Benefits of a Spooner prover

Range of conveyors

Spooner provers offer a full range of conveying mediums and widths depending on the product. The range includes wire mesh, modular plastic and PU belts.

Excellent control

Intelligent systems in the software monitor the drive trends.

Product Tracking

Provides status of activity within the prover enabling planning and preparation in the process chain

Loaders and Unloaders

Catering for a range of products and pan sizes.

Energy efficient

Prover enclosures are designed to ensure there is no loss of the condition within the prover.

Outstanding conditioning

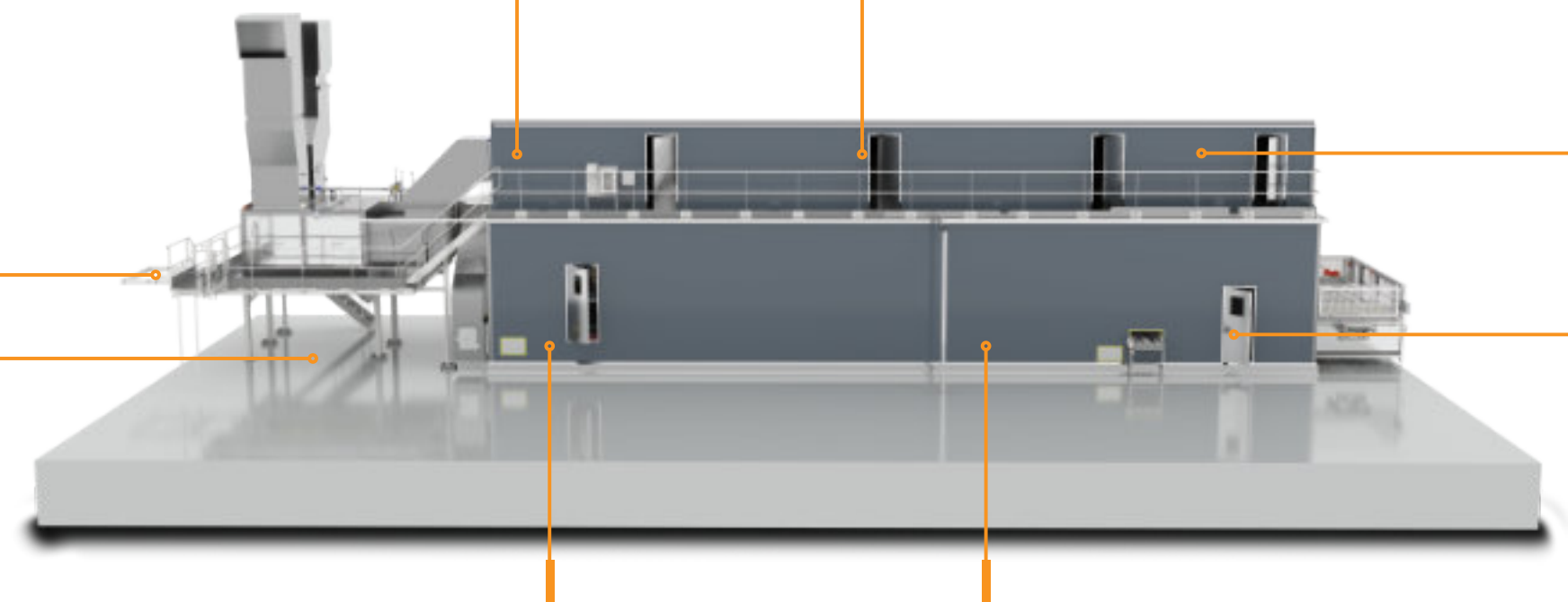
Steam, gas or electric heating with steam or water humidification.

Hygienic design

Features such as sloping floors, large access doors and easy clean ducts.

Easy maintenance

Options of access doors and internal walkways.



Heat recovery

Designed to save energy and reduce costs

Maximise your energy efficiency

Designed with energy efficiency at the core Spooner knows the importance of making our equipment as efficient as possible, that's why our heat recovery systems give even greater benefits. By re-using previously heated exhaust air our heat recovery systems reduce production costs and gas usage which saves money.

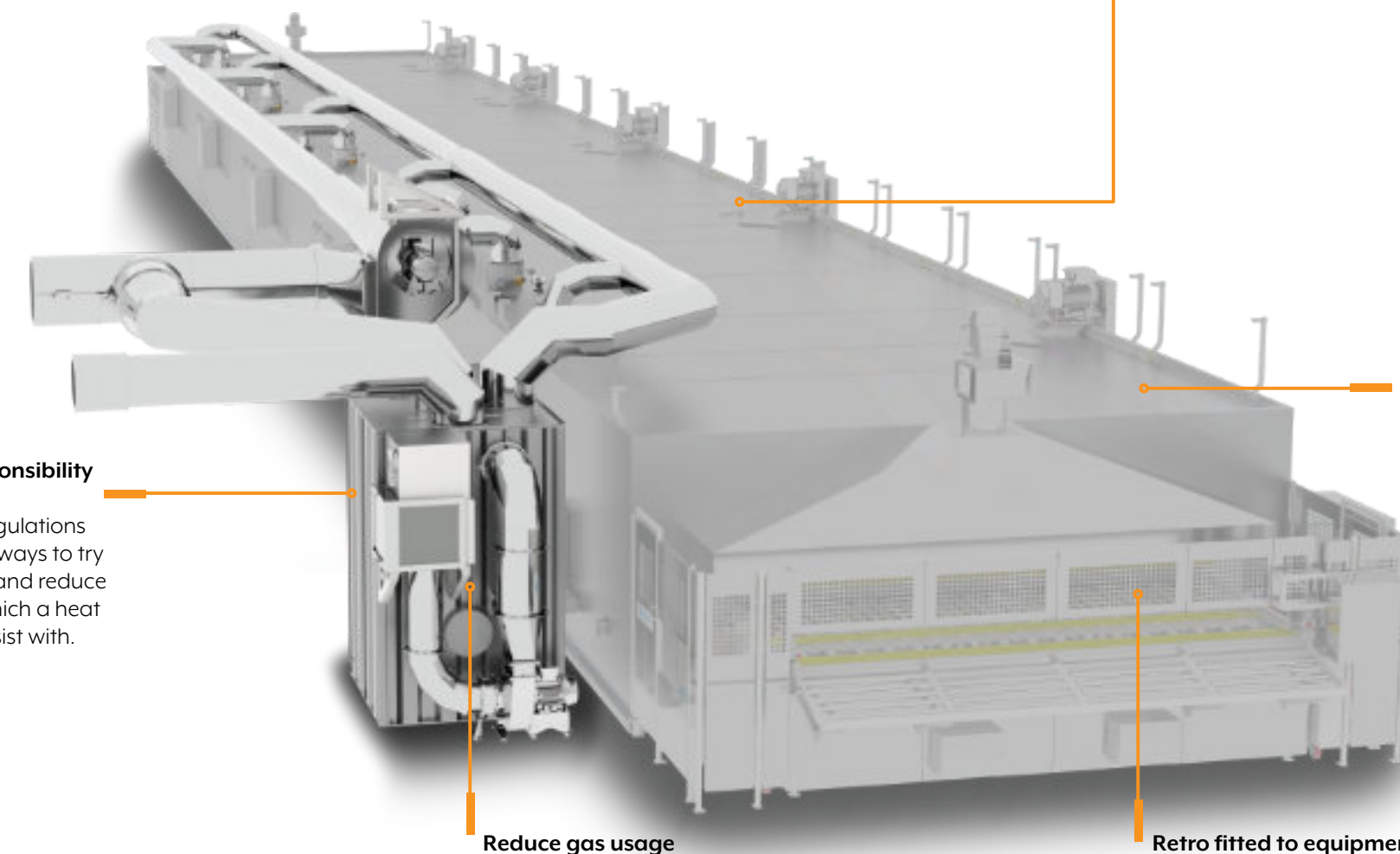
Spooner heat recovery systems can be used on direct or indirect forced convection ovens that use a gas burner.

We install heat recovery systems to new and existing ovens



Whether it's a new or existing oven Spooner can design and install a heat recovery system, saving both energy usage and reducing cost. We have fit systems around the world helping bakeries become more efficient.

Features and Benefits of a heat recovery system



Reduce production costs

By reusing heated exhaust energy usage will be reduced therefore, reducing overall production costs.

Reduce carbon footprint

By using less energy, emissions will be reduced helping towards a lower carbon footprint.

Corporate Social Responsibility

With tighter emission regulations companies are seeking ways to try cut down on emissions and reduce energy consumption which a heat recovery system can assist with.

Reduce gas usage

By recycling exhaust air less energy will be used.

Retro fitted to equipment

A Spooner heat recovery system can be fitted to an existing oven to help increase energy saving.

Solution specialists

It's our knowledge and understanding through years of experience that makes us so good at what we do.

We work with you to provide the best solution for your products and processes

Spooner has been improving industrial processes for over 80 years. Our knowledge and understanding of airflow and thermal technology give us the ability to engineer the very best equipment.

Over the years we have designed and manufactured ovens, prover and coolers for bakeries around the world. Spooner ensures you get the best result by using our equipment.

Spooner offers.....

- Ovens
- Provers
- Coolers
- Turnkey options
- Project management
- Customer test centre
- Research and development
- Installation
- Commissioning
- After care

SPOONER

We provide support to the baking industry globally through SpoonerPlus

SpoonerPlus offers a wide range of support to the baking industry including maintenance, spares, refurbishments and optimisation. With full support and training available Spooner are with you not just through the purchase of your equipment but your whole baking experience.

With knowledge of the proving, baking and cooling processes SpoonerPlus engineers can evaluate and optimise the performance of your existing equipment from any manufacturer.

www.Spoonerplus.com



Servicing



Refurbishments



Spares



Modifications



Optimisation



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