OUTSIDE BAKE OVEN WITH VACTRANS®







Outside Bake Oven with VACTRANS®

Standard Features on the Outside Bake Oven (OBO) with VACTRANS®

- VACTRANS® loading system the first vibration free vacuum-loading system in the industry
- Synthetic conveyor belt reduces energy consumption, increases can stability, and eliminates metal fines
- Automated conveyor belt tracking system
- Proprietary supply nozzle design achieves uniform vertical downward airflow
- All supply nozzles are easily removable
- Recirculation and exhaust dampers for uniform airflow balancing
- Electronic synchronization with variable decorator/coater product speeds
- Suitable for all can sizes and materials
- Dual-lane oven configuration is available

OUTSIDE BAKE OVEN WITH VACTRANS®



Specification	Outside Bake Oven with VACTRANS®
Production	Up to 3,000 CPM
Belt Width	Up to 8 feet
Material Handling	Synthetic conveyor belt
Slide Bed	Perforated slide bed
Recirculation	Plug style fans
Exhaust	General purpose fans
Power Source	220 - 690 volts, 3 phase, 50 - 60 Hz
Heating Equipment	Natural Gas - Maxon OVERPAK® burner
Heat Source	Natural Gas: 1,000 SCFH @ 1-5 PSI/1,000 BTU/CU FT Propane Gas: 400 SCFH @ 1-5 PSI/2, 500 BTU/CU FT
Construction Specification	Built with heavy guage aluminized steel High-density energy-saving insulation Panel or can type construction Sealed interior to prevent condensate leakage Personnel access to the interior of the oven, fan and burner chamber
Oven Access Doors	One (1) access door will be provided in each heater box and personnel access doors in the oven body

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