



Spooner Industries Ovens

Baking, drying and toasting solutions for the Food Industry

Spooner Ovens

Forced convection technology ensures flexible, reliable operation and ease of control. Custom designed to be energy efficient with access walkways for hygiene and maintenance to suit your needs.

Oven Types Include:

- Direct fired
- Indirect fired
- Hybrid

Conveyor Types Include:

- Solid band
- Stone
- Mesh
- Brattice slat

Spooner Oven Features

- Heat recovery
- Energy efficient design
- Even oven temperature
- Range of nozzle designs
- Rapid warm up and quick temperature changes
- No flash heat
- Top or side mounted fan
- Internal walkways
- Innovative designs

Spooner Oven Benefits

- Minimise your running costs
- Reduce energy usage
- Even bake on every product every time
- Optimised heat transfer
- Reduced waiting times
- Consistent product quality and colour
- Designed around your space requirements
- Improved access and hygiene
- Latest technologies to enhance your process



Innovative solutions for proofing, baking and cooling since 1932





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Spooner ovens cater for a wide and growing variety of products including;

- Bread products
- Cakes
- Biscuits
- Pies
- Cereals
- Crisps/Chips
- Potato products
- Snacks
- Ingredients
- Confectionary
- Meat products
- Morning goods
- Artisan breads
- Pizza
- Potato chips
- Pastries
- Cookies
- Crackers
- Pet foods



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