

Spooner Food

Product Guide



Sustainable baking

Our focus on energy and efficiency means you can take a massive step towards your decarbonisation and sustainability ambitions.

Future ready

Spooner have a history of incorporating energy efficient features in our equipment, our proven design features mean we are confident in their ability to perform with efficiency and longevity.

Spooner constantly strive to develop equipment that answers the needs of our customers today and is future-ready for the challenges of tomorrow.

Our proven energy efficient features are industry leading and will not only save you operating costs but contribute you your Net Zero goals.

Electric



Gas



Hydrogen

...or dual fuel

If you're worried about your fuel choice today not being cost effective in the future, then look no further.

Our equipment can be dual fuelled from new or can be retro-fitted at a later date, so choosing Spooner is never the wrong decision.

Smart energy features

Sophisticated tracking allows the oven to reduce energy consumption during gaps in production and to return to optimum settings only when resumed.

Choose your fuel

A range of fuel types and even dual fuel are possible.

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 by c20%.

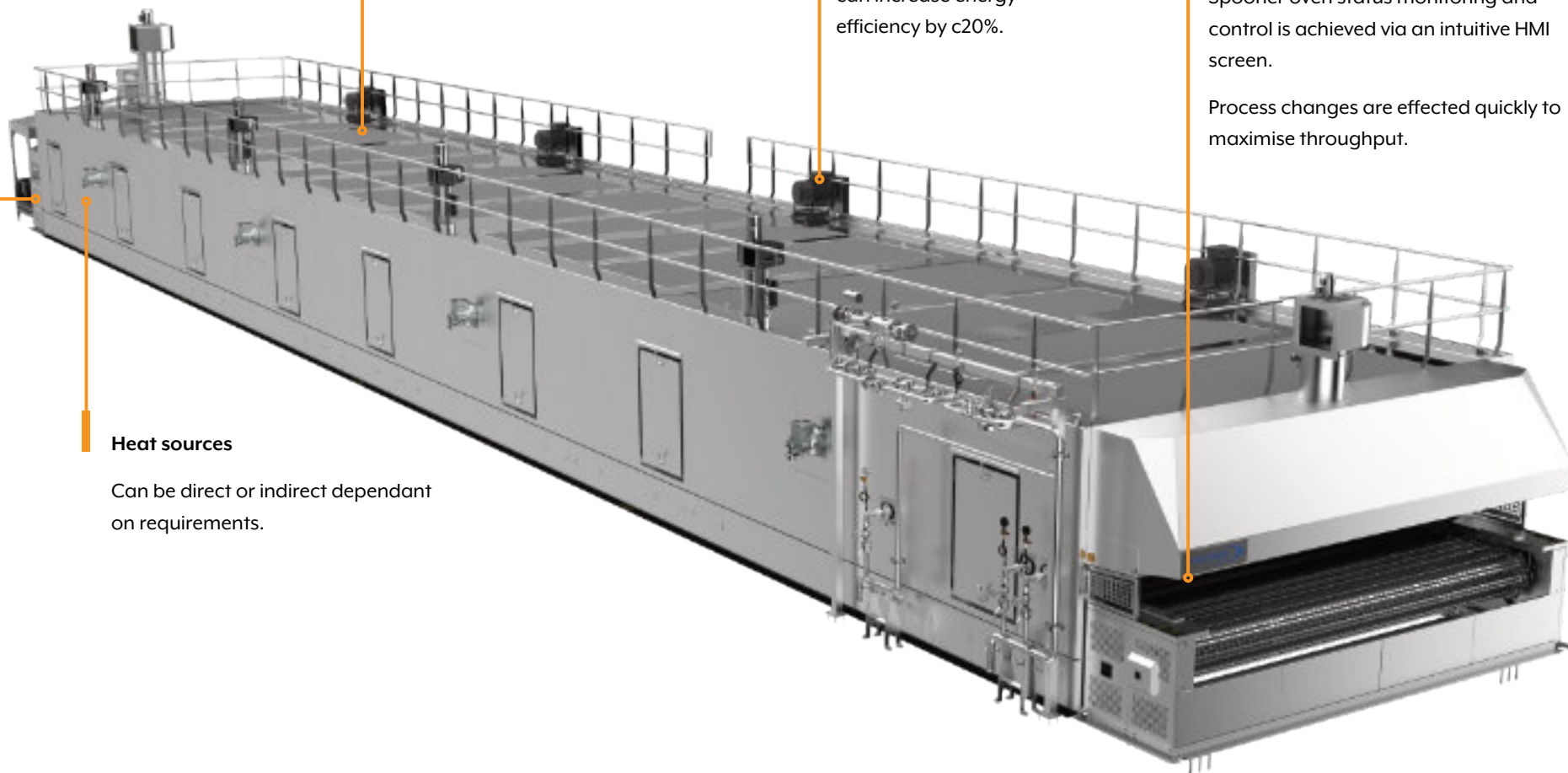
Excellent control

Spooner oven status monitoring and control is achieved via an intuitive HMI screen.

Process changes are effected quickly to maximise throughput.

Heat sources

Can be direct or indirect dependant on requirements.





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 since 1932, 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

Since 1932, 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 including:

- 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



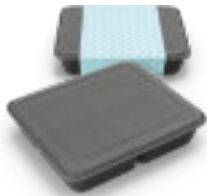
Cereal



Pies



Bagels



Ready Meals



Snacks



Biscuits



Pet Food



Pastries



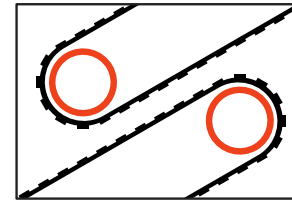
Crisp Breads



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.



Spooner ovens are fully customisable and tailored to suit individual requirements

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

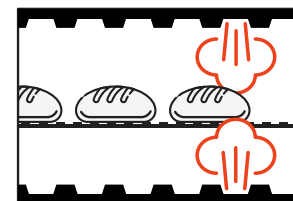
With multiple options, we work with bakers to ensure you get the right solution for your products.

Hygienic design

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

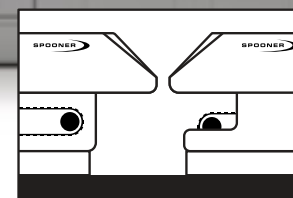
Uniform baking

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



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.




Modular design

Widths from 0.6m to 5m (23.5" to 197") and lengths up to 17.6m per section in 2.2m increments.

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

Terminal ends/integrated terminal ends

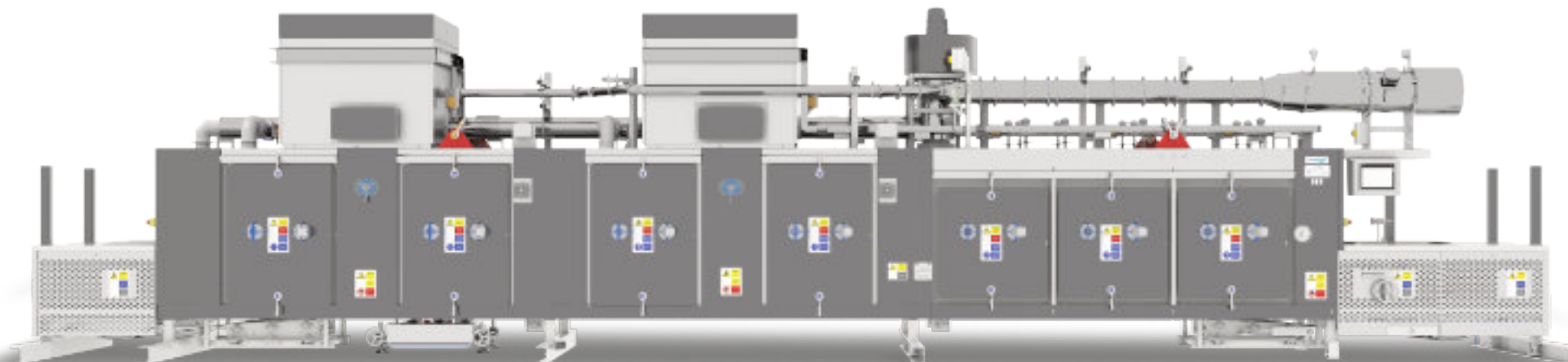
Spooner offer terminal and integrated terminal ends. Integrated ends reduce energy loss and offer substantial energy savings.



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Oven range

Spooner offers a range of oven types to suit all products.
All our ovens offer the same famous Spooner quality.



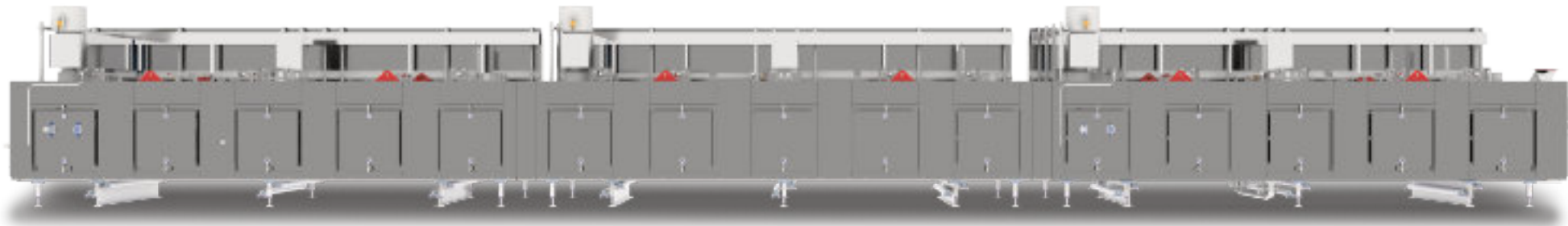
Electric

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 (23.5" to 197")
Length	2.2m (86.5") increments up to 17.6m (57' 8") per zone
Oven configuration	Radiant or forced convection
Energy source	Electric
Conveyors	Slat band, solid band, mesh or stone
Temperature range	Up to 500°C (932°F)

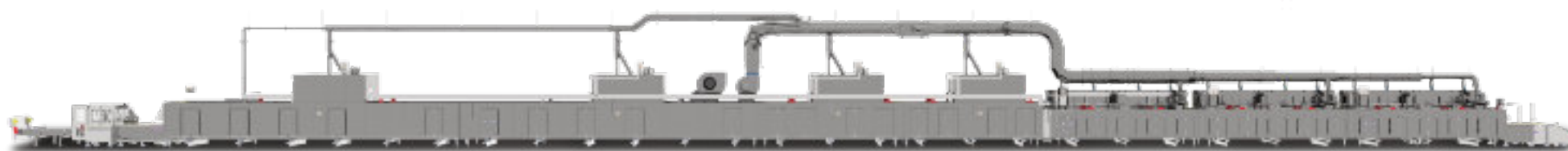


Direct Gas Fired

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 (157")
Length	2.2m (86.5") increments up to 17.6m (57' 8") per zone
Oven configuration	Nit mesh or ribbon burner
Energy source	Natural gas
Conveyors	Slat band, solid band, mesh or stone
Temperature range	Up to 500°C (932°F)



Combination

Spooner combination ovens offer maximum flexibility by combining forced convection and radiant heat transfer within a single oven.

Depending on the product a combination 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 (157")
Length	2.2m (86.5") increments up to 17.6m (57' 8") per zone
Oven configuration	Radiant, forced convection or DGF
Energy source	Electric, gas, hydrogen or oil
Conveyors	Slat band, solid band, mesh or stone
Temperature range	Up to 500°C (932°F)



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 (39.5")
Length	Configurable
Oven configuration	Configurable
Energy source	Electric, gas, hydrogen or oil
Conveyors	Slat band, solid band, mesh or stone
Temperature range	Up to 500°C (932°F)

Features and benefits of a Spooner pilot oven

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.

Visual access

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

Variable heat sources

Electric, gas, hydrogen or oil heat sources.

Data gathering

Field instruments and test points throughout the bake in real time

Variable baking

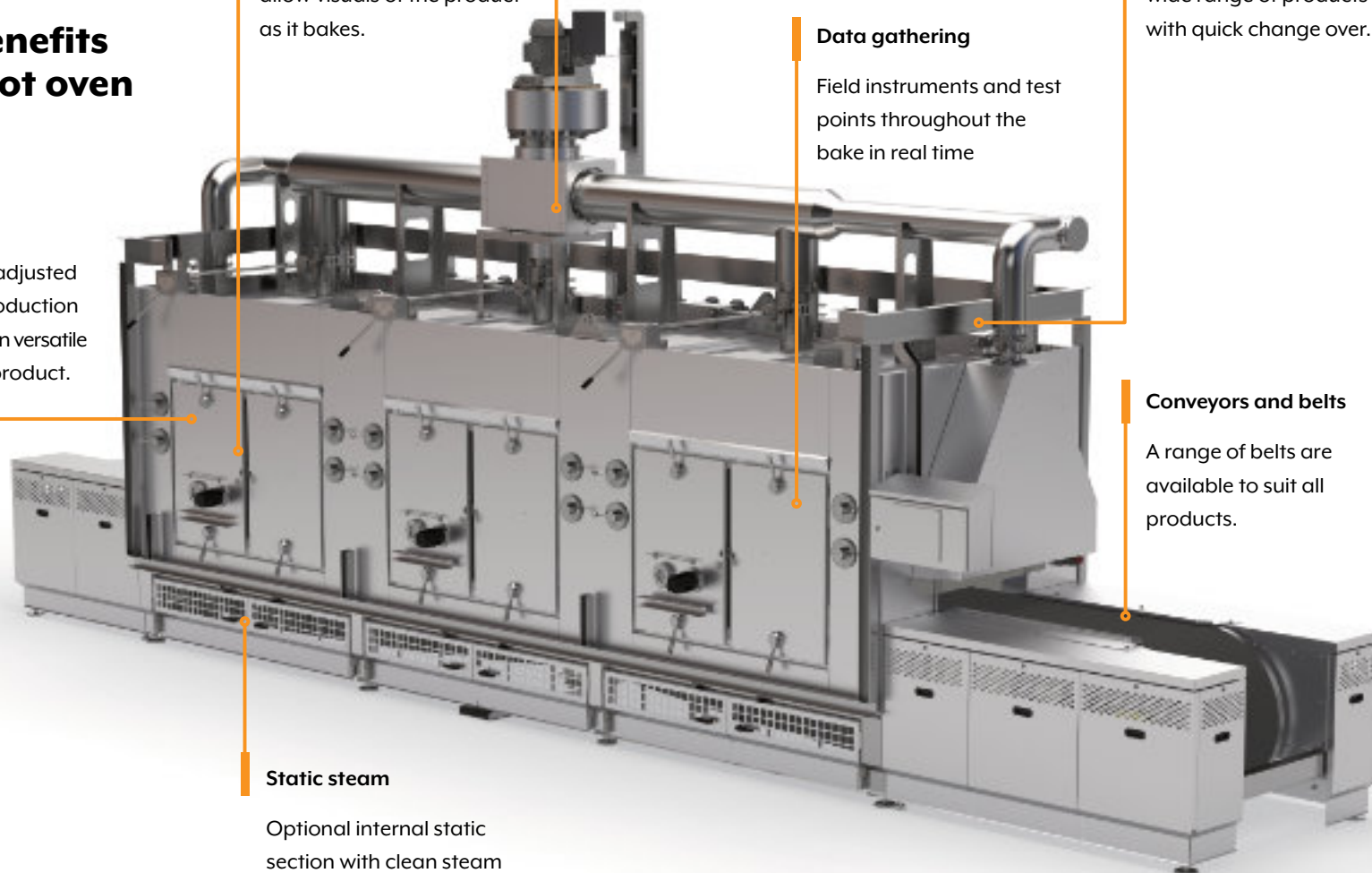
Variable bake times for a wide range of products with quick change over.

Conveyors and belts

A range of belts are available to suit all products.

Static steam

Optional internal static section with clean steam injection.





Coolers

Spooner coolers minimise weight loss whilst ensuring excellent product quality.

Effective cooling with complete control

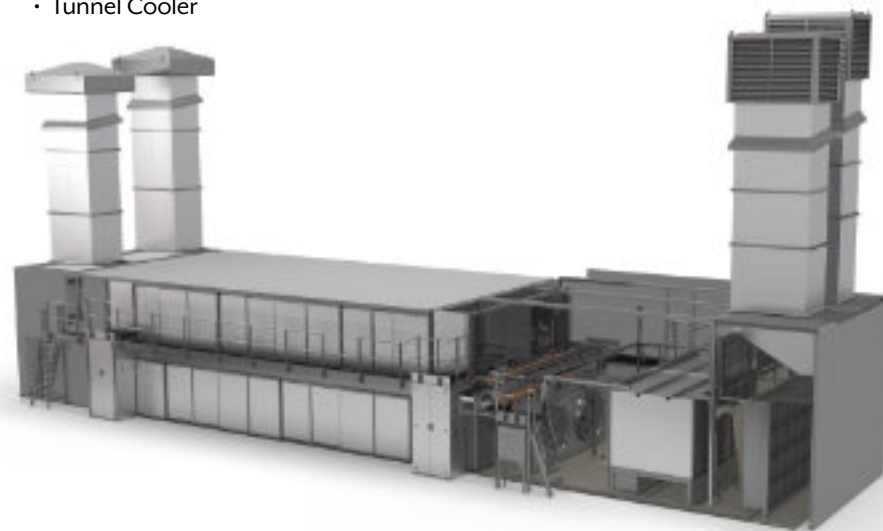
Designed to ensure an excellent finished product, Spooner coolers provide the desired core temperature to cool products without loss of quality.

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 cooler range

- Rack Cooler
- Spiral Cooler
- Tunnel Cooler



Features and benefits of a Spooner cooler

Drive

Variety of drive features across the cooler range.

Easy to use

Intuitive controls to view conditions, fault find and raise alerts.

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.

Conditioning systems

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

Product tracking

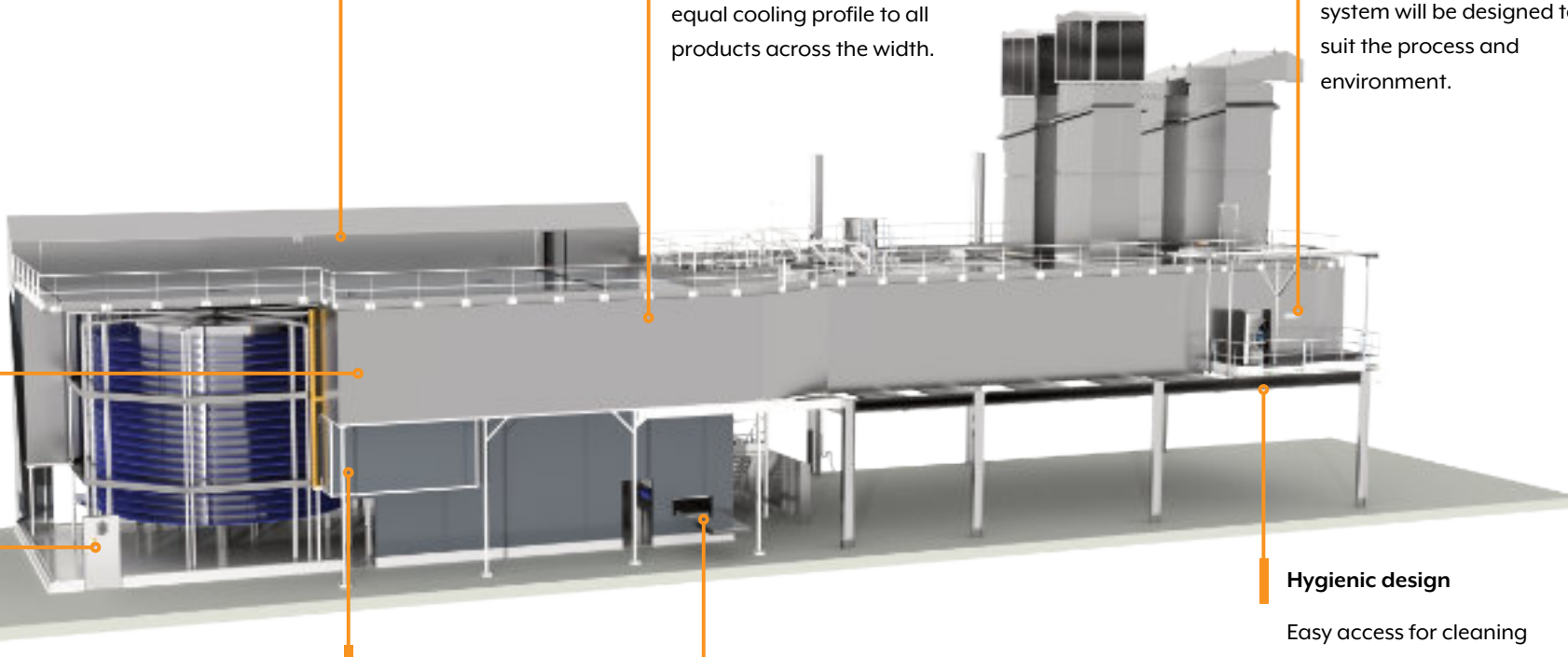
Real time view of the cooler allowing for product planning.

Loaders and unloader

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

Hygienic design

Easy access for cleaning and maintenance, inline belt washing.



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 swings, wire mesh, modular plastic and PU belts.

Excellent control

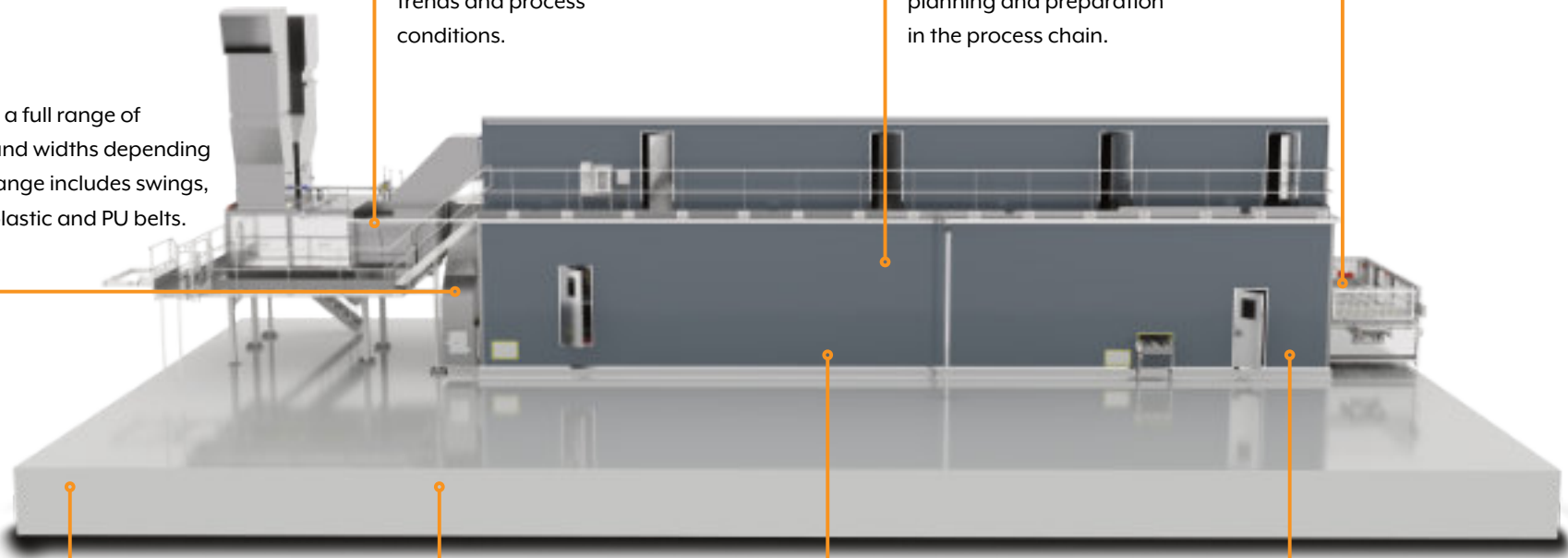
Intelligent systems in the software monitor the drive trends and process conditions.

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 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 installed systems around the world helping bakeries become more efficient.

Features and benefits of a heat recovery system

Corporate social responsibility

Reducing energy use is always high on a company's agenda.

A Spooner heat recovery system can provide c10% energy reduction.



Retro fitted to equipment

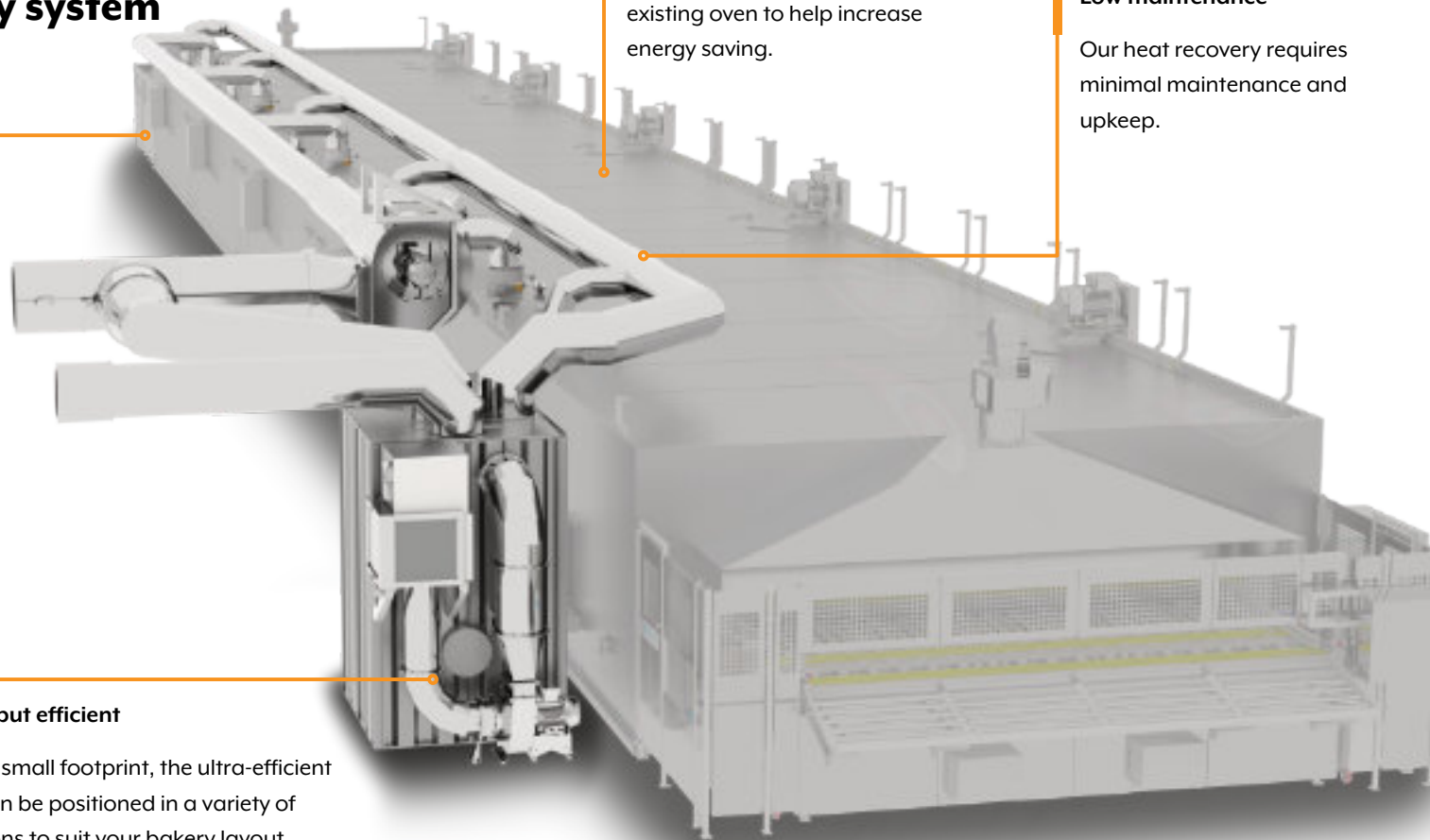
A Spooner heat recovery system can be fitted to an existing oven to help increase energy saving.

Low maintenance

Our heat recovery requires minimal maintenance and upkeep.

Small but efficient

With a small footprint, the ultra-efficient unit can be positioned in a variety of locations to suit your bakery layout.





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 since 1932. 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, provers and coolers for bakeries around the world. Spooner ensures you get the best results by using our equipment.

Spooner offers:

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

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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