

Cutler Modular Style Revolving Tray Oven, Model PNL-V

Modular design and prepacked wall construction makes this Cutler revolving tray oven affordable for food service establishments, retail bakers, and super market bakery delis.

The PNL-V oven features a full angle frame for structural integrity and support. The prepacked wall modules of high-density industrial insulation results in fast assembly and maximum coolness of outer walls.

The tray assembly is driven by a spur gear coupled with a fluid drive, resulting in smooth transmission of force. An automatic alarm sounds if the trays are stationary when the burners are activated.

Model PNL-V ovens are available in 15, 20 and 25 pan sizes. Standard features for this model include the following:

- Prepacked modular units for rapid on site installation.
- Tray mechanism the same as the "world class" Model K ovens. Auxiliary rollers for singular stabilized ovens.
- Failure-proof "ferris wheel" mechanism.
- Main shaft bearing outside the heat zone for easy lubrication and long life.
- Stainless steel ribbon burners.
- Solid steel tray surfaces.
- Push-button tray controls.
- Electronic ignition and safeties.
- AGA and NSF design approved.
- Consult factory for additional features and options.

*PNL-V 10 = 27 1/2 x 25 3/4 x 50.00
10 20 = 55 1/2 x 25 3/4 x 50.00 = 1/2 x 100.00 + 45.00 = 145.00*

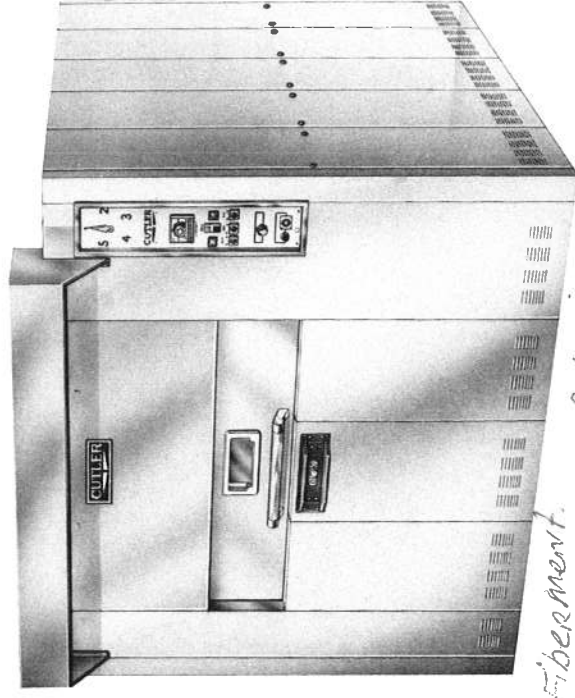
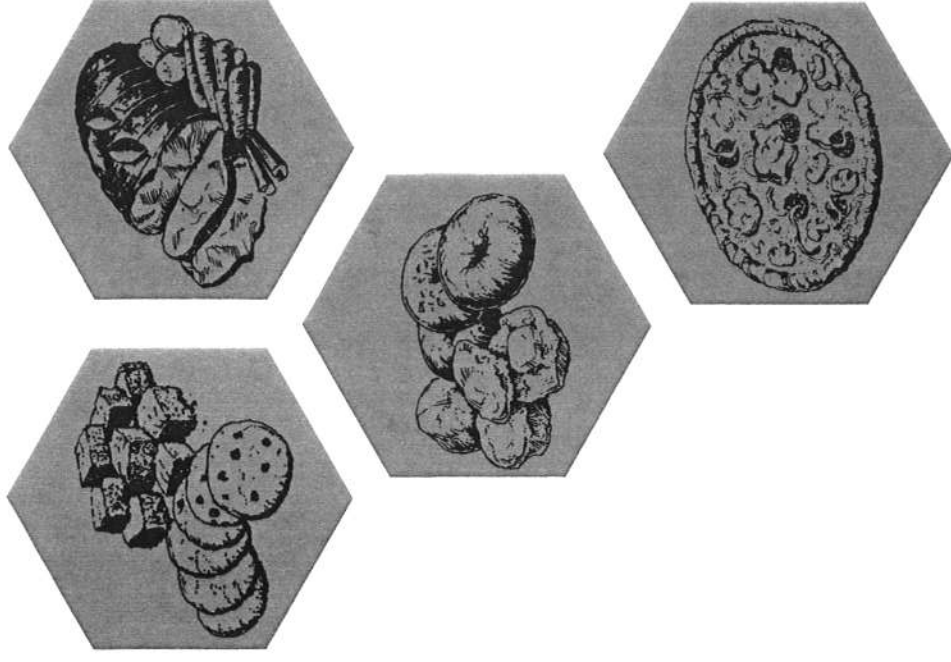
Fiberment. Per 1/4 + 1/4 = 50

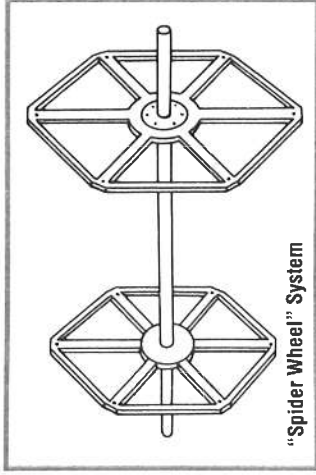
Oven Size	No. of Trays	Tray Size	18" x 26" Pan Capacity	BTU per hour max.	CFM Hood Exhaust	CFM Combustion Flue	Standard Amps	Amps w/in option	Width	Depth *	Height *
PNLV-15	5	26 x 56	15	138,000	725	75	15	22.5	97"	93 3/4"	85"
PNLV-20	5	26 x 76	20	184,000	925	100	15	22.5	116"	93 3/4"	85"
PNLV-25	5	26 x 95	25	230,000	1100	120	15	22.5	135"	93 3/4"	85"

* Additional needed for hood/duct work.

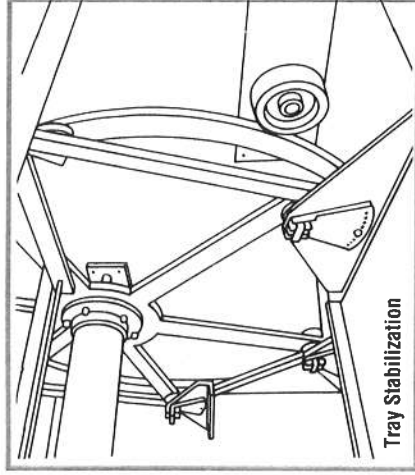
10 10x 4860 ea

51.00 ea





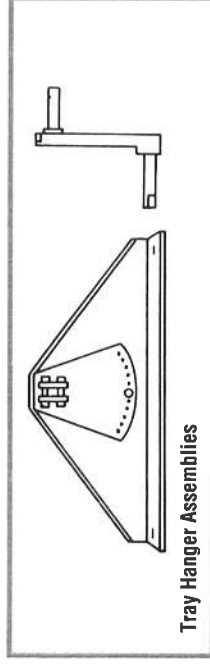
"Spider Wheel" System



Tray Stabilization

CUTLER

Unique Rotary Design



Tray Hanger Assemblies

Cutler "Ferris Wheel" Tray System is Virtually Indestructible

This is probably the most important area of any rotary oven - the working mechanism. Its job is to hold all sizes, weights and shapes of products securely, and to move them smoothly through all of the oven's heat zones for the best possible baking.

It is also one of the most expensive areas to repair or replace, and the most troublesome if it fails to work properly.

Double-stabilization.

An important difference in the Cutler revolving tray system is the stabilization device. While others use a stabilizing wheel at one end, or simply depend on gravity, Cutler Model K Deluxe and H ovens include two stabilizing wheels/bearings, one at each end, so each tray is held firmly level as it revolves. Combined with our worm gear drive, this provides an incredibly smooth movement.

Leveling System.

The cheapest way to level a revolving tray would be with a locking screw. But these work loose, and constant readjustment is required. It's often difficult and time consuming just to determine which tray has come out of level.

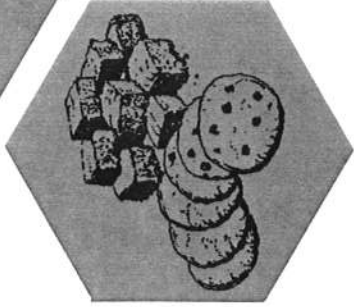
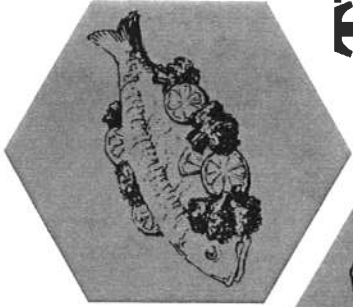
Cutler's system is very different. A series of holes in the tray end-piece and the stabilizing bar let you level the tray within a few seconds of a degree, and then lock it permanently in place.

Adjustable Truss System.

Revolving trays are reinforced with adjustable truss rods. If a tray needs straightening after extended service (heating and cooling almost always causes trays to display some planar variance) all that is required is to readjust the truss rods with an ordinary wrench. In other types, trays have to be removed and hammered straight.

"Spider wheel" System - Guaranteed Forever.

These weight-bearing wheels are the heart of the oven. The Cutler spider wheel systems are built to never wear out because they are made of heavy-gauge, welded steel tubing, i.e., the highest conceivable strength/weight ratio. If one of the weight bearing wheels in a Cutler oven should ever crack or break, we will repair or replace it.



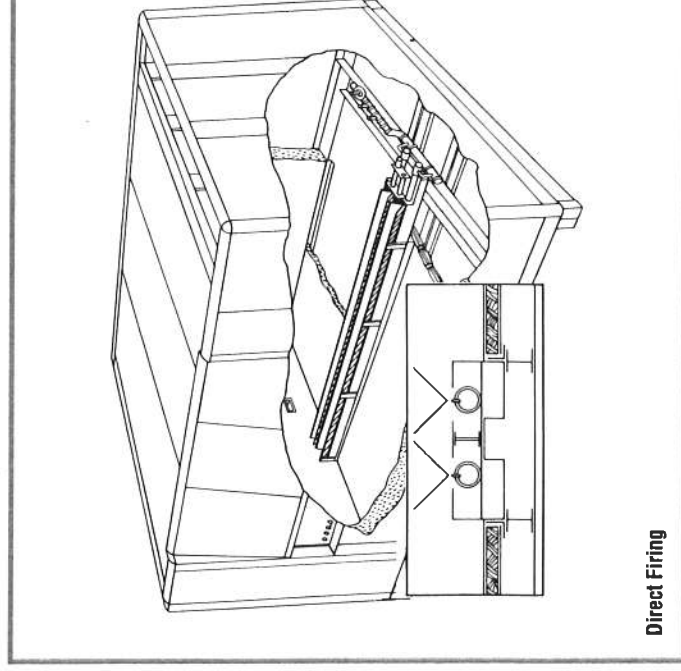
The Cutler Extra-Efficient Firing Systems

Extra-Efficient Gas Burner

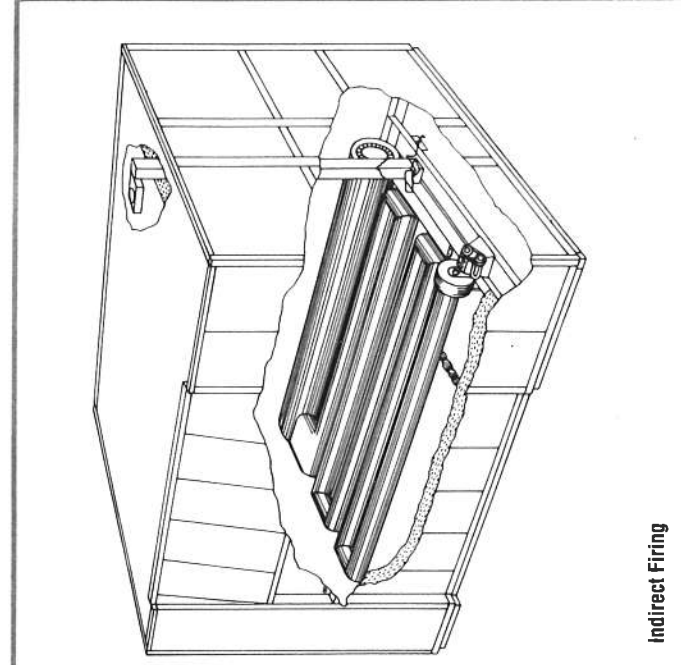
Our direct gas-firing system includes a number of unusual features to provide better, more economical heating. Instead of mere holes, the Cutler burners consist of burner pipes with rows of fine ribbons of stainless steel. The burner pipes are located in a secondary air box. This creates dozens of fine flames and efficient combustion. Heat from the burner is dispersed by a V-shaped baffle. Electronic ignition and safeties are standard. Cutler burner systems are American Gas Association design approved.

Indirect Heating Option

With optional indirect heating, combustion gases never come in contact with the product. This is valuable when high-residue fuel (oil) is used or when the retention of steam is desired, i.e., for ethnic hearth baked breads. Heat from the burner is channeled through a scientifically placed duct system, and the heat is recirculated through the tubes creating a large heat exchanger. You get maximum heat transfer and dispersal.



Direct Firing



Indirect Firing