

Finishing Technologies

MAKOR MULTILEVEL Six Tray Vertical Oven



MULTILEVEL is an in-line flash-off oven, perfect for finishing lines with floor space constraints where oven length must be minimized. It is a single zone, hot air convection oven with laminar air flow. The oven contains six belted trays that cycle up and down in FIFO (first in – first out) fashion to equalize the time, air velocity, and heat applied to all parts. MULTILEVEL is available in both 23 ft. and 18 ft. tray sizes.

As an example of MULTILEVEL'S space-saving application, the 23 ft. trays provide the equivalent of 138 ft. of laminar oven length in a space of 28 $\frac{1}{2}$ ft., saving 110 ft. of floor space.



KEY FEATURES

- Programmable PLC loading to maximize oven times
- Single heat/temperature zone
- 6 trays
- Belted trays provide "laminar" air movement
- · Minimized floor space
- Hot water heat exchanger
- "Walk in" insulated chamber
- Positive air pressure to prevent ambient dust in oven

OPTIONS

- 23 ft (7 mt) tray size
- 18 ft (5.5 mt) tray size
- · Electric heating coil

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Machine Dimensions:

Length (7000 model) 343.5 in (8700 mm) Length (5500 model) 216.5 in (5500 mm) Width 118 in (3000 mm)

Height 104 in (2650 mm) (fan excluded)



Minimum

 Length
 12 in (300 mm)

 Width
 1 in (25 mm)

 Height
 0.2 in (5 mm)

Maximum

 Length (7000 model)
 256 in (6500 mm)

 Length (5500 model)
 197 in (5000 mm)

 Width
 51 in (1300 mm)

 Height
 2.4 in (60 mm)

Specifications:

Feed Speed 6.6 – 26.5 fpm (2 – 8 mt/min)

Max Load Per Tray 264 lb (120 kg)

Intake Air Volume 3530 cfm (6000 cu mt/hr)
Exhaust Air Volume 3530 cfm (6000 cu mt/hr)

Feed Motor Power 0.55 kW
Tray Motor Power 4 kW

Roller Conveyor Power 0.25 kW (x2)

Intake Fan Power 3 kW
Exhaust Fan Power 3 kW
Total Electric Power 11.6 kW

Thermal Power 160,000 btu (40,000 kcal/hr)



