

Time for another Meet our Conveyor Sales Team!

Lisa has been with our team for 18 months and she holds a very important role! Most of Lisa's days consist of answering phone calls and emails from customers. Our customers reach out to Lisa about their orders, status updates, and ship dates. Lisa processes all customer orders, all customer order revisions, and assists in entering incidents.



and pulled down to a floor plenum.

General Construction

- 16 ga. aluminized inner shell
- 18 ga. C.R.S. exterior
- Optional: stainless steel
- Heat loss is minimized by a proprietary wall design featuring a welded inner shell and a completely isolated outer frame and covers.

Workspace Sizes

- **Heights:** 12" - 36"
- **Widths:** 24" - 60"
- **Lengths:** 96" - 360"

meet the requirements of NFPA 86, Class B ovens.

- Optional:
 - Chart Recorder
 - Data Logger
 - Zero Speed Switch for Fans
 - PLC
 - Touchscreen HMI

Electrical Requirements

- Voltage: 480/3/60
- Other voltages available

Model: CVC03FVD Series Chain & Slat Conveyor Oven

LEWCO Conveyor Ovens offer higher throughput compared to batch ovens, resulting in labor savings through increased material handling efficiency. These ovens are suitable for a variety of applications such as heat-treating, curing and drying. Chain & slat conveyor ovens are best suited for heavier loads or products with non-uniform conveying surfaces. Chain conveyors are available in two or three strand configurations. A plate "slat" can be attached to chain strands, which provides a flat surface for a means to mount fixtures required to support the product through the oven. All LEWCO Conveyor Ovens are manufactured to meet the requirements of NFPA 86.

Operating Temperature

- 200°F - 350°F (93°C - 177°C)

Heat Source

- Direct fired natural gas, modulating burner with direct coupled, digital actuated control valve provides visual indications of valve position.
- High turndown ration allows rapid heat-up and tight temperature control.
- Low CO and NOX emissions
- F.M. compliant fuel train

Airflow Pattern

- Vertical Down Airflow: Hot air is supplied from a ceiling plenum

Controls

- Variable speed conveyor drive(s) can be operated in either continuous or timed index mode.
 - Variable speed: 0.50 – 2.00 F.P.M. (feet per minute)
- Single set-point temperature controller and redundant high-limit controller.
- NEMA 12 enclosure with full voltage lockable disconnect switch.
- Fan(s) include air proving circuits that are electrically interlocked with the heating circuit.
- Controls are wired to NFPA 70 and 79 electrical standards and

Conveyor Chains

- C60 or C80 Conveying chain available
- (2) strands provided for workspace widths up to 36"
- (3) strands provided for workspace widths up to 36"

Entrance/ Exit Openings

- Standard: Open with no covers
- Optional:
 - Strip curtains
 - Adjustable insulated plates
 - Pneumatic guillotine doors with door switch (requires compressed air at 60 PSI)

Finish



"Performance that's Built to Last!"

CONVEYOR OVENS

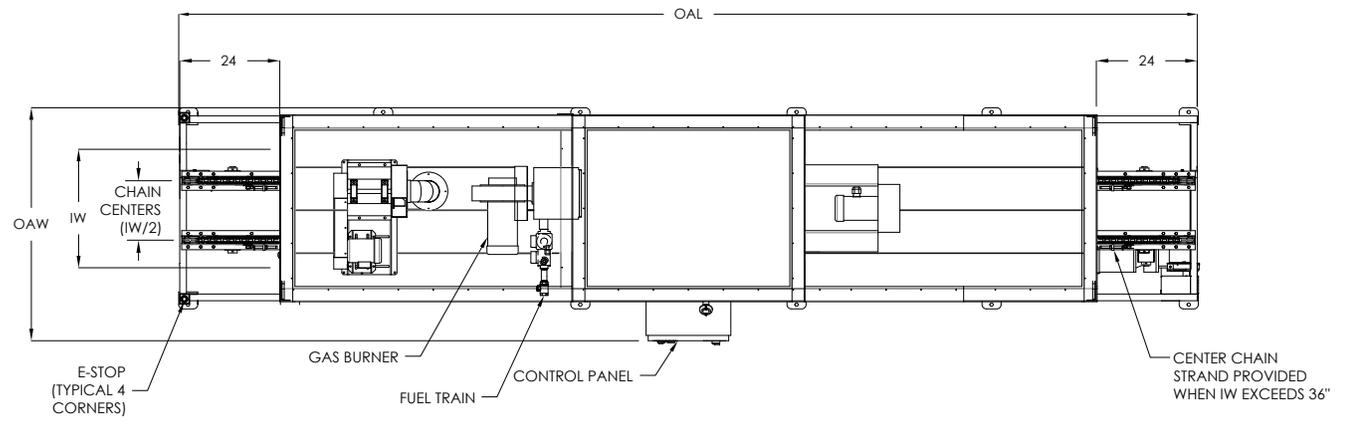
- Blue or gray alkyd enamel
- Optional: Premium finish for corrosive environments.

Additional Options

- Custom sizes and features available. Please consult a LEWCO Applications Engineer for more information.

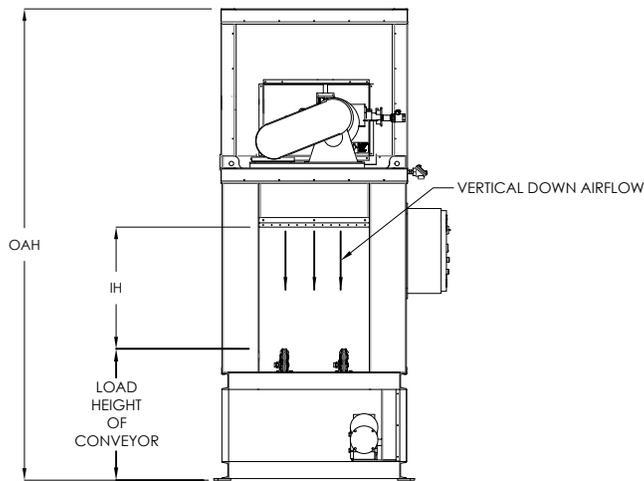
Quality Assurance

- Each unit comes complete with a (1) year warranty and is fully assembled, wired, and tested prior to shipment.
- Unit manufactured under ISO 9001 Certification.

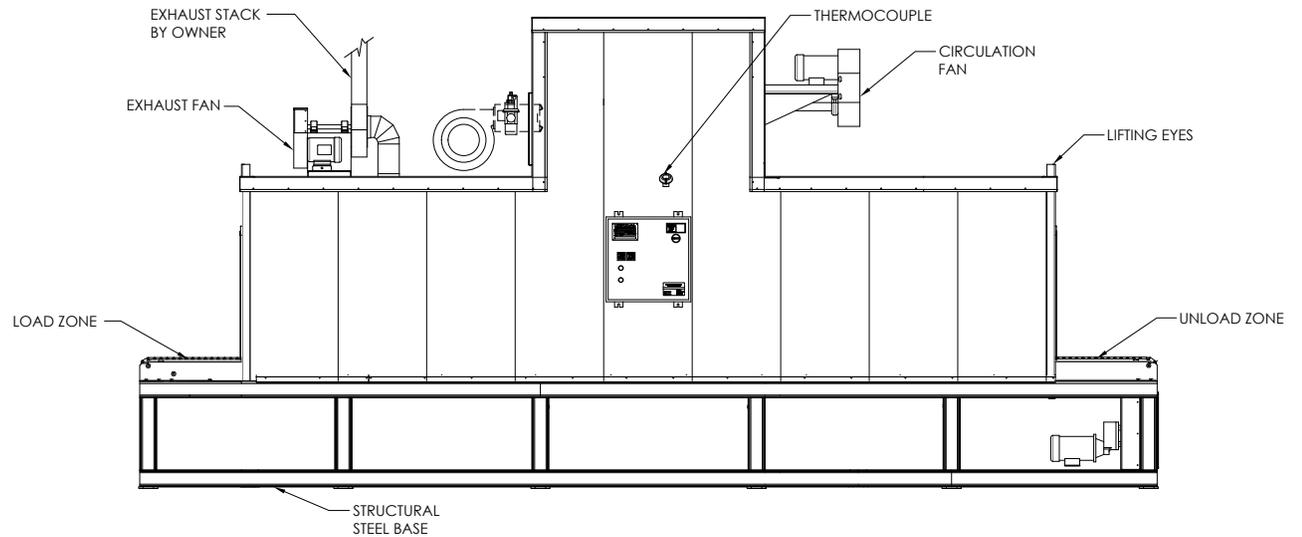


PLAN VIEW

CONVEYOR TRAVEL →



INFEED END ELEVATION



RIGHT SIDE ELEVATION

THE NATIONAL FIRE PROTECTION ASSOCIATION'S STANDARD NFPA 86 DOCUMENTS GUIDELINES FOR THE SAFE OPERATION OF OVENS AND FURNACES. THIS STANDARD DEFINES AN OVEN OCCASIONED BY THE PRESENCE OF FLAMMABLE VOLATILES OR COMBUSTIBLE MATERIAL AS "CLASS A" AND FURTHER MANDATES SPECIFIC SAFETY EQUIPMENT ON THESE OVENS TO REDUCE THE RISK OF FIRE OR EXPLOSION. SIMILARLY, OVENS OR FURNACES WHEREIN NO FLAMMABLE VOLATILES OR COMBUSTIBLE MATERIALS ARE PRESENT ARE CONSIDERED "CLASS B". IT IS IMPERATIVE THAT THE USER OF HEAT PROCESSING EQUIPMENT BE KNOWLEDGEABLE REGARDING APPLICATION OF THE EQUIPMENT.

MODEL: CVC**FVD
 DESCRIPTION: Multi Strand Chain Conveyor Oven, Top Heater, Fuel Fired, Vertical Down Air Flow
 DRAWING: CVCFVD SALES

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DATE 8/5/14
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 PAGE 1 OF 1

