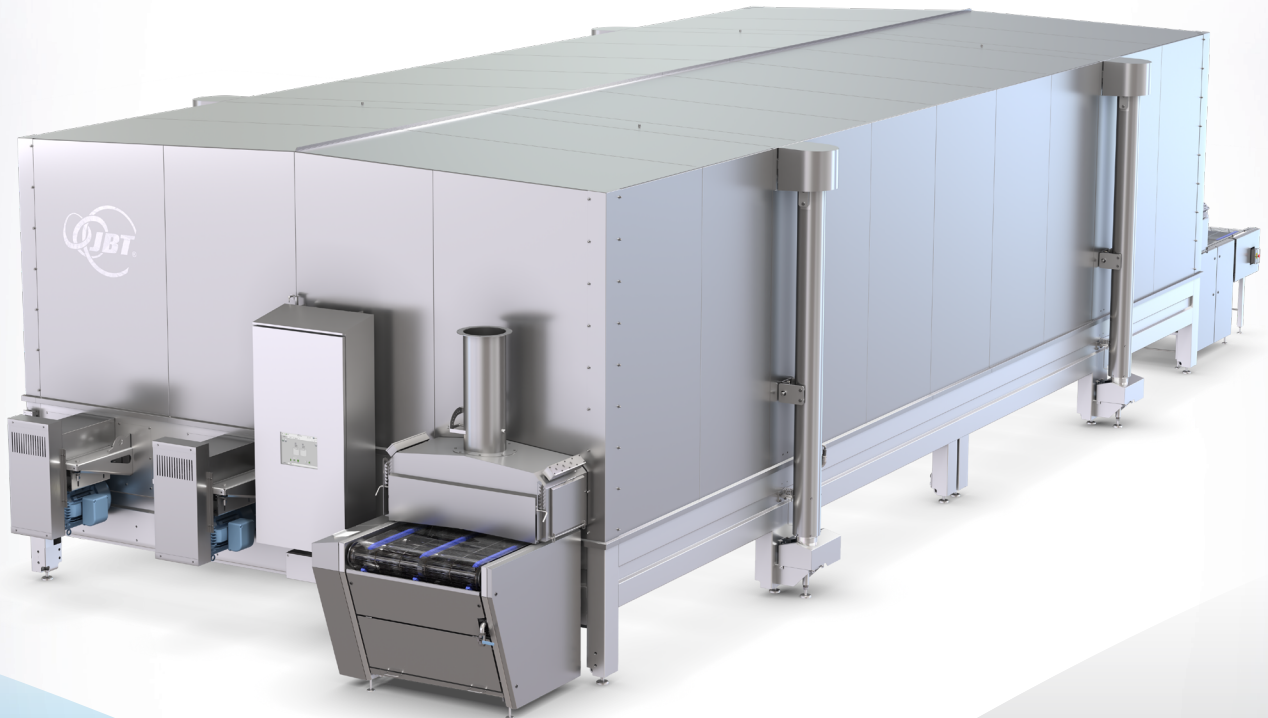


STEIN

TwinDrum™ 1000 Oven



Efficient two-zone spiral cooking from the
airflow experts



Stein TwinDrum™ 1000 Spiral Oven

Latest twin drum oven design that raised the standards in performance and operating costs

Versatile machine for cooking a wide range of food products. Provides uniform cooking and color development. Innovations in belt drive and air circulation systems reduce maintenance cost.

Building heritage

- The new Stein TwinDrum Spiral ovens are built on the heritage of decades of oven engineering
- Craftsmanship of full in-house manufacturing and assembly of ovens

Fresh Approach to Air flow

- Our extensive air flow experience and the latest simulation technologies provide an advanced oven design
- The TwinDrum airflow uniformity challenges any system currently available

Superior Yield

- Minimal air temperature variation provides basis for optimized cooking
- The TwinDrum oven enables processors to increase the processing yield over existing ovens

Color development

- High air speed and uniform distribution assist the development of color on products.
- Temperatures of up to 450°F will boost the color effect
- No need for expensive upgrades to provide uniform color
- Virtually no difference on product color across the oven belt

2-zone cooking

- Each zone can create its own cooking environment.
- Independent control of humidity, temperature and air speed enables operators to setup the oven to the optimal cooking condition

Humidity control

- Oven is equipped with new Humitrol HD sensors for improved reliability and process control
- Automatically controlled venting system can actively reduce humidity levels in the oven to enhance the browning effect on products

Low Maintenance

- Oven designed with low maintenance in focus
- Circulation fans installed on floor level create unrestricted access for maintenance and inspection
- Oven hood free of wiring and parts, improves the reliability
- Screw jack driven hood lift has safety built into the design

Drum drive

- Independent direct drive for each oven drum allows for automatic slip control
- This system reduces belt tension significantly and will reduce maintenance

Reduced amount of glide strips

- The amount of glide strips in the machine has been significantly lowered
- This reduces maintenance costs and down time

Oven height

- The Stein TwinDrum oven has a low profile and can fit in rooms where height is limited
- Unique split-level hood will allow full access to the heating coils as well as the bottom of the oven

Integrated low volume cleaning system

- Cleans the inside of the oven via an efficient cleaning agent distribution
- Drums of the oven are equipped with belt spraying system to enhance the cleaning effect
- Fully automatic system that can be programmed to provide a short cleaning cycle

- Low volume system reduces cycle times, cleaning agent consumption and energy usage
- Water management stops the unnecessary wastage of water during cleaning
- Optional conductivity sensor allows the system to operate with the optimal cleaning agent concentration maximizing the effect of the cleaning agents

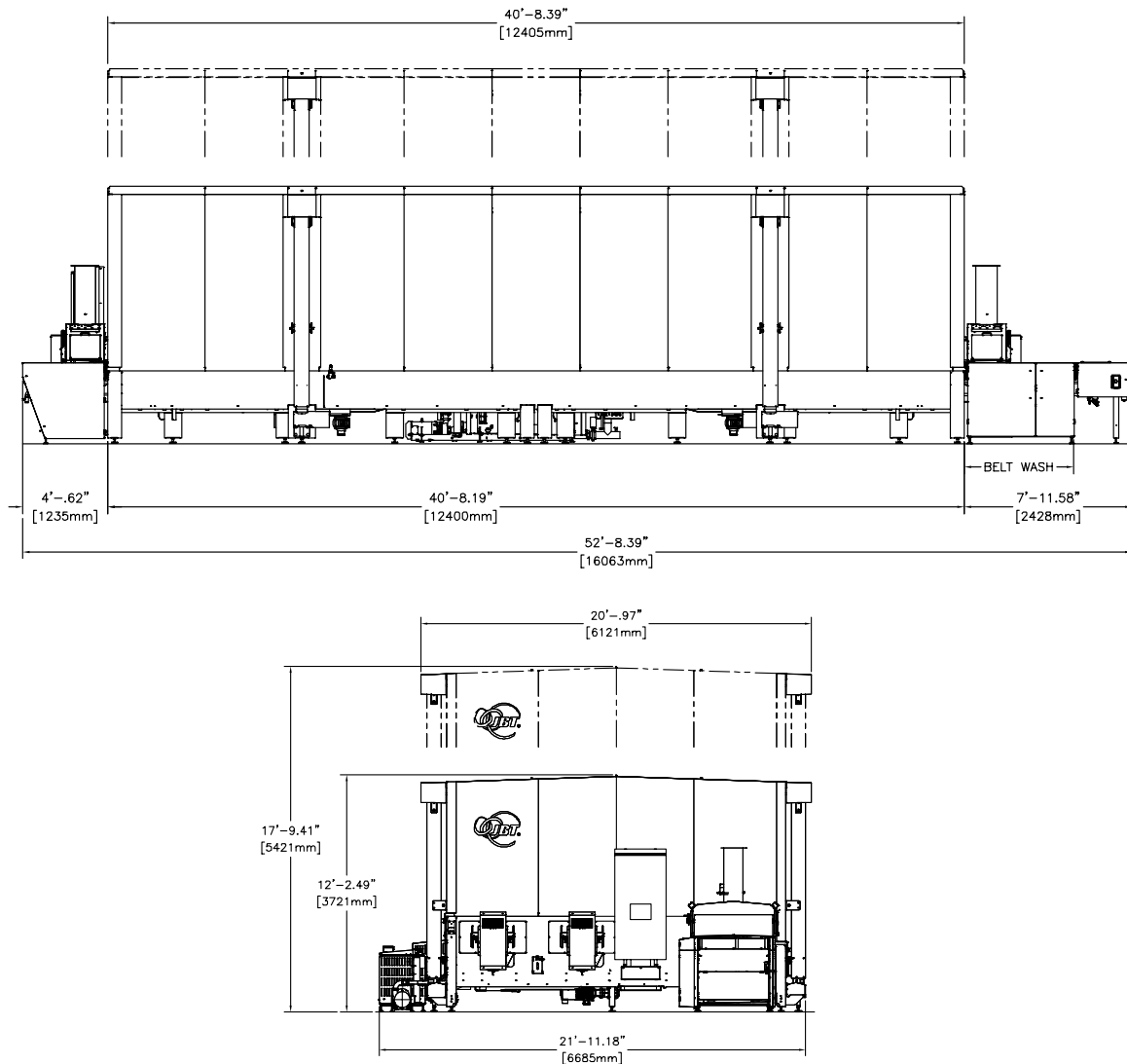
Belt washing system options

- The belt washing system is flexible by design. It can be located in front or after the oven
- Easily removable brushes enable deep cleaning and fast change over

Energy reductions

- The TwinDrum oven is equipped with various energy saving technologies to keep the operating costs low
- Automatic water management system reduces the water consumption during running to a minimum
- Hot belt return limits energy losses when belt is returned to infeed
- Independent cooking zone control keep air and steam contained inside the oven

JBT® Stein Twin Drum™ 1000 Sprial Oven



JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
 INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION
 TVI MEAT SLICING | X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
 COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
 SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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