

Double D

Revoband

Continuous Protein Oven



Impingement cooking solution for
high-quality product finish

COOKING



jbtc.com/foodtech

Double D Revoband Continuous Protein Oven

The Revoband Linear Protein Oven combines accurate temperature controls with a unique airflow system for high volume consistent processing at maximum yield

The oven can be combined with other products, in particular the Double D Searer & Grill-Marking unit to achieve a full range of flavours and appearance for in line processing

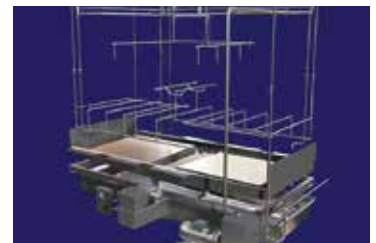
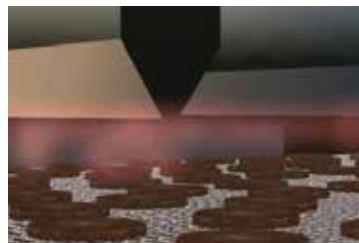
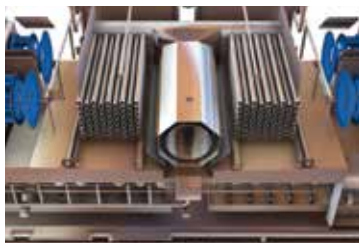
Benefits

- Excellent results on a wide range of products at maximum yield
- Unique air delivery system provides evenly coloured and consistently cooked product
- Fully controlled and efficient production times
- Configured to meet capacity requirements
- Belts can be supplied to suit the application
- Automatic internal fully controlled wash system



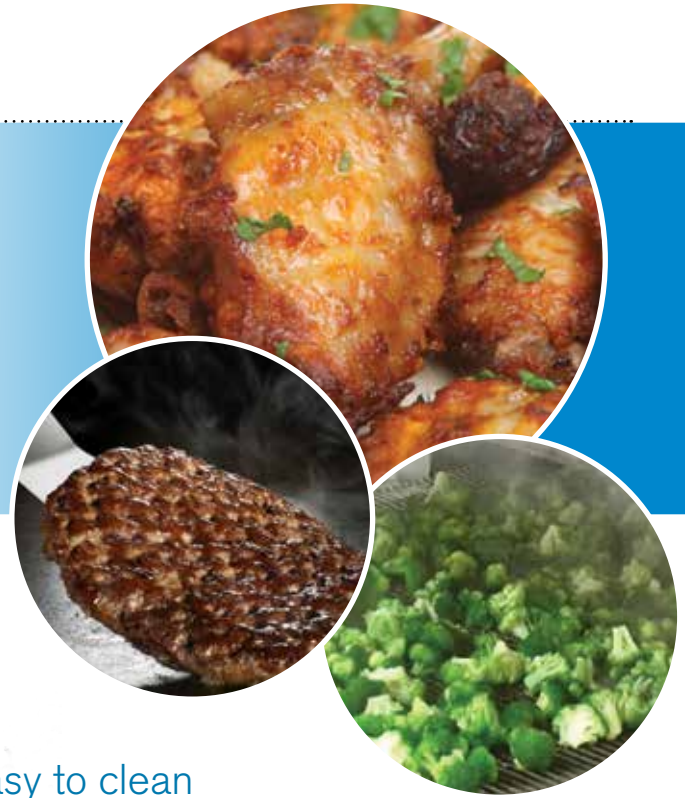
High Capacity Airflow provides excellent consistency and colour

- Precisely controlled air is directed at the product from both above and below the belt
- Fan speed control in each zone produces an excellent result through flexibility with precision
- Steam can be injected for rapid rise of internal product temperatures and protection of valuable yield



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden or Livingston, UK and test the Revoband Continuous Protein Oven using your own products and recipes.





Optimised flexible cooking

- The oven can cook by hot air, steam or a combination, fuelled by Thermal fluid, Gas or Electric
- Each zone has a separately controlled temperature and humidity environment to maintain moisture level in the system depending on product
- Optional humidity sensor for closer control in the chamber

Variable high temperature control

- High temperature to produce maximum impact on product taste and appearance
- Ability to control product development by cooking with hot air, steam or combination
- Variable temperature control in each zone

State of the art controls

- The Revoband comes with Pro-Link as standard, reducing downtime with intuitive graphical interface
- Recipe control system
- Pro-link technology on JBT equipment enables users to navigate easily through menus on any JBT equipment using ProLink

Easy to clean

- Powerful wash system with four controllable stages
- Purge Clean and Debris Removal System
- Access doors for easy manual cleaning
- Initial stage fat removal system

Energy Efficient

- Fired by oil, gas, thermal fluid or electricity
- Indirect application of heat and air results in higher running cost efficiency

Flexible solutions for food processing requirements and applications

All Double D products evolve with the demands of the industry where innovation, versatility and reliability are key. Flexible solutions can be developed for all food processing operations, large or small, and each Revoband Continuous Protein Oven can be configured to meet individual requirements and a wide range of applications including:

- Chicken and poultry products
- Cooked hams
- Sausages and hamburgers
- Sliced bacon
- Meatballs
- Steamed and roasted vegetables

PRoCARE® Service Agreements – Working together for better results

Our PRoCARE service contracts are built to maximize your uptime and financial predictability. Keeping production running without disruption is key to a successful business. Loss of production means loss of sales - and profit. With increasing capacity there is no room for unplanned downtime. Proactive, professional, preventive maintenance significantly reduces your downtime. That's what PRoCARE is all about.

Get in contact with your local JBT office to set up your PRoCARE agreement.



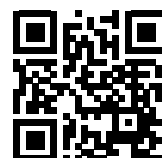
WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

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We're with you, right down the line.™

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