



Double D **Chargrill & Bar Marker**



High powered solution for enhanced
product appearance



Double D® Chargrill & Bar Marker

Produces grill marks and flavours which enhance the taste and appearance of many products.

The Double D Chargrill and Bar Marking unit can be stand alone or integrated with other linear cooking technologies. For example the Formcook Contact Cooker, the Double D Revoband Protein Oven or Stein TwinDrum Oven. The Double D Chargrill and Bar Marker unit enhances a wide variety of products in both taste and appearance that are unachievable by a cooking process alone.

Double D Chargrill & Bar Marker

- High capacity flamewash burners
- 600 mm and 1000 mm wide option as standard
- Various model lengths available with multiple burners for faster moving lines
- Chargrilling from above or below the belt
- Bar Marker with floating branding rings
- Also available as single purpose units, as either chargrill or bar marker only
- Fail-safe mechanisms for a fully integrated safety system

Consistent, even flame distribution

- Flamewash burner provides unique flavour and appearance to a large range of applications
- Chargrilling of meat, poultry, fish and vegetables from above or below the belt
- Adjustable burner for both leading and trailing product edges

Innovation in Grill Marks

- Dedicated bar marking flamewash burner
- Specially designed bar marker rings float over passing product for more consistent grill-marks
- Precisely controlled bar marker speed synchronised with belt
- Temperature controlled rings deliver specific grill mark
- Operator adjustable distance between the belt and the rings, can be set for each application
- Temperature controlled rings increase lifetime and reduce gas usage



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden or Livingston, UK and test the Chargrill Bar Marker using your own products and recipes.





Positively driven high strength belt

- Durable chain edge stainless steel belt
- Cross rod with wire mesh for added strength and life time, while still allowing chargrilling from below
- Belt cooling system
- Balanced belt weave for many applications

Highest Safety standards

- Burner safety interlocking
- Fail-safe flame supervision
- Emergency stop buttons
- Safety guards

Efficient cooling

- Air circulated between inner and outer shells to keep the unit cooler
- Additional forced cooling to enable dissipation of heat on larger models

Additional features

- Water bath collects 'cook-out' or residue which is taken out the machine
- Access doors to facilitate cleaning
- PLC Control with Graphical interface and ProLink control system to latest design standard

Chargrilling and Bar Marking in a Wide Range of Applications

Double D products evolve with the demands of the industry, where innovation, versatility and reliability are key. Flexible solutions are developed for all food processing operations, large or small and the addition of a Double D Chargrill and Bar Marking unit enhances flavour and appearance profiles to a wide range of applications including:

- Chicken, turkey, duck
- Meat, steak, patties
- Pork, sausages, hamburgers
- Prawns, salmon, tuna and other fish products
- Courgettes, peppers, aubergines, mushrooms and onions
- Panini, bread, toasties, deli wraps
- Many more

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.

FRIGOSCANDIA

STEIN

DSI



SCHRÖDER
THE SAFE SIDE OF FOOD.

XVISION

FTNON

Proseal

PRIME
EQUIPMENT GROUP
Simple Solutions for Poultry Processing



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We're with you, right down the line.™

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