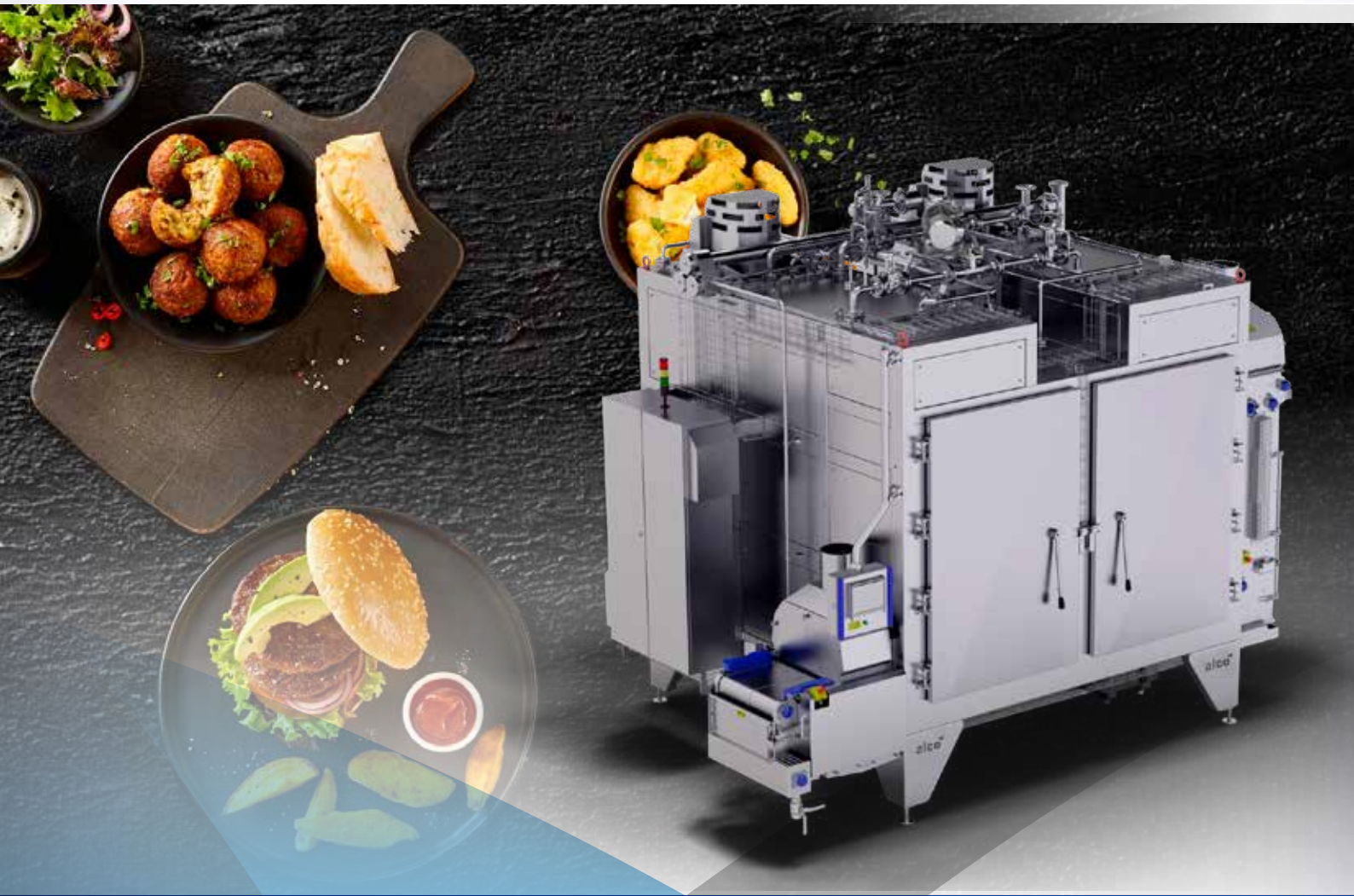


ALCO

## Spiral Oven

A smarter way to cook your products



Cooking or browning your products with  
steam, hot circulating air, or both

COOKING



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# alco Spiral Oven

The alco spiral oven ASH slowly and gently runs products through the cooking process by means of a spiral conveyor belt that can be extended if required

The spiral oven is usually combined with other alco processing equipment, in particular the coating line and fryer to achieve a full range of flavors and appearance for in line processing.

## Benefits

- Excellent results on a wide range of products at maximum yield
- Suitable for products of various sizes thanks to a selectable gap between the individual levels of the spiral
- Targeted airflow in the machine itself guaranteeing optimal and uniform heat transfer and an ideal cooking effect, a perfect product color and best yields

## Spiral oven ASH comes with plenty of equipment

- Steam injection bars for setting the desired humidity
- Optionally heated electrically or with thermal oil or even steam-powered
- Optional dew point control for maximizing yield
- Automatic, continuous belt wash system in combination with CIP nozzles ensure perfect cleaning



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden, Livingston, UK or Bad Iburg, Germany and test the alco cooking equipment using your own products and recipes.







## High hygiene & safety standards

- Insulated housing design for preventing energy losses
- Easy operation and thorough cleaning with maximum safety and efficiency
- Automatic, continuous belt washing system in combination with CIP nozzles ensure efficient cleaning and extended production times

## State of the art controls

- The JBT ALCO spiral oven comes with a Siemens PLC control panel as standard with an intuitive graphical interface
- Recipe control system and controllable cooking parameters such as temperature, air humidity, cooking time, or air speed
- Linked with remote maintenance service & Industry 4.0

## Sophisticated and proven process solution

- The products are transported with a spiral system, which provides significant process length while requiring little space
- Large product quantities can be cooked extremely efficiently and evenly, which gives the product optimum consistency and minimizes moisture losses
- A guided, horizontal air flow causes the heat to be evenly distributed across the entire width of the belt
- The efficient heat transfer enables a high yield of juicy, cooked, browned, and visually appealing products

## Flexible solutions for food processing requirements and applications

All alco machines 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 alco spiral oven can be configured to meet individual requirements and a wide range of applications including:

- Meatballs
- Meat loaf
- Vegetables
- Schnitzel
- Whole chickens
- Plant-based food
- Falafel
- Burger patties

# The JBT ALCO Spiral Oven ASH - Giving you the possibility to do more



- 1 Top-performance heating elements**  
ensure efficient heat transfer. Choose between electrical, thermal oil and steam-powered heating elements.
  - 2 Variable stage belt system**  
allows for the selection of 5 to 10 levels.
  - 3 PLC control**  
controls the system in a smart and user-friendly way through a touch panel with functions like recipe management, etc.
  - 4 Automatic belt wash system**  
continuously cleans the conveyor belt by means of rotating brushes and water spray lances.
- Optional**
- 5 Steam nozzles**  
additionally heat the product through direct steam injection for lowest weight loss.

## 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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