

ALCO



Spiral Oven ASH PRO

AN OVEN FOR SIZZLING SUCCESS

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



A SMARTER WAY TO COOK Your Products

With powerful heating elements, an innovative spiral system and smart utilization of space, the JBT Alco Spiral Oven has the capacity to cook up to 5,100 kg of Chicken Nuggets per hour.

Benefits

- Excellent results on a wide range of products at maximum yield
- The distance between individual levels of the ASH PRO, and therefore the possible product height, can be flexibly varied by selecting the number of levels.
- Targeted airflow within the machine guarantees optimal and uniform heat transfer, resulting in an ideal cooking effect, perfect product color, and the best yields

High Hygiene & Safety Standards

- Insulated housing design for preventing energy losses
- Easy operation and thorough cleaning with maximum safety and efficiency
- The HMI with a recipe control system allows for controlling cooking parameters such as temperature, air humidity, cooking time, and air speed

Designed to Deliver High Yields on Small Footprint Every Time.



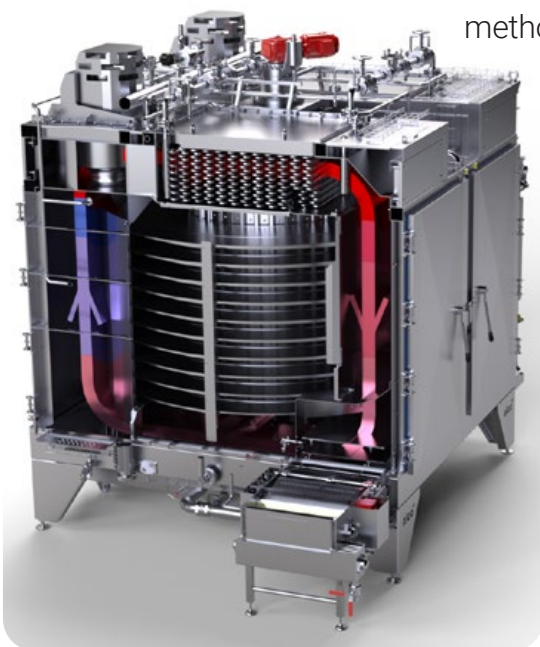
All JBT Alco machines evolve with the demands of the industry, where innovation, versatility and reliability are key demands. Flexible solutions can be developed for all food processing operations, large or small, and each JBT Alco Spiral Oven can be configured to meet individual requirements and a wide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

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

Stay Ahead of the Curve with a Wide Range of Additional Equipment.

The Spiral Oven is equipped with a wide range of equipment to cater to the diverse needs of food processing industries. This versatility ensures that the oven can handle various types of products, cooking methods, and production scales. Precise control over cooking parameters such as temperature, humidity, and airflow, allow highest food quality and safety standards.

- 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 washing system in combination with CIP nozzles ensure efficient cleaning and extended production times





SPIRAL INTO SUCCESS: Where Cooking Takes a Turn for the Better

Designed to meet the diverse needs of modern food production, the ASH PRO offers unparalleled versatility and precision with high yields on minimum footprint.

The Spiral Oven is used to cook and/or brown products in steam, hot circulating air, or a combination of both. The products are transported with a spiral system, which provides significant process length while requiring minimal space. A guided, horizontal airflow causes the heat to be evenly distributed across the entire width of the belt.

This efficient heat transfer enables a high yield of juicy, cooked, browned, and visually appealing products. Cooking conditions can be individually configured for each product thanks to the variable configuration parameters such as temperature, air humidity, cooking time, and air speed.



Count on JBT to help protect your investment

The profitability of your business depends on the performance, reliability and availability of your equipment. Our global team of experts are ready to provide technical advice/service, application adjustments, food safety advice, or productivity recommendations.



**SMART INSIGHTS,
CONNECTED CARE**



**MINIMIZE YOUR
DOWNTIME**



**TRAINING AND
OPTIMIZATION**



**OPERATIONAL
SAFETY**



**UPGRADE AND
MODIFICATIONS**

JBT PRODUCTS AND SERVICES

OUR EQUIPMENT OFFERINGS INCLUDE PRIMARY SECONDARY AND FURTHER VALUE-ADDED PROCESSING WHICH SUPPORT A LARGE AND GROWING PORTFOLIO OF FOOD, BEVERAGE, AND HEALTH END MARKETS INCLUDING:

FRESH PRODUCE TECHNOLOGIES | CHILLING | MIXING | GRINDING | INJECTING | BLENDING | MARINATING | TUMBLING | BONE DETECTING | FLATTENING | PORTIONING | FORMING | COATING | FRYING | COOKING | FREEZING | EXTRACTING | PASTEURIZING | STERILIZING | CONCENTRATING | HIGH - PRESSURE PROCESSING | WEIGHING | FILLING AND CLOSING | TRAY SEALING | CLIPPING AND PACKAGING | INSPECTING | STORAGE | MATERIAL HANDLING AUTOMATION

..... We're with you, right down the line.™



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THE FUTURE
OF FOOD**

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