



# Double D Revoband Continuous Protein Oven



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The Revoband Continuous Protein Oven combines continuous automatic high volume processing with accurate temperature and airflow control, to produce maximum yield.

The oven can be combined with the Double D Infrared Sealing and Searing Unit and Revoband Searer/Grill-Marker to provide a complete in-line processing solution for ready meal components.

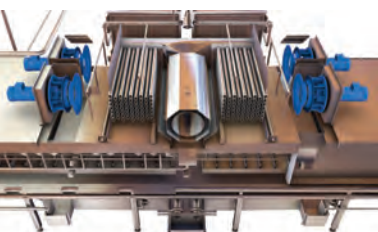


## Benefits

- Excellent results on a wide range of products
- High impingement air delivery provides evenly coloured and consistently cooked product
- Fully controlled and efficient production times
- Custom-built to suit exact capacity requirements and footprint
- Integrated Clean In Place system

## High impingement 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 unlimited flexibility and precision
- Steam can be injected for rapid rise of internal product temperatures and protection of valuable yield





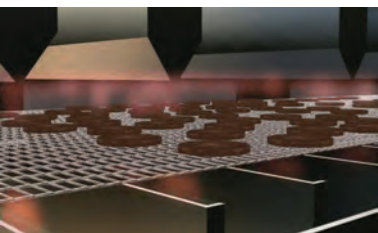
## Cooking by steam

- The oven can cook by steam alone
- Humidity cooking can be controlled by pulsing steam into the chamber
- Optional Humitrol high temperature humidity monitor and moisture control system
- A water bath in the base of the oven provides additional humidity



## Variable high temperature control

- High temperature cooking – up to 280° C
- Ability to generate high colour development
- Variable temperature control in each zone

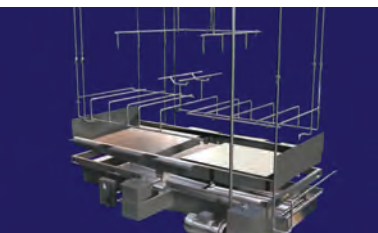


## Custom-built travelling belt

- The belt can be supplied in any length, width or type, to suit the application
- Variable speed controls

## Easy to clean

- Powerful Clean In Place system with four controllable stages
- Purge Debris System
- Access doors for easy manual cleaning
- Fat recovery system



## Energy Efficient

- Fired by oil, gas, thermal fluid or electricity
- Indirect application of heat results in maximum cost efficiency

## Custom-built to suit exact 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 custom-built to exactly meet individual requirements and a wide range of applications including:

- **Chicken and poultry products**
- **Cooked hams**
- **Sausages and hamburgers**
- **Sliced bacon**
- **Meatballs and fajita meats**
- **Home replacement and ready meals**
- **Diced, sliced and baked potatoes**
- **Steamed and roasted vegetables**

**Visit JBT' fully equipped Food Technology Centre in the UK and trial the Revoband Continuous Protein Oven using your own products and recipes.**





## We are your single source for profitable processing solutions

JBT specialises in providing multi-phase food processing solutions to suit any application. Our range of equipment includes systems for portioning, proofing, coating, frying, baking, cooking, char grilling and searing, cooling, chilling and freezing.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT representative or by visiting our website.

We're with you right down the line.™

[www.jbtfoodtech.com](http://www.jbtfoodtech.com)



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