



# Double D Forced Convection Oven





# Double D

## Forced Convection Oven (FCO)

The Double D FCO uses convection technology.

A combination of steam and high temperature forced air makes it a cost-effective choice. For some products, we recommend the Double D FCO as a complement to our other processing equipment, for example after a contact cooker, a combi cooker or a fryer, to achieve the correct core temperature in the product.

### Benefits

The FCO is excellent for cooking products such as:

- Prefried breaded and battered products
- Products in trays, like gratins and patés
- Products that require long cooking times
- Pre-fried products
- Patties and meatballs which need to achieve the correct core temperature after the product has been cooked in another oven
- Steamed vegetables

### Features

- Available with an electric heat source
- Adjustable cooking time
- Temperature range up to 280 °C on air
- Steam is 'sprayed' on the products from both top and bottom
- Continuous belt cleaning system
- Accommodates products up to 150 mm high
- Built in stainless steel, hygienic and easy to clean
- Products run on a stainless steel wire belt
- In-feed and out-feed lengths can be adapted to meet customer requirements

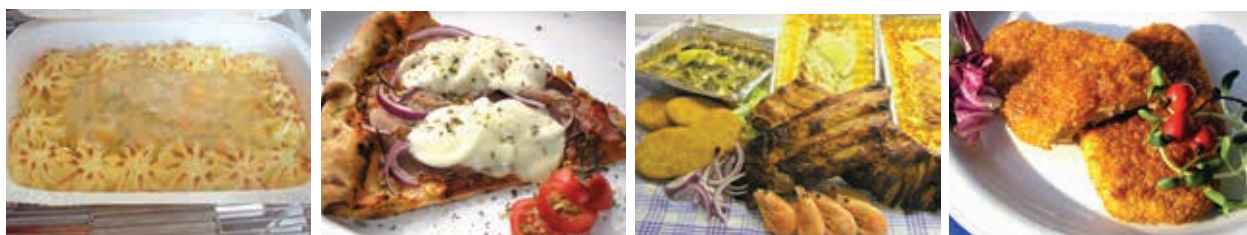


## Technical specifications

Model	FCO 625	FCO 650	FCO 675	FCO 6100	FCO 6125
Width ( A ) mm (incl. electrical cabinet)	1600	1600	1600	1600	1600
Length (B) mm	4100	6700	9400	12000	14500
Height (C) mm	2300	2300	2300	2300	2300
Effective cooking width mm	590	590	590	590	590
Effective cooking length mm	2700	5300	8000	10600	13100

Model	FCO 1025	FCO 1050	FCO 1075	FCO 10100	FCO 10125
Width ( A ) mm (incl. electrical cabinet)	1950	1950	1950	1950	1950
Length (B) mm	4100	6700	9400	12000	14500
Height (C) mm	2300	2300	2300	2300	2300
Effective cooking width mm	980	980	980	980	980
Effective cooking length mm	2700	5300	8000	10600	13100

All data is approximate and subject to change. For more detailed information please contact your local JBT representative.



You can trial the Double D FCO in JBT's Food Technology Centre using your own products and recipes, under the supervision of a trained technical team.



## We are your single source for profitable processing solutions

JBT can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centres have served leading processors in 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.

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

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