



DOUBLE D



Revoband

CONTINUOUS PROTEIN OVEN

Impingement cooking solution for high-quality product finish



EXCELLENT PRODUCT CONSISTENCY

The Revoband Linear Protein Oven combines accurate temperature controls with a unique airflow system for high volume consistent processing at maximum yield.

The oven can be combined with other products, in particular the Double D Searer & Grill-Marking unit to achieve a full range of flavours and appearance for in line processing.

Benefits

- Excellent results on a wide range of products at maximum yield
- Unique air delivery system provides evenly coloured and consistently cooked product
- Fully controlled and efficient production times
- Configured to meet capacity requirements
- Belts can be supplied to suit the application
- Automatic internal fully controlled wash system

High Capacity Airflow 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 an excellent result through flexibility with precision
- Steam can be injected for rapid rise of internal product temperatures and protection of valuable yield



Optimised flexible cooking

- The oven can cook by hot air, steam or a combination, fuelled by Thermal fluid, Gas or Electric
- Each zone has a separately controlled temperature and humidity environment to maintain moisture level in the system depending on product
- Optional humidity sensor for closer control in the chamber

Variable high temperature control

- High temperature to produce maximum impact on product taste and appearance
- Ability to control product development by cooking with hot air, steam or combination
- Variable temperature control in each zone

State of the art controls

- The Revoband comes with Pro-Link as standard, reducing downtime with intuitive graphical interface
- Recipe control system
- Pro-link technology on JBT equipment enables users to navigate easily through menus on any JBT equipment using ProLink

Easy to clean

- Powerful wash system with four controllable stages
- Purge Clean and Debris Removal System
- Access doors for easy manual cleaning
- Initial stage fat removal system

Energy Efficient

- Fired by oil, gas, thermal fluid or electricity
- Indirect application of heat and air results in higher running cost efficiency

Flexible solutions for food processing 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 configured to meet individual requirements and a wide range of applications including:

- Chicken and poultry products
- Cooked hams
- Sausages and hamburgers
- Sliced bacon
- Meatballs
- Steamed and roasted vegetables

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.



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

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