

Stein JSO III Jet Stream® Oven

Specifications



JSO III Specifications



Low Cost Of Ownership

- High efficiency gas burners
- Direct spark ignition obviates the need for maintaining a pilot
- Explosion doors on direct fired gas units for safety
- Patented floor cooling mechanism to prevent burning of product remnants on oven floor
- Reliable and maintenance free high efficiency plug fans for air circulation

Unmatched Performance

- Automatic steam control using patented Humitrol technology ensures:
 - Superior containment using water seal between tank and hood to maintain high moisture content in oven box at high fan speeds
 - Less than $\pm 2^{\circ}\text{F}$ (1°C) cross-belt air temperature variation
 - Infeed steam chamber for Multiphase cooking

Flexibility

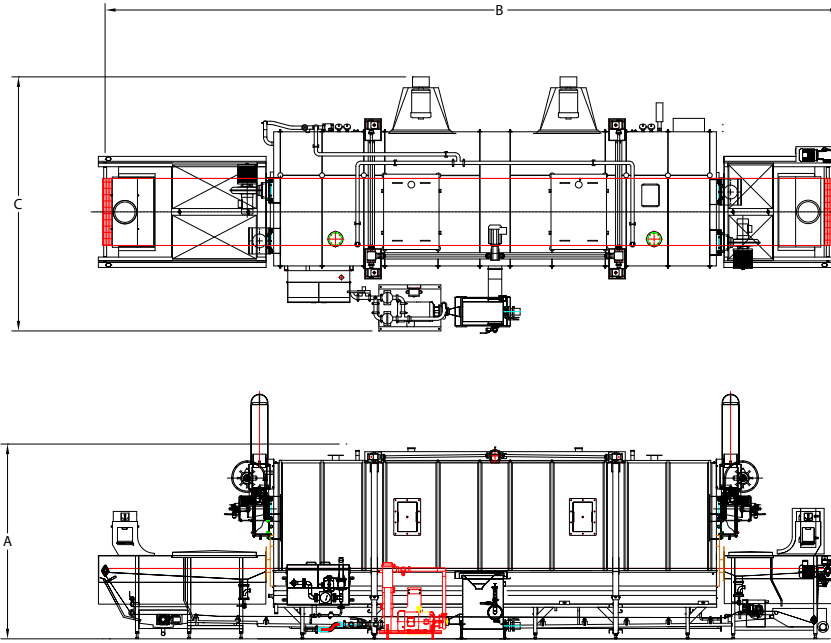
- Adjustable impingement nozzle height to cook products 2"-6" high
- Adjustable top to bottom airflow
- Variety of product belts from standard flat-flex to chain edged mesh
- Can be operated at 100% steam mode or a combination of steam and heated air of temperatures up to 500° F (260° C) indirect gas or 550° F (288° C) direct gas

Hygiene & Sanitation

- Fully automated Clean-In-Place (CIP) system
- Clam-shell hood design permits easy inspection and secondary cleaning, if necessary, of internal components
- Fully removable impingement nozzles
- Continuous belt wash system



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Model	Model 4022 Direct Gas		Model 4022 Indirect Gas	
	USA	Metric	USA	Metric
A. Height (hood down)	115 in.	2921 mm	121 in.	3073 mm
Height (hood up)	143 in.	3632 mm	149 in.	3785 mm
B. Length	432 in.	9550 mm	432 in.	9550 mm
C. Width	143 in.	3632 mm	156 in.	3962 mm
Utility requirements per zone				
Heat Output	3 MBTU/hr.	879 kW	3.3 MBTU/hr.	967 kW
Steam requirement	1200 max lbs/hr.	545 kg/hr.	1200 max lbs/hr.	545 kg/hr.
Water requirement	10 GPM	37.84 l/min.	7 GPM	26.5 l/min.
Gas line pressure	5 PSI	0.34 bar	4.3 PSI	0.28 bar
Steam line pressure	60-80 PSI	4.12 - 5.49 bar	60-80 PSI	4.12 - 5.49 bar
Water line pressure	40 PSI	2.75 bar	40 PSI	2.75 bar
Electrical requirements:460/3/60	200 A	166 kW	185 A	154 kW
Combustion blower (1 per zone)	2-500 CFM	2-849 m3/hr.	2-500 CFM	2-849 m3/hr.
Exhaust fans (one each end) @ 1"WC. SP (33 M Bar)	2-1890 CFM	2-3211 m3/hr.	2-1890 CFM	2-3211 m3/hr.
Flue exhaust	n/a	n/a	3000 CFM	5097 m3/hr.
Infeed/discharge exhaust diameter	14 in.	356 mm	14 in.	356 mm
Crating Dimensions - Oven				
Length	294 in.	7468 mm	294 in.	7468 mm
Width	100 in.	2540 mm	100 in.	2450 mm
Height	128 in.	3251 mm	128 in.	3251 mm
Crating Dimensions - Parts				
Length	96 in.	2438 mm	96 in.	2438 mm
Width	96 in.	2438 mm	96 in.	2438 mm
Height	84 in.	2134 mm	84 in.	2134 mm
Gross Shipping Weight				
Oven	18000 lbs.	8165 kg	20000 lbs.	9072 kg
Parts	3500 lbs.	1591 kg	3500 lbs.	1591 kg
Control panel	1500 lbs.	682 kg	1500 lbs.	1591 kg
Circulation fans (2)	1200 lbs.	545 kg	1200 lbs.	545 kg
Utility drawing	U294-06-0036	U294-06-0036	U294-01-2263	U294-01-2263



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JBT FoodTech 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 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 FoodTech Account Representative or by visiting our website.

We're with you right down the line.™

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