

# Stein JSO IV Jet Stream<sup>®</sup> Oven

Specifications



# JSO IV Specifications

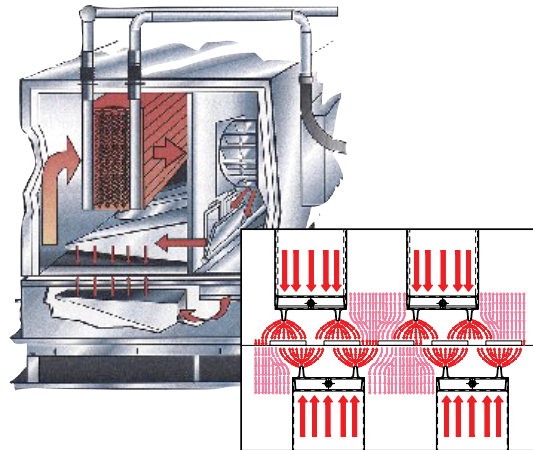
## Stein JSO IV Thermal Fluid Oven

Offers all the benefits of thermal fluid heating, high velocity impingement and condensational cooking for extremely fast heat transfer rates. The results are excellent color development and the highest possible yields.

### General Airflow Configuration

#### Vertical Airflow

- Flows perpendicular to the direction of product flow.
- Allows for more effective containment at higher velocities.
- Provides better control of temperatures across the belt width for elevated temperature cooking.
- Complements conductive heat transfer  
[ $Q = K \cdot A \cdot (dt/dx)$ ]

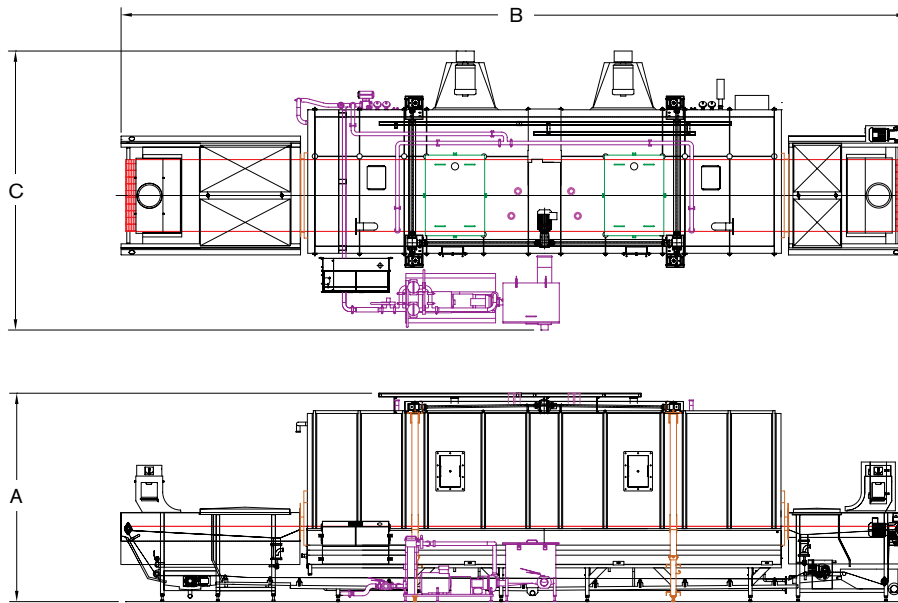


### Advantages:

- Better operating efficiency than direct or indirect gas heat
- All circulating air passes through heat exchangers
- High velocity impingement airflow
- High humidity
- Controllable oven atmosphere
- No air migration
- Lower mechanical stress on oven
- Cooler cooking room
- Easier to clean
- Shorter cooking time
- Improved yields



# JSO IV Specifications



Model	USA	Metric
A. Height (hood down)	120 in	3044 mm
Height (hood up)	148 in	3759 mm
B. Length	438 in	11125 mm
C. Width	156 in	3962 mm
<b>Utility requirements per zone</b>		
Steam requirements	1200 max lbs/hr	545 max kg/hr
Steam line pressure	60-80 PSI	414-552 kPa
Water requirements	7 GPM	26.5 l/min
Water line pressure	40 PSI	276 kPa
Air line pressure	40-80 PS	276-552 kPa
Exhaust requirements	2-1890 CFM	2-1890 CFM
Electrical requirements (typical)	460 V/3/60 Hz; 160 amps	127 kW
<b>Thermal Fluid Equipment Requirements</b>		
Tube and fin heat exchanger (fin interval space)	0.5 in	13 mm
Total thermal oil supplied	250 GPM	946 l/min
Pressure drop through heat exchangers	20 PSI/hot	138 kPa/ho
Air temperature	450° F max	232° C max
Thermal oil temperature	572° F max	300° C max
Total heat available	1,600,000 BTU	469 kW
<b>Crating Dimensions - Oven</b>		
Length	294 in	7468 mm
Width	99 in	2515 mm
Height	128 in	3252 mm
<b>Crating Dimensions - Parts</b>		
Length	157 in	3988 mm
Width	83 in	2109 mm
Height	83 in	2109 mm
<b>Gross Shipping Weight</b>		
Oven	18,100 lbs	8210 kg
Parts	3000 lbs	1361 kg
Utility Drawing	U294-03-1370	U294-03-1370



## We are your single source for profitable processing solutions

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 representative or by visiting our website.

We're with you right down the line.™

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



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

#### North America

JBT FoodTech  
1622 First Street  
Sandusky, OH 44870  
USA  
Phone +1 419 626 0304  
Fax +1 419 626 9560  
[frigostein.info@jbt.com](mailto:frigostein.info@jbt.com)

#### Asia

John Bean Technologies  
Singapore Pte Ltd  
20 Harbour Drive  
#04-02 PSA Vista  
Singapore 117612  
Tel : +65 67766220  
Fax: +65 67766229  
[infoasia-jbtfoodtech@jbt.com](mailto:infoasia-jbtfoodtech@jbt.com)

#### Europe

JBT FoodTech  
Rusthallsgratan 21, Box 913  
SE-251 09 Helsingborg  
SWEDEN  
Phone +46 42 490 4000  
Fax +46 42 490 4040  
[corporate@jbt.com](mailto:corporate@jbt.com)

#### Latin America

John Bean Technologies  
Máq. Equip. Ind. Ltda.  
Av Eng Luis Carlos Berrini, 1461  
9th Floor – Brooklin  
04571-903 Sao Paulo BRAZIL  
Phone + 55 11 3055 1010  
Fax +55 11 3055 1030  
[latinamerica.info@jbt.com](mailto:latinamerica.info@jbt.com)