

Double D Revoband Browning Tunnel

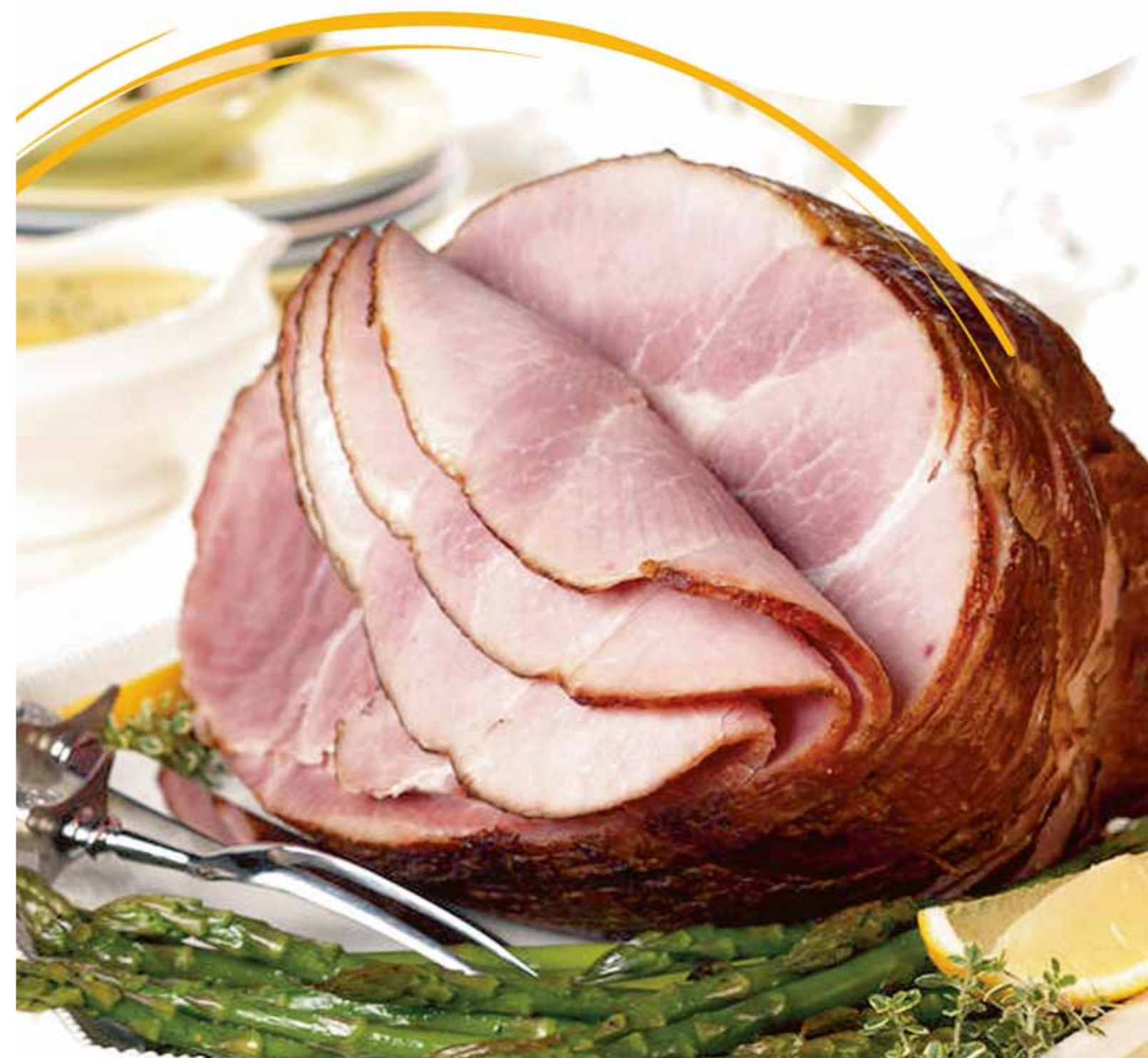
We are your single source for profitable processing solutions

JBT FoodTech 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 Centres 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.™

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Double D Revoband Browning Tunnel

The browning tunnel forms part of the range of Revoband Continuous Protein Ovens and has been designed to produce authentic high colour generation simultaneously on all sides of the product being treated.



Benefits

- Produces even browning on all four sides, or all around the product
- Removes the need for coatings or additives
- Adjustable to suit colour and presentation requirements
- Custom-built travelling belt
- Precisely controlled direct high impingement airflow

Authentic high colour generation on all sides



- Delivers hot air to all surfaces of the product
- Even colouring on all four surfaces of 100mm x 100mm logs
- Oval hams are browned all the way round

Meets demand for natural products



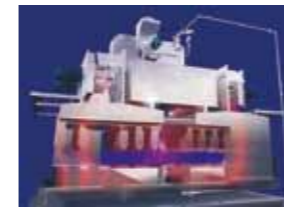
- Generates required colour without coatings or additives
- Particularly effective on cooked ham logs or bombs, turkey breasts and delicatessen products

Custom-built to suit requirements



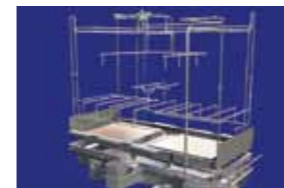
- Travelling belt can be built to any required length or width
- Variable speed controls
- Custom-designed to meet exact capacity requirements

High impingement provides excellent consistency and colour



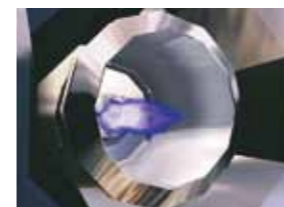
- Fan speed control for flexible and consistent browning
- Precisely controlled hot air is directed at the product from both above and below the belt
- Ability to brown at temperatures of up to 280° C

Easy to clean



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

Energy Efficient



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

Custom-built to suit specific customer requirements and applications

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 every Revoband Browning Tunnel can be custom-built to exactly meet individual requirements for a wide range of applications. Best results are achieved on:

- Joints of ham, pork and beef
- Delicatessen products
- Turkey breasts and saddles
- Ham, chicken and turkey logs



Visit JBT FoodTech's fully equipped Food Technology Centre in the UK and trial the Revoband Browning Tunnel using your own products and recipes.