



Cooking or browning products with steam, hot circulating air, or both

alco Spiral Oven

An oven for sizzling success





With powerful heating elements, an innovative spiral system and smart utilization of space, the alco Spiral Oven has the capacity to cook up to 5,100 kg of Chicken Nuggets per hour.

A smarter way to cook your products

Benefits

- Excellent results on a wide range of products at maximum yield
- The distance between individual levels of the alco Spiral Oven, and therefore the possible product height, can be flexibly varied by selecting the number of levels.
- Targeted airflow within the machine guarantees optimal and uniform heat transfer, resulting in an ideal cooking effect, perfect product color, and the best yields.

High hygiene & safety standards

- Insulated housing design for preventing energy losses.
- Easy operation and thorough cleaning with maximum safety and efficiency.
- The HMI with a recipe control system allows for controlling cooking parameters such as temperature, air humidity, cooking time, and air speed.

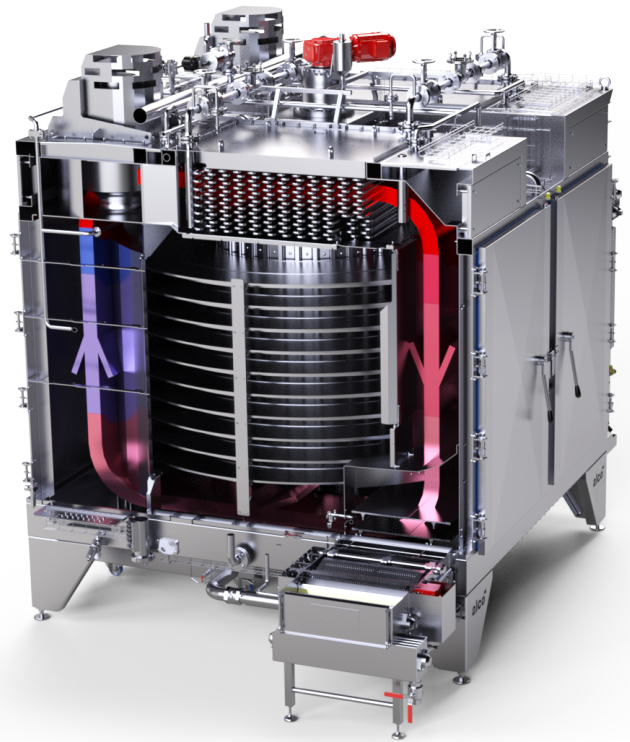
Designed to deliver high yields on small footprint every time.

All JBT Marel machines evolve with the demands of the industry, where innovation, versatility and reliability are key demands. Flexible solutions can be developed for all food processing operations, large or small, and each also Spiral Oven can be configured to meet individual requirements and a wide range of applications, including:

- Meatballs
- Schnitzel
- Falafel
- Vegetables
- Meat loaf
- Whole chickens
- Burger Patties
- Plant-based food



also Spiral Oven



Stay ahead of the curve with a wide range of additional equipment.

The also Spiral Oven is equipped with a wide range of equipment to cater to the diverse needs of food processing industries. This versatility ensures that the oven can handle various types of products, cooking methods, and production scales. Precise control over cooking parameters such as temperature, humidity, and airflow, allow highest food quality and safety standards.

- Steam injection bars for setting the desired humidity
- Optionally heated electrically or with thermal oil or even steam-powered
- Optional dew point control for maximizing yield
- Automatic, continuous belt washing system in combination with CIP nozzles ensure efficient cleaning and extended production times



Designed to meet the diverse needs of modern food production, the alco Spiral Oven offers unparalleled versatility and precision with high yields on minimum footprint.

Spiral into success: where cooking takes a turn for the better

The alco Spiral Oven is used to cook and/or brown products in steam, hot circulating air, or a combination of both. The products are transported with a spiral system, which provides significant process length while requiring minimal space. A guided, horizontal airflow causes the heat to be evenly distributed across the entire width of the belt.

This efficient heat transfer enables a high yield of juicy, cooked, browned, and visually appealing products. Cooking conditions can be individually configured for each product thanks to the variable configuration parameters such as temperature, air humidity, cooking time, and air speed.

