



The **ONLY**  
**INDUSTRIAL OVEN WORLDWIDE**  
with the flexibility of

**MICROWAVE, CONVECTION  
& STEAM HEATING**

**Durable STAINLESS STEEL Belt**

- Patented 58" wide belt enables high capacity - lbs. / sq. ft
- All stainless steel construction - single belt up to conveyor length of 100'
- Open wire link ensures airflow and color development uniformity

**Process FLEXIBILITY & SIMPLE MAINTENANCE WITH CONTROLS**

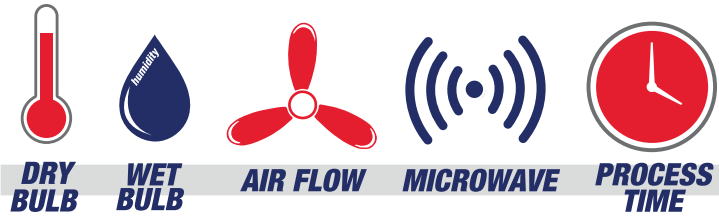
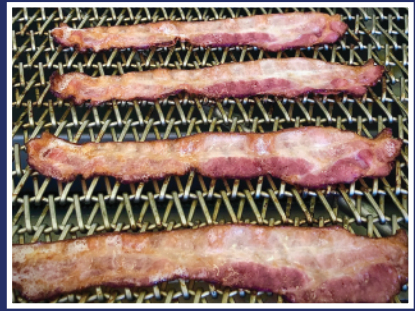
- Modular construction supporting a wide variety of food types
- Clean-In-Place cleanability with floor cooling
- Allen-Bradley based controls

**Cooking Efficiently with CONVECTION, STEAM & MICROWAVE**

- Heat Source — hot air convection with continuous waves of microwave power (2450 MHz – 4kW)
- Ability to vary the amount of power based on specific food requirements
- Heat balanced throughout 11' heat zone
- Liquid smoke capabilities
- Humidity control



**BACON BACON BACON!**



**3-15% YIELD IMPROVEMENTS**  
**35% LESS COOKING TIME**  
**50% LESS WASTEWATER**

Save up to **5 MILLION** gallons of water per year!



<p><b>CONSTRUCTION</b></p>	<ul style="list-style-type: none"> <li>• Belt width - 58" metal belt</li> <li>• High corrosion-resistant, type #316 stainless steel, or similar where applicable for internal surfaces</li> <li>• Single-belt conveyor</li> <li>• Modular construction on legs</li> <li>• 11-foot cook zone</li> <li>• Patented Loop Airflow design</li> <li>• Eight 4kW launch systems per heat zone</li> <li>• Humidity control sensor</li> </ul>
<p><b>HEAT SOURCE</b></p>	<ul style="list-style-type: none"> <li>• Thermal Oil, Direct Gas, Indirect Gas or Steam for heating source</li> <li>• Hot Air Convection and 2450 MHz Microwave Power</li> </ul>
<p><b>MICROWAVE ENERGY</b></p>	<ul style="list-style-type: none"> <li>• 4 kW of 2450 MHz per zone of continuous wave microwave power</li> <li>• Balanced launch systems - front-to-back / side-to-side</li> <li>• Ability to vary the amount of power based upon specific product processing requirements</li> </ul>
<p><b>DURABLE BELT DESIGN</b></p>	<ul style="list-style-type: none"> <li>• 58" wide belt enables high capacity, minimized length</li> <li>• Open wire link ensures airflow, color development, and uniform cooking</li> <li>• Full stainless-steel construction to assist in patented cooking process</li> <li>• Stainless-steel belt with variable speed drive</li> <li>• Continuous belt wash system uses hot water from floor cooling system</li> </ul>
<p><b>FLOOR</b></p>	<ul style="list-style-type: none"> <li>• Stainless steel, water-cooled</li> <li>• Pitched to clean-out receptors</li> <li>• Easy access and minimal obstructions for cleaning</li> <li>• Reuse floor cooling water for belt washing</li> </ul>
<p><b>WALLS</b></p>	<ul style="list-style-type: none"> <li>• 5" thick, 6-moly stainless steel internal skins</li> </ul>
<p><b>ROOF</b></p>	<ul style="list-style-type: none"> <li>• #12 gauge, smooth, stainless steel outside</li> </ul>
<p><b>DOORS</b></p>	<ul style="list-style-type: none"> <li>• Two per heat zone, interlocked for safety</li> <li>• Replaceable high-temperature gasket bonded to doors</li> <li>• Microwave-leakage safe</li> </ul>
<p><b>AIR HANDLING</b></p>	<ul style="list-style-type: none"> <li>• Open, looped airflow design eliminates hard to clean ducts</li> <li>• Integrated fan and heating systems reduce field assembly</li> <li>• Type #316 stainless-steel fan housing and wheel</li> <li>• Electronic variable speed main fan control</li> </ul>
<p><b>CONTROL SYSTEMS</b></p>	<ul style="list-style-type: none"> <li>• Rockwell microprocessor-based control system</li> <li>• Stainless-steel, sloped-top panel for each heat zone</li> <li>• Microwave and motor control panels are fitted with air conditioning systems</li> <li>• Control system enclosure must be installed in an area that has ambient air temperature of 70 degree Fahrenheit or less</li> </ul>
<p><b>ELECTRICAL</b></p>	<ul style="list-style-type: none"> <li>• Allen-Bradley control components - other various brands available</li> <li>• Standard networking schema (including IP addressing) <ul style="list-style-type: none"> <li>• Unmanaged Ethernet switches</li> <li>• Static IP addresses</li> <li>• Ethernet/IP &amp; Profinet</li> </ul> </li> </ul>
<p><b>EXHAUST &amp; PIPING SYSTEMS</b></p>	<ul style="list-style-type: none"> <li>• Exhaust system with high-temperature, stainless steel air system side inlet fan</li> <li>• Stainless-steel cleaning piping with stainless-steel nozzles</li> <li>• Recirculated CIP system, completely piped in Alkar factory</li> <li>• Steam injection for humidity control</li> <li>• Minimal field piping required</li> </ul>