



**DOUBLE D**



## Chargrill & Bar Marker

HIGH POWERED SOLUTION FOR ENHANCED PRODUCT APPEARANCE

The premium choice for surface treatment production



## HIGH POWERED SOLUTION FOR ENHANCED PRODUCT APPEARANCE

The Double D Chargrill and Bar Marking unit can be stand alone or integrated with other linear cooking technologies. For example the Formcook Contact Cooker, the Double D Revoband Protein Oven or Stein TwinDrum Oven. The Double D Chargrill and Bar Marker unit enhances a wide variety of products in both taste and appearance that are unachievable by a cooking process alone.

### Double D Chargrill & Bar Marker

- High capacity flamewash burners
- 600 mm and 1000 mm wide option as standard
- Various model lengths available with multiple burners for faster moving lines
- Chargrilling from above or below the belt
- Bar Marker with floating branding rings
- Also available as single purpose units, as either chargrill or bar marker only
- Fail-safe mechanisms for a fully integrated safety system

### Consistent, even flame distribution

- Flamewash burner provides unique flavour and appearance to a large range of applications
- Chargrilling of meat, poultry, fish and vegetables from above or below the belt
- Adjustable burner for both leading and trailing product edges

## Innovation in Grill Marks

- Dedicated bar marking flamewash burner
- Specially designed bar marker rings float over passing product for more consistent grill-marks
- Precisely controlled bar marker speed synchronised with belt
- Temperature controlled rings deliver specific grill mark
- Operator adjustable distance between the belt and the rings, can be set for each application
- Temperature controlled rings increase lifetime and reduce gas usage

## Positively driven high strength belt

- Durable chain edge stainless steel belt
- Cross rod with wire mesh for added strength and life time, while still allowing chargrilling from below
- Belt cooling system
- Balanced belt weave for many applications

## Highest Safety standards

- Burner safety interlocking
- Fail-safe flame supervision
- Emergency stop buttons
- Safety guards

## Efficient cooling

- Air circulated between inner and outer shells to keep the unit cooler
- Additional forced cooling to enable dissipation of heat on larger models

## Additional features

- Water bath collects 'cook-out' or residue which is taken out the machine
- Access doors to facilitate cleaning
- PLC Control with Graphical interface and ProLink control system to latest design standard

## Chargrilling and Bar Marking in a Wide Range of Applications

Double D products evolve with the demands of the industry, where innovation, versatility and reliability are key. Flexible solutions are developed for all food processing operations, large or small and the addition of a Double D Chargrill and Bar Marking unit enhances flavour and appearance profiles to a wide range of applications including:

- Chicken, turkey, duck
- Meat, steak, patties
- Pork, sausages, hamburgers
- Prawns, salmon, tuna and other fish products
- Courgettes, peppers, aubergines, mushrooms and onions
- Panini, bread, toasties, deli wraps
- Many more

### VISIT JBT'S FULLY EQUIPPED FOOD TECHNOLOGY CENTRES

in either  
Helsingborg,  
Sweden or  
Livingston, UK  
and test the  
**Chargrill Bar  
Marker** using  
your own  
products  
and recipes.



# Count on JBT to help protect your investment

The profitability of your business depends on the performance, reliability and availability of your equipment. Our global team of experts are ready to provide technical advice/service, application adjustments, food safety advice, or productivity recommendations.



**SMART INSIGHTS,  
CONNECTED CARE**



**MINIMIZE YOUR  
DOWNTIME**



**TRAINING AND  
OPTIMIZATION**



**OPERATIONAL  
SAFETY**



**UPGRADE AND  
MODIFICATIONS**

## JBT PRODUCTS AND SERVICES

OUR EQUIPMENT OFFERINGS INCLUDE PRIMARY SECONDARY AND FURTHER VALUE-ADDED PROCESSING WHICH SUPPORT A LARGE AND GROWING PORTFOLIO OF FOOD, BEVERAGE, AND HEALTH END MARKETS INCLUDING:

FRESH PRODUCE TECHNOLOGIES | CHILLING | MIXING | GRINDING | INJECTING | BLENDING | MARINATING | TUMBLING | BONE DETECTING | FLATTENING | PORTIONING | FORMING | COATING | FRYING | COOKING | FREEZING | EXTRACTING | PASTEURIZING | STERILIZING | CONCENTRATING | HIGH - PRESSURE PROCESSING | WEIGHING | FILLING AND CLOSING | TRAY SEALING | CLIPPING AND PACKAGING | INSPECTING | STORAGE | MATERIAL HANDLING AUTOMATION

..... We're with you, right down the line.™



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