

FoodHub

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Convenience Food Leads the Way.

In the hustle and bustle of modern life, convenience food has become a lifeline for those seeking quick, delicious meals on the go. Leading the charge in this arena is the JBT ALCO Linear Convection Oven – a practical solution that’s reshaping the landscape of convenience food production. Join us as we delve into the world of easy, flavorful meals and uncover how the Linear Convection Oven is meeting the real-world needs of food processors and consumers alike.



A Timeless Trend in Food Processing

Convenience Food Processing with JBT ALCO

Convenience food is a lifesaver for busy people, offering quick and easy meals that still taste great. In today's fast-paced world, everyone wants convenience—whether they're working professionals, busy families, or individuals with packed schedules.

This high demand for convenient meals is driving big growth in the market. So, convenience food is not just important; it's becoming more essential in the food industry.

JBT, a leader in the market, helps food processors succeed in this growing convenience food market. With their expert knowledge and innovative technology, JBT ALCO provides complete solutions that meet the unique needs of their clients.

From precise forming and advanced coating techniques to state-of-the-art cooking technology, our solutions are designed to make processes more efficient and boost productivity. JBT ALCO's high-tech equipment ensures fast production while keeping the highest standards of quality and safety.

JBT ALCO also understands how important sustainability is in today's food industry. By using eco-friendly practices and technologies, we help our clients reduce waste, save resources, and lessen their impact on the environment. This focus on sustainability not only matches what consumers want but also improves brand reputation and ensures long-term success in the market.

More about Food Processing
proteinblog.jbtc.com

Volker Paland

Sales Director, JBT Alco-food-machines GmbH



Convenience is here to stay

In the ever-evolving world of convenience food, meeting consumer expectations for quality and consistency is now more important than ever. We understand these challenges and always improve on our equipment, to continue living up to the market's expectations. Our Linear Convection Oven for example offers unparalleled precision and versatility to meet the demands of today's convenience food industry.



Concentrated Cooking Competence

Optimal combination of
products and processes

In convenience food production, efficiency, consistency, and quality are paramount. As demand for convenient meal solutions continues to surge, food processors must equip themselves with cutting-edge technology to meet consumer expectations and stay ahead of the competition. This is where the JBT ALCO Linear Oven shines as a game-changer in the industry.

It represents the pinnacle of cooking technology, specifically designed to optimize the production of convenience foods. Its advanced features and capabilities enable food processors to achieve superior results while streamlining operations and maximizing productivity.

More about Convenience Food
proteinblog.jbtc.com

The JBT ALCO Linear Convection Oven AGU

Suitable for:

Steamed, coated, marinated, natural roasting, bone-in, boneless or formed products and a big variety of other products like meat logs etc.



Used for hot air cooking, steaming, and roasting



Proven and sophisticated design in various lengths



Suitable for bone-in as well as boneless products



Special advantages for longer products & very fine products

The Linear Oven AGU PRO

Cooking efficiently and gently

At the heart of the JBT ALCO Linear Convection Oven's design are two separate heating zones, each equipped with circulating airflow technology. This allows for precise temperature control and uniform heat distribution, ensuring consistent cooking results. Whether cooking or browning, food processors can rely on the oven to deliver flawless outcomes time and time again.

Complementing its heating zones are adjustable air baffles, providing operators with the flexibility to fine-tune airflow and achieve optimal cooking conditions for different food products.

This level of customization not only enhances cooking precision but also maximizes efficiency and productivity in the production process.

Moreover, the AGU PRO features a water lock mechanism to seal the hood, preventing heat loss and maintaining a controlled cooking environment. Combined with steam injection in front of the fans, which allows for precise humidity control, this ensures that every product emerges from the oven with the perfect texture, moisture, and flavor.

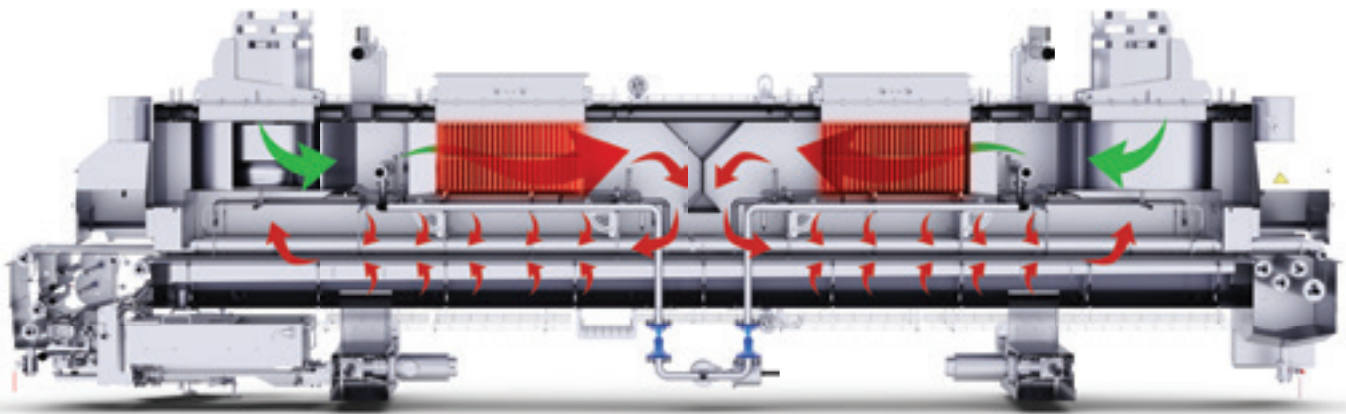
In addition to its cooking capabilities, the Linear Convection Oven is designed with

ease of maintenance in mind. Its continuous belt washing system and oil or lecithin bath simplify cleaning and minimize downtime, enabling uninterrupted production and operational efficiency.

It offers a wide range of customizable options to suit the unique needs of every operation. From outfeed conveyors to special types of belts and heating options, operators can tailor the oven to their specific requirements, further enhancing its versatility and applicability across diverse production environments.

More about AGU PRO

alco-food.com/en/machines/linearoven



Two independently controlled temperature and humidity zones



Available with 700 & 1.000mm belt widths, suitable also for 600 or 400mm lines



Continuous belt washing system with an oil or lecithin bath



Steam injection in front of the fans for setting the desired humidity level



Hygienic design with CIP nozzles with circulation system for optimized pre-cleaning



Many options available like outfeed conveyors, special belts and heating options

Functioning Principle

An Overview

In the fast-paced world of industrial food processing, achieving optimal efficiency and precision is crucial. The JBT ALCO Linear Convection Oven AGU PRO stands out as a state-of-the-art solution, designed to meet these demands with its advanced cooking technology. Here, we delve into the function principle of this innovative oven, exploring how it combines hot air and steam to deliver perfect cooking results.

The journey of food products through the AGU PRO begins on a conveyor belt that moves smoothly through the machine with the hood securely closed.

This closed environment is essential for maintaining consistent cooking conditions. As products travel through the oven, they are cooked using a precise combination of hot air and steam, ensuring even and thorough cooking.

A key feature of the AGU PRO is its two distinct cooking zones, where hot air circulates efficiently. Fans within the oven direct the airflow towards the center of the machine. Here, the air is heated by specialized heating elements, ensuring it reaches the optimal temperature for cooking. Air baffles then strategically guide the hot air to the products, guaranteeing uniform heat

distribution across all products on the conveyor belt. The addition of steam into the cooking process is a critical factor that enhances the oven's performance.

The steam feed ensures that the cooking environment remains humid, preventing products from drying out and promoting even heat distribution. This results in consistently high-quality cooking outcomes, making the AGU PRO ideal for a variety of food products.

Get your quote

jbt.com/foodtech/about-us/locations

We are your single source for profitable processing solutions

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products.

With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

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