

STEIN

JSO-C

Compact Jet Stream® Oven
with Dual Plenum Delivery
(DPD™) System



The most consistent and reliable
mid-level capacity oven on the market

A continuous-line oven for mid-level capacity production

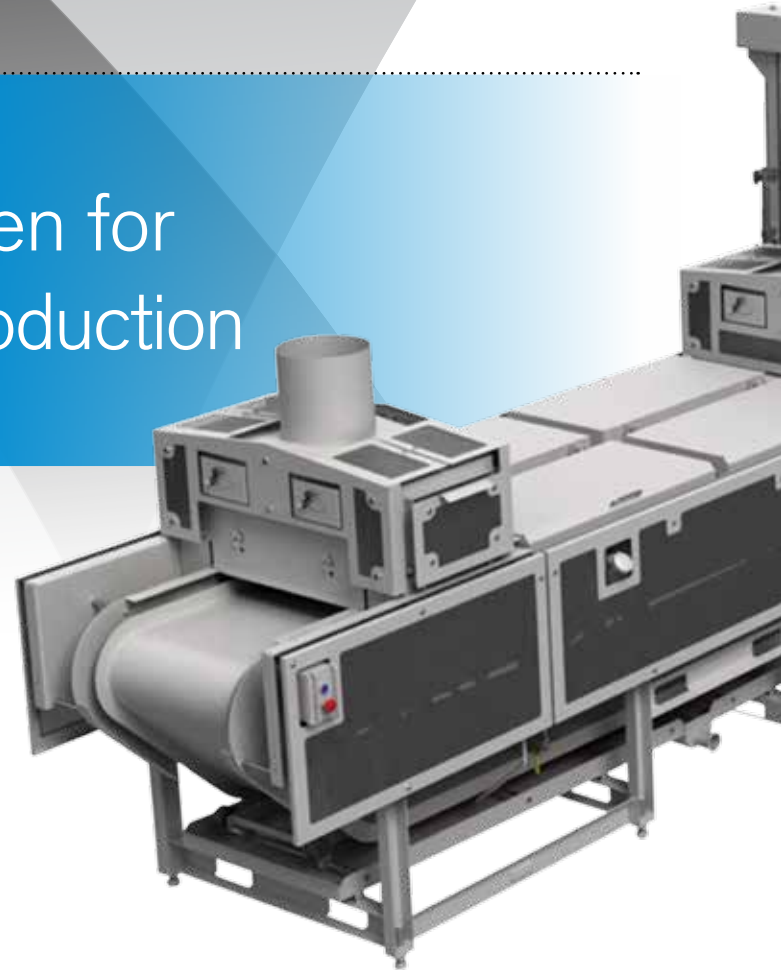
Precise process control in a compact footprint

With increasing demand in the protein industry, processors are expanding their operations to stay relevant. For many, that means changing how they process. Whether they are looking to reduce utility requirements, maximize production space or upgrade from batch processing, JBT has designed the oven that meets the needs of the mid-level processor.

The Stein JSO-C Compact Jet Stream® Oven represents the latest in thermal process innovation and provides a hygienically superior solution for mid-level processors who require a continuous-process.

The JSO-C Oven provides superior product browning and is the perfect solution for a range of proteins, including burgers, meatballs and poultry.

JBT's patented impingement cooking technology is designed for the most demanding applications and regulatory environments, producing a consistent and superior product.

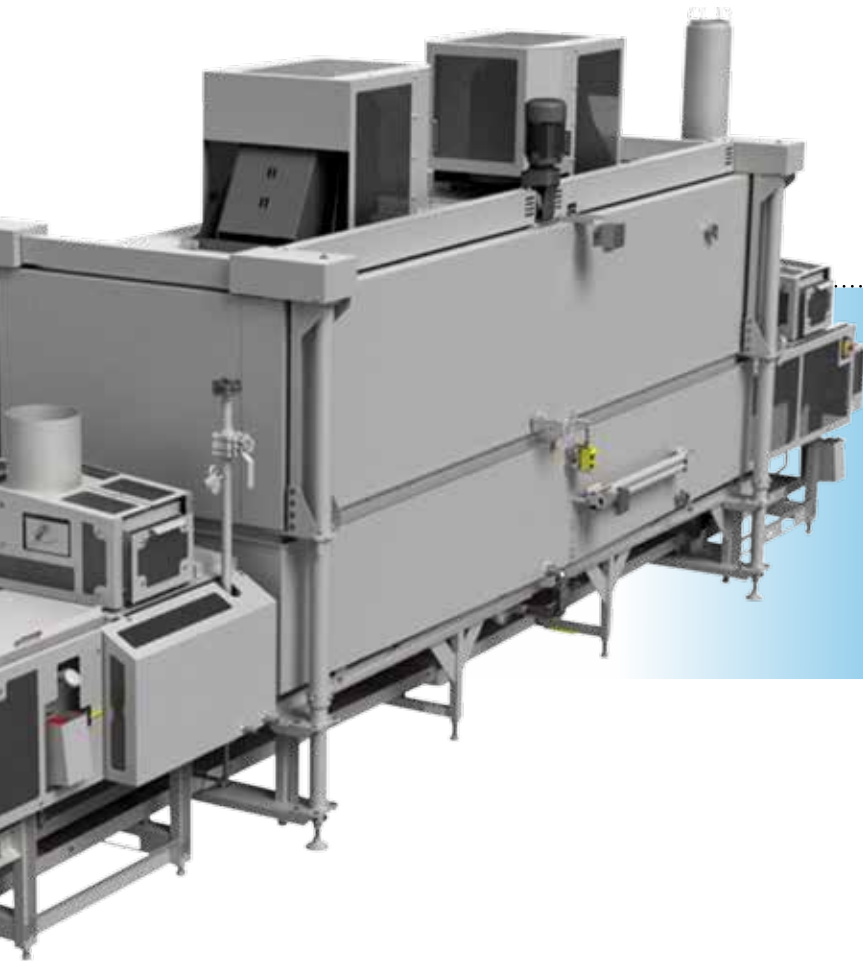


Consistent Temperature Delivery

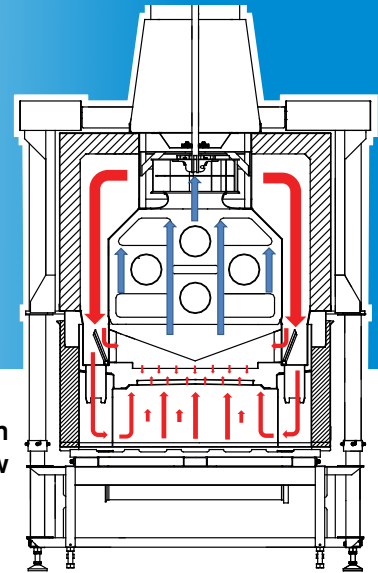
- Roof-mounted fans deliver even air flow to each side of the product path via dual plenums
- Superior cross belt air flow distribution with the addition of a second plenum

Improved Containment

- Full-perimeter water seal allows for more precise control of process settings and parameters for a more efficient cook
- Compressed air consumption is reduced through a more simplistic design
- Improved atmosphere containment eliminates steam accumulation in the plant and improves worker safety



**Top/Bottom
Cook Air Flow**



Reduced Water Consumption

- Steam containment water trough does not require replacement during a production shift
- Recirculated trough water used for initial Clean-in-Place (CIP) charge, saving up to 300 gallons per CIP cycle and start up time

Compact & Operator-Friendly

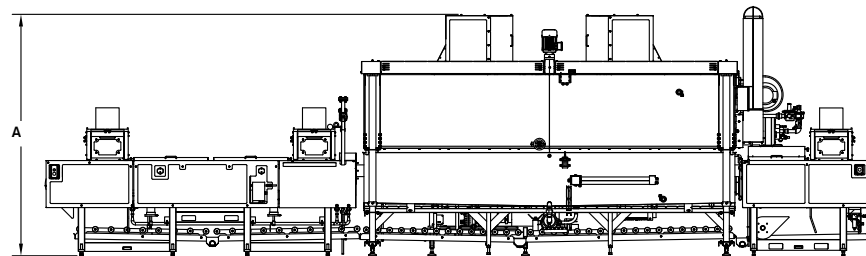
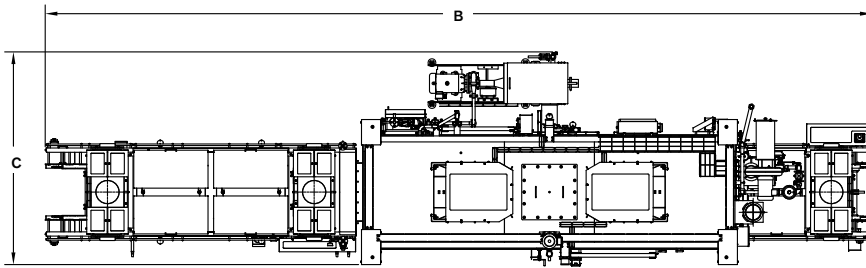
- Reduced overall dimensions make the JSO-C oven ideal for mid-level processors with limited available processing space
- Installation width of 9 ft.-2 in. and installation height of 10 ft.-4 in.
- 24 in. (600 mm) usable belt width
- Dual plenum air distribution (DPD™) for top/bottom cooking is controlled from a single-point damper
- Stackable up to four oven boxes long for varying capacities and processing needs
- Centralized oven utility drops are located on the non-operator side, providing a clean operator side
- CIP skid can be mounted on either side of the oven to accommodate plant layout
- Optional belt types are available

Improved Cleaning, Inspection & Maintenance

- Harboring areas have been minimized and nearly every surface can be easily accessed, cleaned and inspected, allowing for safer, more effective maintenance and sanitation
- Hood lift simultaneously raises bottom nozzle plate, belt supports and airflow structure
- Hood jackposts positioned at the corners allow greater access to the center of the oven
- Additional hood inspection door offers increased access to the upper fan plenum
- Removable impingement plates offer better access to the plenum for full surface inspection
- Easy access to circulation fans, jackposts and belt-shaft bearing lubrication points
- Single piece upper finger cassette assembly provides better air containment and reduces product buildup
- Centrally located hood control pendants (each side) reach end-to-end for safe operation



JBT Stein JSO-C Compact Jet Stream® Oven Specifications



DIMENSIONS	
A - HEIGHT (HOOD DOWN)	3.15 m (124 in.)
A - HEIGHT (HOOD UP)	3.86 m (152 in.)
B - LENGTH	10.80 m (425 in.)
C - WIDTH	2.79 m (110 in.)

UTILITY REQUIREMENTS	
ELECTRICAL REQUIREMENT	460V/3/60Hz, 114 FLA
STEAM REQUIREMENT (MAX)	554 kg/hr. @ 552 kPa 1220 lbs./hr. @ 80 PSI
AIR REQUIREMENT (MAX)	0.15 CMM @ 620 kPa 5.25 CFM @ 90 PSI
WATER REQUIREMENT (MIN)	26 LPM @ 276 kPa 7 GPM @ 40 PSI
INFEED VENT FAN (QTY 2)	23 CMM @ 0.249 kPa 800 CFM @ 1 IN WC
COMBUSTION EXHAUST FAN	54 CMM @ 0.747 kPa 1890 CFM @ 3 IN WC

DISCHARGE VENT FAN	54 CMM @ 0.249 kPa 1890 CFM @ 1.0 IN WC
NATURAL GAS SUPPLY	48 - 69 kPa 7-10 PSI 1171 kW 2000000 BTU/H
APPROXIMATE INFEED CHAMBER WEIGHT	1588 kg 3500 lbs.
APPROXIMATE OVEN WEIGHT	6800 kg 15000 lbs.
APPROXIMATE DISCHARGE CHAMBER WEIGHT	680 kg 1500 lbs.

JBT FOOD PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
INJECTION & RETURN MILLING | MACERATION | MASSAGING
TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION
PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION
CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY



ALSO REPRESENTING



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