

# Stein ProGrill<sup>®</sup>

Specifications



# ProGrill® Specifications

## For high production contact cooking

The Stein ProGrill operates on the principle of cooking the product continuously from top and bottom through conduction (contact) heat delivered to food items as they travel sandwiched between two independently moving belts.

Conduction heat is provided to each belt as they ride over a series of heated platens from above and below the product. The series of platens above the product are designed to adjust for height to accommodate cooking food items of varying thickness.

The platens are heated by electric or circulating hot thermal fluid that is externally heated. The temperatures of the top and bottom platens can be independently controlled up to 500°F (260°C).

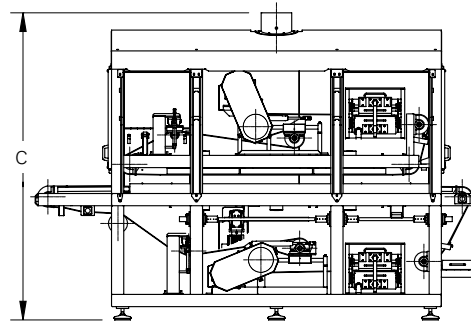
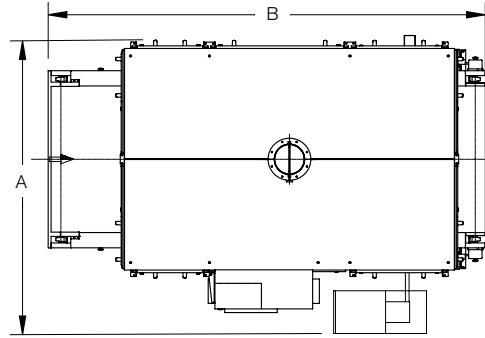
Heating by conduction is a very efficient heat transfer method, provided the food items have good surface contact – making food items with flat product surfaces a good fit for processing on a ProGrill.

Empirical evidence has shown that a ProGrill in conjunction with a Stein JSO-IV Oven can be used to deliver the optimum combination of:

- Improved product quality
- High product yields
- High product throughput

## Features and Benefits

- Cooks the product in its own juices for better flavor, and also prevents products from puffing or swelling
- Healthy alternative for uncoated products
- Browns products on top and bottom simultaneously
- Available with thermal fluid heat source
- Adjustable cooking time and wide temperature range
- Continuous belt-cleaning system, using scrapers and high-pressure water
- Adjustable platen height accommodates products up to 8 inches/200mm high
- Independent platen temperature control



## Optional

- Intermittent Drives
- High pressure cleaning system
- Grill mark platens
- Infeed extensions (heated or non-heated)
- Cooking oil applicator and tank
- Spare parts kit
- UL approval



**The ProGrill is excellent for cooking boneless products such as:**

- Chicken Tenders
- Meat Patties
- Steak
- Bacon
- Pre-Cooked Sandwiches
- Meat Loafs
- Pizza Toppings
- Pancakes, French Toast, Crepes, Eggs
- Sausages
- Fish Cakes, Fillets, Shrimps
- Vegetables

# ProGrill® Specifications

Model	PG 1118	PG 1124	PG 1136	PG 1148	PG 1160	PG 1172	PG 1184	PG 1196
<b>DIMENSIONS</b>								
Machine Width (A)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)
Machine Length (B)	137.8 in (3500 mm)	151.6 in (3850 mm)	202.8 in (5150 mm)	261.8 in (6650 mm)	340.5 in (8650 mm)	380.0 in (9650 mm)	395.7 in (10050 mm)	444.9 in (11300 mm)
Machine Height (C)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)
Overall Belt Width	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in	39.4 in / 43.3 in
Useable Belt Width	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in	35.8 in / 40.1 in
Cooking Length	5.9 ft (1800 mm)	7.9 ft (2400 mm)	11.8 ft (3600 mm)	15.7 ft (4800 mm)	19.7 ft (6000 mm)	23.6 ft (7200 mm)	27.6 ft (8400 mm)	31.5 ft (9600 mm)
<b>Heating platen</b>								
Temperature (Recommended max. temp)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)
Electric	552767 BTU (162kW)	737018 BTU (216kW)	1105534 BTU (324kW)	1474045 BTU (432kW)	1842556 BTU (540kW)	2211068 BTU (648kW)	2579579 BTU (756kW)	2948090 BTU (864kW)
Thermal fluid at ΔT=50°F (10°C)	341214 BTU (100kW)	409457 BTU (120kW)	614186 BTU (180kW)	818914 BTU (240kW)	1023642 BTU (300kW)	1228371 BTU (360kW)	1433099 BTU (420kW)	1637828 BTU (480kW)
Flow per secondary loop (2 loops recommended)	2x3=6m <sup>3</sup>	2x3=6m <sup>3</sup>	3x3=9m <sup>3</sup>	4x3=12m <sup>3</sup>	5x3=15m <sup>3</sup>	6x3=18m <sup>3</sup>	7x3=21m <sup>3</sup>	8x3=24m <sup>3</sup>
<b>BELTING - Teflon Style</b>								
Upper Belt All belt lengths are unique only indication *	266.1 in (6760 mm)	290.4 in (7375 mm)	415.7 in (10560 mm)	539.4 in (13700 mm)	633.1 in (16080 mm)	725.8 in (18435 mm)	819.7 in (20820 mm)	866.1 in (22000 mm)
Lower Belt All belt lengths are unique only indication *	345.3 in (8770 mm)	421.7 in (10710 mm)	538.2 in (13670 mm)	635.8 in (16150 mm)	763.0 in (19380 mm)	865.4 in (21980 mm)	1013.4 in (25740 mm)	1087.4 in (27620 mm)
<b>ELECTRICAL SPECIFICATIONS (Allen Bradley or Siemens PLC where applicable, R-H Controls, Standard Machine Mounted)</b>								
460/3/60	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
575/3/60	Available	Available	Available	Available	Available	Available	Available	Available
PLC Standard A&B 500 or micro logic	Included	Included	Included	Included	Included	Included	Included	Included
PLC A&B 1747 L552 ****	Option	Option	Option	Option	Option	Option	Option	Option
Other PLC System ****	Option	Option	Option	Option	Option	Option	Option	Option
UL Approval	INC	INC	INC	INC	INC	INC	INC	INC
CSA Approval	Option	Option	Option	Option	Option	Option	Option	Option
Stand alone control panel (delivered with connection box on machine, no cables between connection box and electrical cabinet)	Option	Option	Option	Option	Option	Option	Option	Option
<b>DRIVE</b>								
Electric	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)	1.5 HP (1.1kW)
<b>CLEANING SYSTEM (External connection of hot water)</b>								
High Pressure Belt Washer System max 149°F ( 65°C)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)	2x(0-17liter/min)
<b>DIGITAL READ-OUT SYSTEM Height &amp; Belt speed</b>								
Panel A&B 2711 TP-T6C20D	Included	Included	Included	Included	Included	Included	Included	Included
Panel A&B 2711P-T10C4D2 ****	Option	Option	Option	Option	Option	Option	Option	Option
Panel A&B 6182H/10TRH4D ****	Option	Option	Option	Option	Option	Option	Option	Option
<b>INFEED EXTENSION (non-heated) Standard 24" (600mm)</b>								
36 in Infeed (900mm)	Option	Option	Option	Option	Option	Option	Option	Option
48 in Infeed (1200mm)	Option	Option	Option	Option	Option	Option	Option	Option
<b>OUTFEED CONVEYOR (non-heated)</b>								
12 in (300mm) Outfeed Conveyor	Option	Option	Option	Option	Option	Option	Option	Option
24 in (600mm) Outfeed Conveyor	Option	Option	Option	Option	Option	Option	Option	Option
36 in (900mm) Outfeed Conveyor	Option	Option	Option	Option	Option	Option	Option	Option
<b>PREHEATED INFEED</b>								
36 in Infeed (900mm) (1x20kW)	Option	Option	Option	Option	Option	Option	Option	Option
72 in Infeed (1800mm) (2x20kW)	Option	Option	Option	Option	Option	Option	Option	Option
<b>EXHAUST FAN - (1) Required</b>								
Prepared for external fan	Option	Option	Option	Option	Option	Option	Option	Option
Shipping Wt	8000 lb (3628.74 kg)	9000 lb (4082.33 kg)	10000 lb (4535.92 kg)	11000 lb (4989.52 kg)	12000 lb (5443.11 kg)	13000 lb (5896.70 kg)	14000 lb (6350.29 kg)	15000 lb (6803.89 kg)



## We are your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

We're with you right down the line.™

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