

High-Temp. Batch Ovens

HIGH-QUALITY CONSTRUCTION

- Sanitary design
- Pitched roof
- Truly all-welded cabinet; all stainless-steel structure
- No humidity, smoke, caustic leakage
- High-density foam insulation
- High-grade stainless, longer life (20+ years)



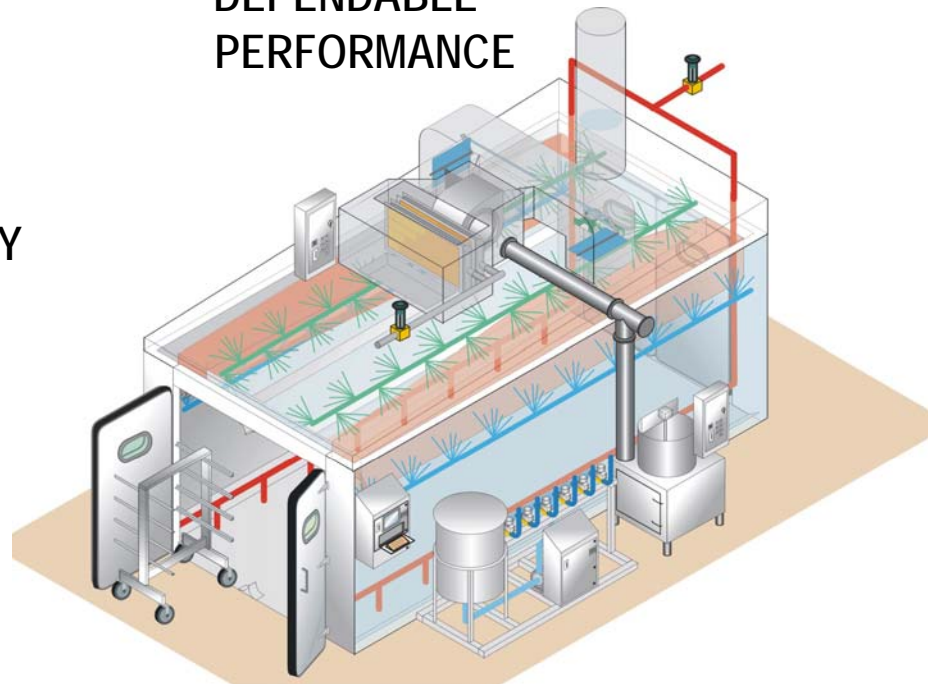
PRODUCT CONSISTENCY

- Drying
- High Temperature
- BBQ
- Steam Cook
- Fermentation
- Horizontal Airflow

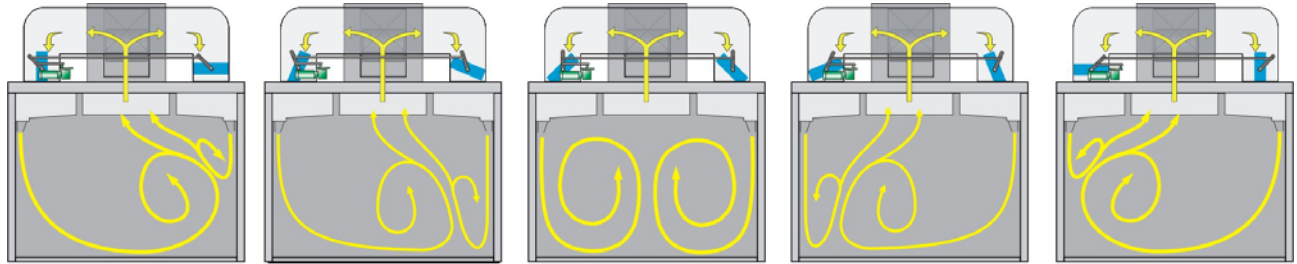
FLexCONTROL SYSTEM



DEPENDABLE PERFORMANCE



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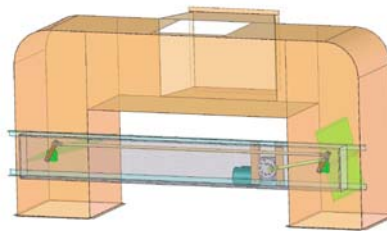
HIGH-PERFORMANCE AIR HANDLING SYSTEM

- Fully adjustable system; easy to balance and maintain
- Single blower design ensures complete mixing of air and even heat distribution
- Variable or multi-speed fan motors available
- Oscillating airflow ensures every area of oven receives turbulent air
- Eliminates hot/cold spots; provides uniform drying and smoking
- Programmable damper control to optimize process



OVERHEAD RAIL OVENS

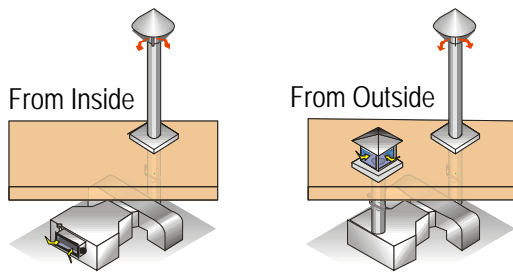
- Reinforced rail hangers
- Heavy roof and wall construction
- Pipe supports under wall panels



FLOOR TRUCK OVENS

- Standard roof and wall construction
- Heavy floor construction

FRESH AIR INTAKE OPTIONS



- Reduce the effects of outside environmental
- Independent from variation in internal plant air pressure

MODULAR CONSTRUCTION

- Pre-assembled, inspected, and tested at ALKAR
- Faster, lower-cost installation
- Minimize plant interruption
- Knockdown construction available when building access is limited

HEAT SOURCE OPTIONS

- Steam: Utilize existing plant utilities (temperatures limited)
- Direct Gas: Economical, applicable to most processed meats
- Indirect Gas: For non-cured products (when steam is not available)
- Electric: Practical for 4-truck ovens or smaller