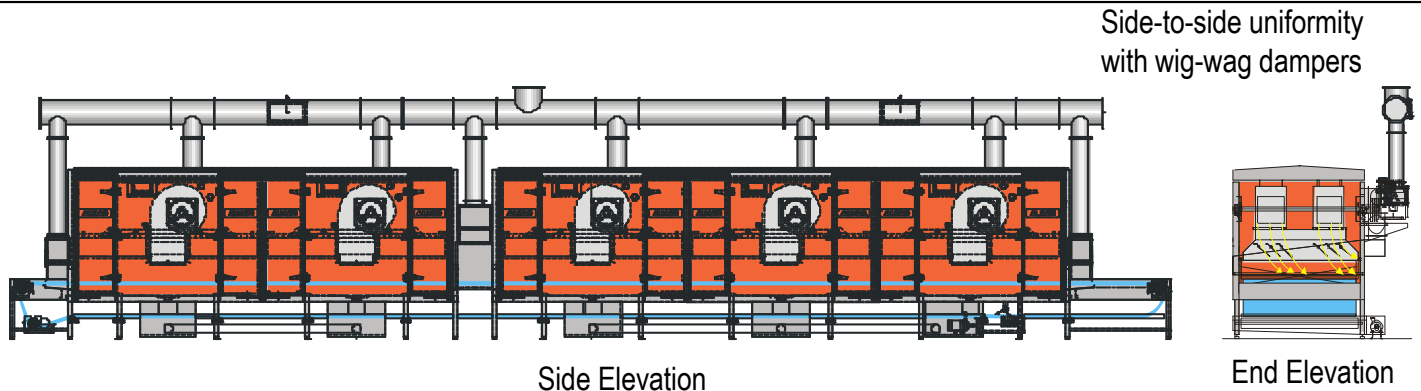


# ALKAR Linear Oven



**INCREASE CAPACITY IN THE SAME PLANT SPACE**



ALKAR Loopflow™ air handling, Patent No. 6,604,452 B2

- Production capacity of a Spiral, in the footprint and process of a Linear Oven.
- No complex ductwork – easier to clean, and will not fall out of adjustment.
- Superior cross-belt uniformity,  $\pm 2^{\circ}\text{F}$ .
- Durable construction for years of continuous high-temperature operation.



- Greater % of usable cooking area per square foot of floor space.
- Eliminate maintenance costs and headaches of spiral ovens.
- No complex clamshell design – simple open-door access; less ceiling height required

# ALKAR Linear Oven



Dense loading with superior uniform color.

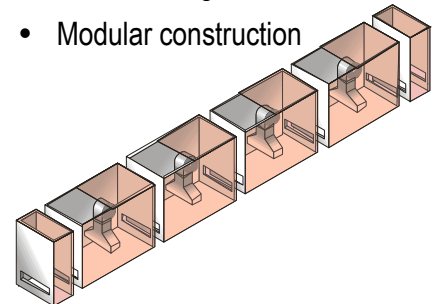
## STANDARD FEATURES:

- Loop airflow
- Clean in place
- Floor cooling
- Belt wash
- 3'-0" entrance/discharge conveyors
- Entrance/discharge exhaust hoods
- Exhaust fans
- Allen Bradley Microprocessor with touchscreen
- All stainless-steel welded construction
- Wig-wag damper/CIP piping (see pictures at right)

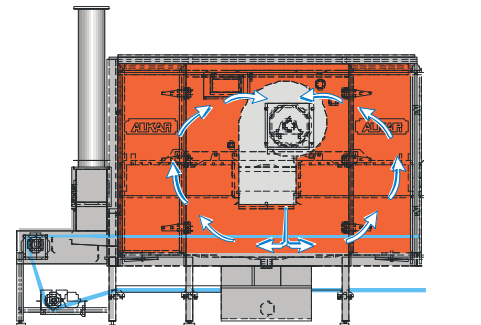


## OPTIONAL FEATURES:

- Heat source
  - Thermal oil
  - Indirect gas
  - Direct gas
- Modular construction



- Belt width – 40", 60" or 80"



- Top and bottom uniformity
- Eliminate charred spots and two-toning

Product	Set Point (°F)	Internal Temp. (°F)	Time (min.)
Battered wings	400	182	4.75
Tenders	425	160	1.5
Beef Patties, 1/2" thick	415	170	4.0
Sausage Patties, 1/4" (Frozen)	475	160	4.0



Wings



Tenders



Beef Patties