



Double D

Revorack Multi-Purpose Cooker



Versatile rotary rack,
batch cooking system



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The Revorack Multi-Purpose Cooker is an extremely versatile high volume low footprint cooking system for the processing of meat, fish poultry vegetables and ready meals.

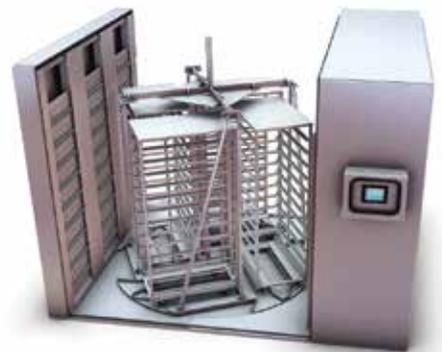
Benefits

- Steam cooks, roasts or bakes all in the same chamber
- Even colour generation with dry heat up to 280° C
- 'Steam cook' mode using steam from factory boiler
- Multi-phase user programmable cooking system optionally combining steam with dry heat
- Increased uptime and utilization with built in cooking monitor
- Fully controllable for all applications
- 2, 4, 6, 8 and 10 rack sizes
- Optional historian module that records every single cook



Rotating turntable

- Evenly colored product every time
- Speed controlled revolutions through a balanced and efficient air distribution system
- Repeatable high performance results



Optional scan-lite due diligence

- Controller mounted scan-lite card for historical logging
- Network navigation and security access, from any intranet pc
- Automatic storage of files



Advanced control and functionality

- State of the art CCS2 controller fitted as standard, intelligent in operation
- Highly intuitive menu with 8 x 100 matrix phase recipe system
- Cook by time or internal product temperature with programable steam control
- Superior information portal with real time graphical trends, cooker status, alarm and setup menu
- Advanced safety and emergency features, including pin-code access
- As built software can be re-loaded without a PC terminal in the event of controller failure

High Risk/Low Risk Control

- 2 doors as standard
- Interlocking controlled doors
- Operator status on both sides of the cooker

Additional Benefits

- Continuous communication with screens, enabling automatic change over in even of failure
- Automatic and manual high limit system
- Optional Clean In Place system
- Easy access for caustic cleaning and high pressure hosing

Engineered design suits major customer requirements over all applications

Double D products evolve with the demands of the industry where innovation, versatility and reliability are key. Flexible solutions can be developed for all food processing operations, large or small, and every Revorack Multi-Purpose Cooker is capable of a wide range of applications:

- Steam cooks hams, chicken, vegetables, fish, rice or pulses
- Roasts all types of meat joints – beef, lamb, ham or pork
- Roasts whole birds – chicken and duck
- Roasts all forms of poultry parts – wings, thighs, drumsticks and ready meal components
- Cooks a wide range of fish and recipe dishes, including all types of ready meals
- Bakes potatoes
- Produces grilled bacon, hamburgers and sausages
- Roasts a wide variety of vegetables



Visit JBT's fully equipped Technology Centre in the UK and trial our Revorack Multi-Purpose Cooker using your own products, with our on-site Food Technologist

PRoCARE® Service Agreements – Working together for better results

Our PRoCARE® service contracts are built to maximize your uptime and financial predictability. Keeping production running without disruption is key to a successful business. Loss of production means loss of sales - and profit. With increasing capacity there is no room for unplanned downtime. Proactive, professional, preventive maintenance significantly reduces your downtime. That's what PRoCARE is all about.

Get in contact with your local JBT office to set up your PRoCARE agreement.



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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We're with you, right down the line.™

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