



FULLY AUTOMATED ROASTER TUNNEL

The roaster
tunnel speeds
up roasting





The roaster tunnel from JOM can produce from 1500 - 4000 pcs meatballs per hour depending on which model you choose.



Roasting your product becomes fully automated with the JOM roaster tunnel thus freeing staff to perform other tasks while the product retains a golden crust. The roaster tunnel automatically turns over the product and is capable of producing from 1500 - 4000 items such as meatballs per hour depending on the size of the roaster and roasting degree of the product. Stepless adjusting of roasting time ensures a perfect result for every item.

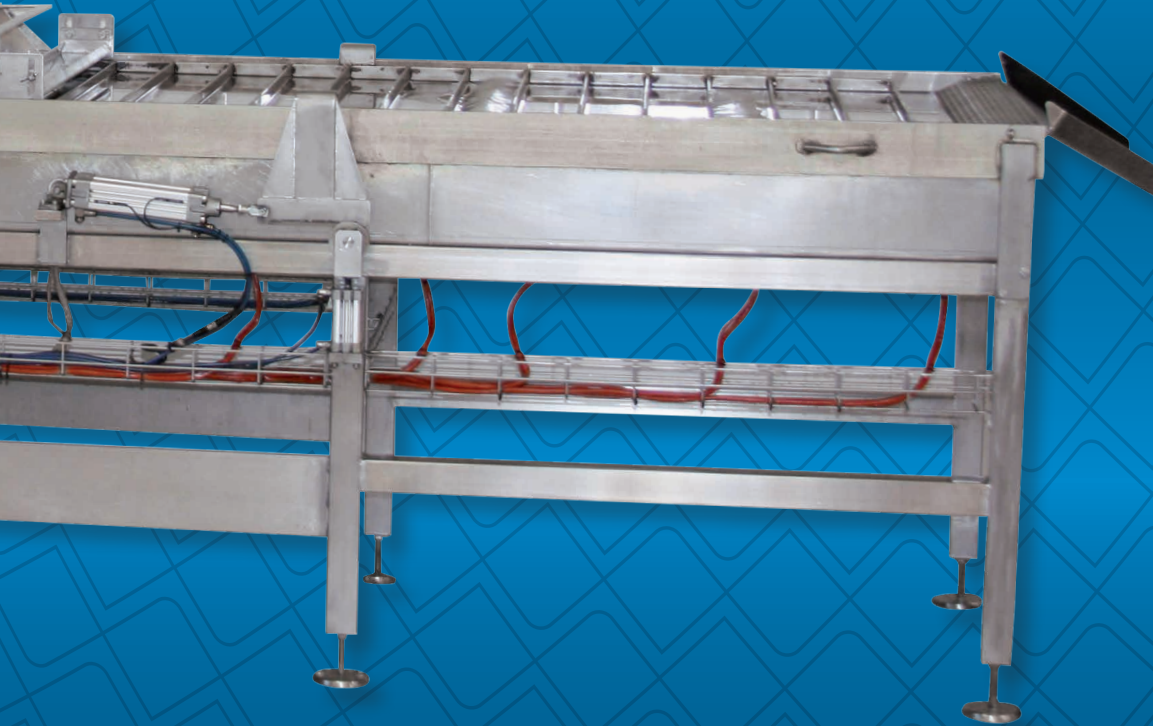
Once roasted the processed items are led to the drip tray to be drained of surplus frying oil before being led out of the roaster tunnel.

← Product container with dosing pump. Capacity 100 kg
Dispenses different types of minced ingredients.



JOM - Food & Kitchen Machinery

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TECHNICAL SPECIFICATIONS: FULLY AUTOMATED ROASTER TUNNEL

ITEM NO	FS 5000	FS 7000
Dimensions, machine: (length, height, width)	4000 x 1300 x 1500 mm	5600 x 1550 x 1500 mm
Frying pan thickness	20 mm stainless steel	20 mm stainless steel
Dimensions, container	100 l.	2 x 100 l.
Roasting capacity up to	140 kg per hour.	280 kg per hour.
Power supply	3X400 volt + PE. 65 KW 95 A	3X400 volt + PE. 130 KW 190 A
Compressed air supply	400 l per min. 8 BAR	600 l per min. 8 BAR

The roaster tunnel is available in different sizes according to your needs.



About the roaster tunnel:

- Built in stainless steel
- Automatic dispensing of the product on the frying pan
- Product container with dosing pump. Capacity 100 kg.
- Touch-screen display for easy use
- Automatically regulated roasting temperature
- Stepless adjusting of roasting time
- Automatic turning point
- Frying pan with removable teflon fabric