



FULLY AUTOMATED ROASTER TUNNEL

The roaster
tunnel speeds
up roasting



Item no. FS 5000



JOM - Food & Kitchen Machinery

FULLY AUTOMATED ROASTER TUNNEL



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 up to 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.

Fully automatic roaster tunnel for frying of minced products.

The roasting tunnel is constructed with a 20 mm stainless steel frying plate to ensure a stable heat spreading. There is loose teflon dew on the fryer, which can be removed and machine washed after production. The frying plate is divided into four heating zones, each with its own temperature control of 0 - 250 ° C. The temperature is set on the touch screen. Lay out of the minced products is done with a servo ball spindle, where a dosing valve is mounted. An adjustable pressure plate is mounted, making it possible to determine the height of the minced products when they are dosed on the frying plate. A safety guard is mounted around the dosing zone. The dosing system is mounted on a stainless steel frame with wheels and brake. The dosing system dispenses directly from the funnel to the dosing valve on the frying plate. Funnel and all removable parts are dishwasher safe.

The Roasting tunnel is constructed with Siemens PLC and touch screen, where the following can be determined:

- The temperature of each frying zone
- Roasting time
- Dosing rate
- The desired weight of the minced product from 30- 300 grams
- Reading of hourly consumption / operation
- Reading of number / pcs
- Entering / storing fixed programs

Options

- Molding tools can be selected according to the size and weight of the desired finished product.
- The molding tool can be supplied round, oblong or as desired.
- Oil must be added manually to the Roaster tunnel - the amount of oil depends on the product type.
- It is possible to choose an automatic oil dispenser.
- The Roaster tunnel is fully automatic and requires minimal staffing during frying.

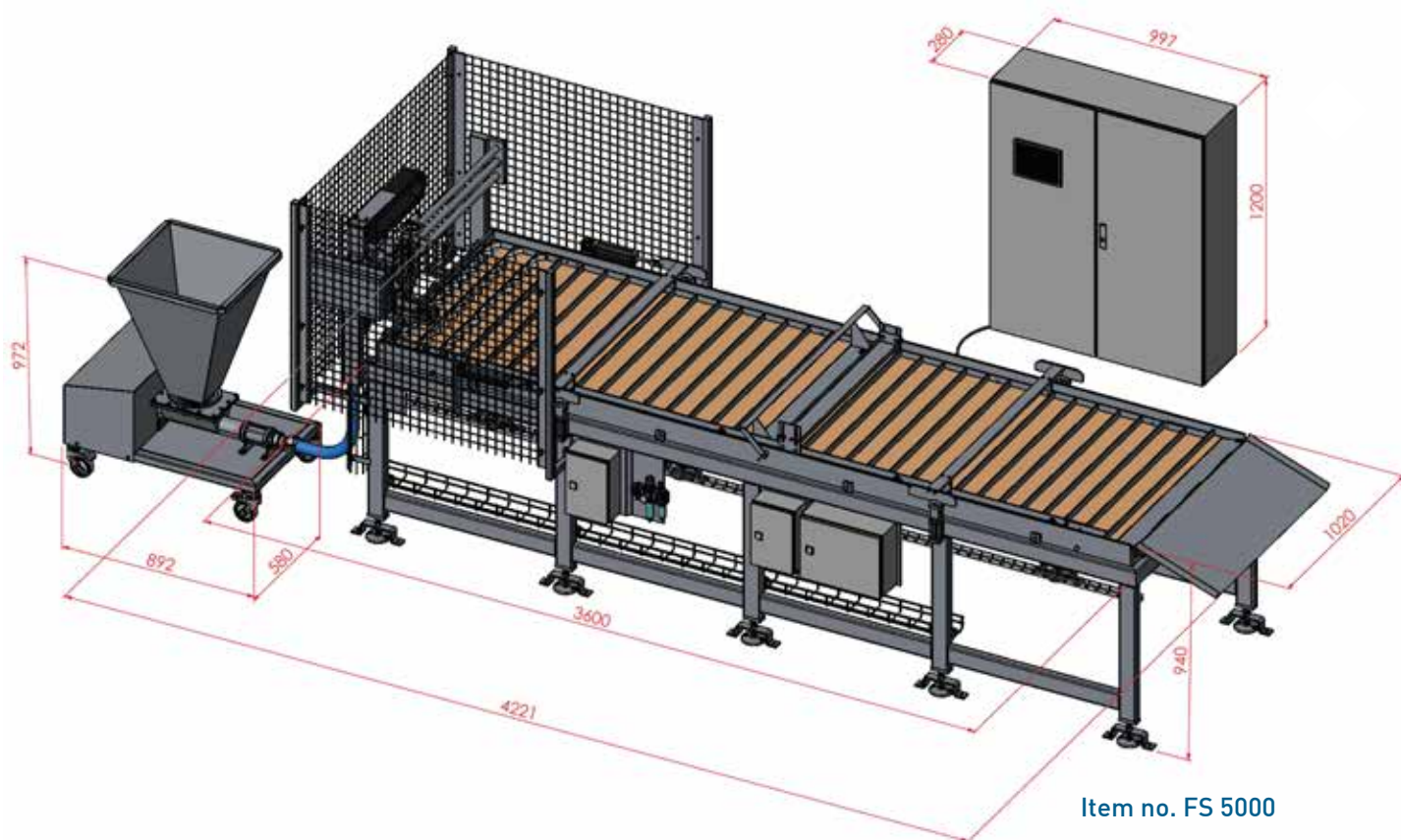
The Roaster tunnel is suitable for frying of:

- Meatballs (traditional)
- Oblong meatballs
- Fish meatballs
- Vegan minced products
- As well as all other minced products



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



TECHNICAL SPECIFICATIONS: FULLY AUTOMATED ROASTER TUNNEL

ITEM NO	FS 5000	FS 7000
Dimensions, machine: (l, h, w)	4220 x 1600 x 1450 mm	5800 x 1600 x 1700 mm
Dimensions, Frying pan	3520 x 1000 x 20 mm stainless steel	5100 x 1250 x 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	3 X 400 V + PE. 65 kW 95 A	3 X 400 V + PE. 130 kW 190 A
Compressed air supply	400 l per min. 8 BAR	600 l per min. 8 BAR
Number of units	App. 1500-2000 pcs/hour	App. 3500-4000 pcs/hour
Metering valve	1 pcs	2 pcs
Dosing pump	1 pcs	2 pcs
Standard molds, half-open	D70, 12 pcs	D70, 15 pcs
Weight	950 kg	1560 kg

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