



FULLY AUTOMATED ROASTER TUNNEL

The roaster
tunnel speeds
up roasting





The roaster tunnel from JOM speeds up roasting

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 over 1000 items such as meatballs per hour depending on the size 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.

About the roaster tunnel:

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

TECHNICAL SPECIFICATIONS: FULLY AUTOMATED ROASTER TUNNEL

ITEM NO	FS 3500	FS 5000
Dimensions, machine: (length, height, width)	3500 x 800 x 1400	5000 x 800 x 1400
Frying pan thickness	20 mm stainless steel	20 mm stainless steel
Dimensions, container	100 l.	100 l.
Roasting capacity up to	100 kg per hour.	140 kg per hour.
Power supply	3X400 volt + PE	3X400 volt + PE
Compressed air supply	200 l per min.	200 l per min.

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