



*LinearOven – high grade steaming,
cooking and grilling*

Stork Food Systems

We believe in taking processing further

STORK® *knows-how*



LinearOven – high grade steaming, cooking and grilling



In earlier times further processing was a solution for making meat left over saleable. Nowadays end products are made from specially selected meat. What is more, aspects such as quality and convenience play an ever greater role in the consumer's wish list. The industry has tuned in to this and is taking over more and more of the operations traditionally done in the kitchen. Heating up products is a good example of this. Stork Food Systems' LinearOven has been designed to steam, cook and grill a wide range of different products.

Upgrading the end product

Steaming, cooking and grilling are good examples of upgrading a product. Heat treatment with a natural or coated product as the raw material clearly adds value. Starting with your product requirements such as desired core temperature, flavour, bite and colour, the Stork LinearOven is able to give you exactly the product you want. Production takes place in a continuous process resulting in steady flow of uniformly high quality products.





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Separate compartments

LinearOven fits in extremely well with the demands and wishes of the further processing industry. To be able to steam, cook or grill product in the best possible way, LinearOven has two separate compartments where temperature and air speed can be set independently. The correct climate for a given process is achieved by injecting the correct quantity of steam. Air is sucked in by fans and directed through the separate sections such that both the top and underside of the product is exposed to it.

Each section has a heating element, which transfers heat to the air. The air then conducts this heat right into the product. Air is sucked in once more by the fans creating not just a closed circulation but also an underpressure at both entry and exit to stop the egress of too much steam when steaming.

Process management

LinearOven makes for excellent process management, particularly when it comes to setting temperatures, air speed and air humidity. Depending on the respective settings of these parameters, products are exposed to a steaming, cooking or grilling process. Operation of the oven is by means of a menu on a touch screen. This touch screen is on a control panel sited remotely from the LinearOven. You can therefore control the whole LinearOven process from a single location.



Operation of the oven is by means of a menu on a touch screen.

Unlimited possibilities for processing products

The hot air tunnel's headroom allows the processing of a wide variety of products of varying dimensions. A belt conveyor transports these effortlessly through the LinearOven. LinearOven's capacity varies depending on the execution of tunnel chosen, the products to be handled and those product characteristics required such as colour, core temperature, cooking time and air humidity.

Because of its many settings options LinearOven is suitable for the steaming, cooking, grilling and/or browning of all kinds of raw marinated products as well as cooked, baked or fried products. LinearOven's can quite often be seen in the line after Stork's GoldFryer, its job here being to completely cook flash fried products.



It is not only chicken, chicken fillets and bone-in products that can be steamed, cooked or grilled particularly efficiently in LinearOven. The oven is also extremely suitable for the cooking of formed products such as burgers, nuggets and composite products like Cordon Bleu. It will handle red meat products such as spare ribs, roast beef and sausages too.



Result of the LinearOven: a steady flow of uniformly high quality products.

Intensive cleaning for optimum hygiene

At Stork hygiene is a basic principle of paramount importance when new products are being developed. In this context a lot of attention was paid during development of the CIP system to cleaning the machine in the closed position. This can now be done fully automatically using a PLC. A separate belt washing installation has also been included in the unit.

Cleaning of the LinearOven is easy, efficient and quick. LinearOven has an automatic hoist as standard, allowing the air treatment canopy including heating elements to be lifted, if required, with the belt conveyor too.

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Another aid is a lecithin roller. This prevents product from sticking to the belt and reduces the risk of damage to your products. Another benefit is less contamination of the belt conveyor with baked-on residues.

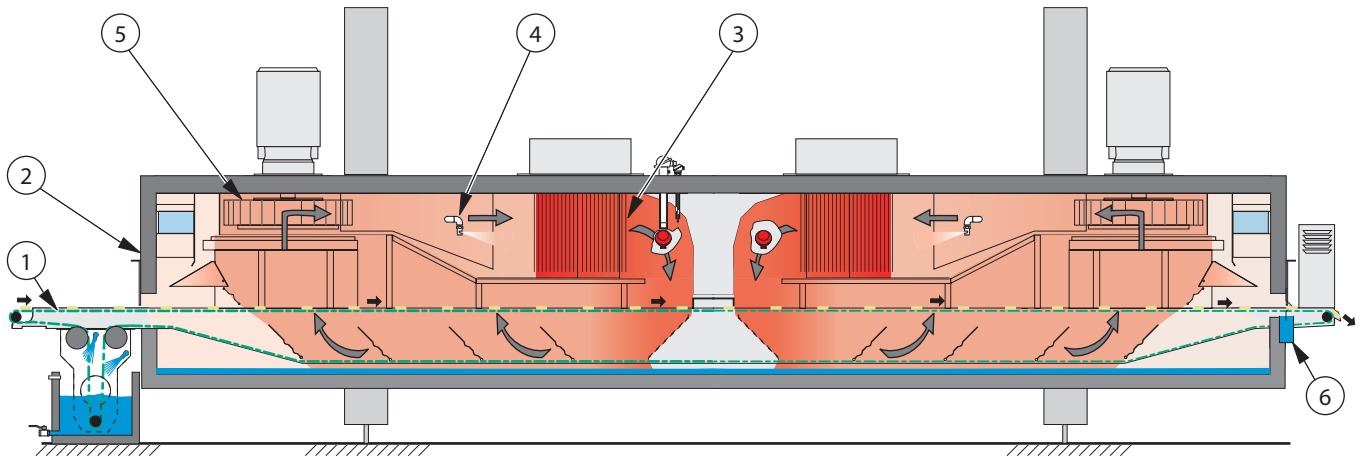


Cleaning of the LinearOven is easy, efficient and quick.

What does LinearOven offer you?

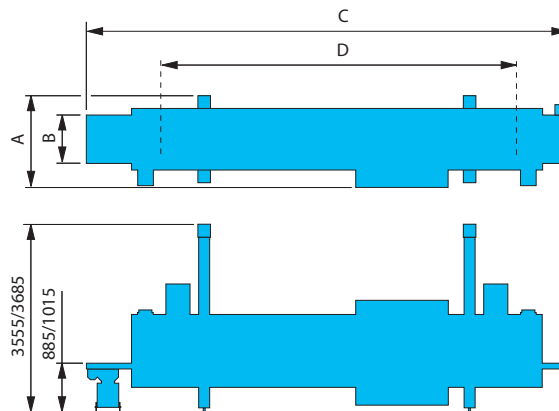
- Creation of the correct microclimate
- Higher weight yield through optimum airflow management in the hot air tunnel
- Uniform browning and cooking
- Suitable for many ranges of product
- Eminently suitable for lower capacities
- Consistently high product quality
- High level of reliability
- Automatic hoist for belt conveyor
- Easy to clean
- Efficient use of energy.





LinearOven in operation

Products are transported through the hot air tunnel (2) on a belt conveyor (1). The hot air tunnel consists of two compartments, each of which allows a different microclimate to be created round the product. Preparation of the products is controlled amongst other things by the amount of heat given off to the air by the heating elements (3). Air humidity can be controlled by the injection of steam (4). Fans (5) ensure optimum and uniform airflow. A water barrier (6) seals off the hot air tunnel.



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Type	A (mm)	B (mm)	C (mm)	D (mm) Effective cooking length
630 / 6000	1900	760	8110	6000
630 / 8000	1900	760	10110	8000
630 / 10000	1900	760	12110	10000
630 / 12000	1900	760	14110	12000
1000 / 6000	2270	1130	8110	6000
1000 / 8000	2270	1130	10110	8000
1000 / 10000	2270	1130	12110	10000
1000 / 12000	2270	1130	14110	12000
1200 / 8000	2470	1330	10110	8000
1200 / 10000	2470	1330	12110	10000
1200 / 12000	2470	1330	14110	12000

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Stork Food Systems develops, produces and maintains advanced systems for the poultry processing industry and the further processing of poultry, red meat, potato and fish products into convenience food items and meal components.

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