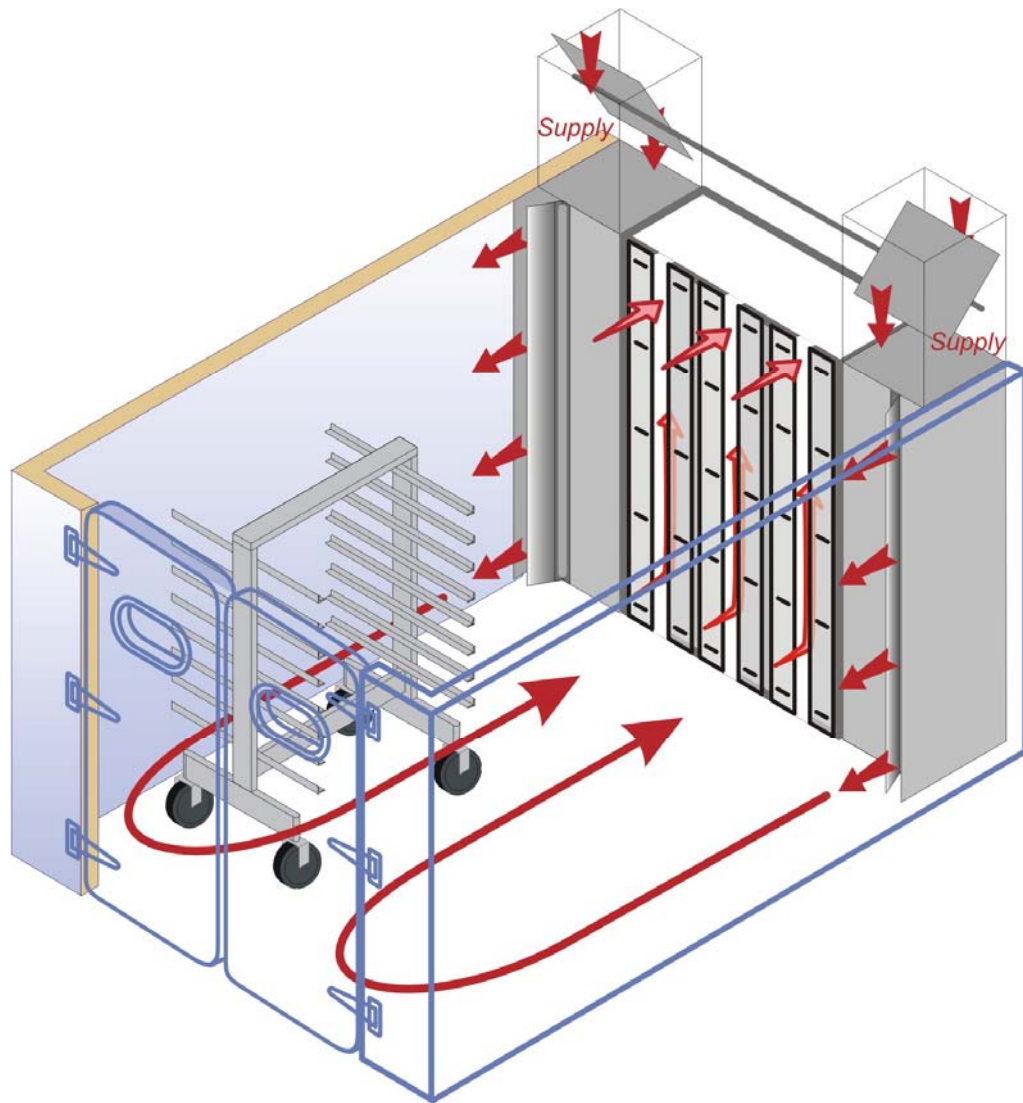


Horizontal Airflow Oven



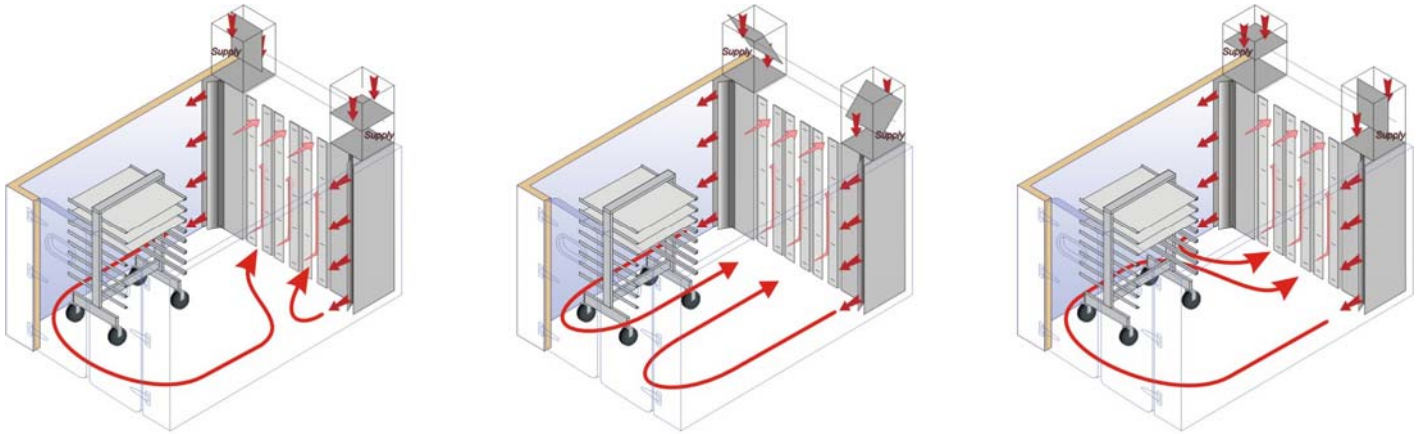
INCREASE CAPACITY EFFECTIVELY

- Closer screen placement top to bottom
- Closer product placement side to side
- Fully adjustable supply and return ducts and dampers allow fine-tuning and balancing of the airflow for your products
- Superior airflow and exhaust system shortens cycles; more batches per week

PROCESSING FLEXIBILITY

- Process narrow-stacked jerky, then wide-racked whole birds, with no adjustment; no misaligned slots or air deflectors
- Versatile design handles horizontal fish fillets, jerky, entrées, and vertically-hung products.
- Superior for high-temperature browning of poultry with drip pans

Horizontal Airflow Oven



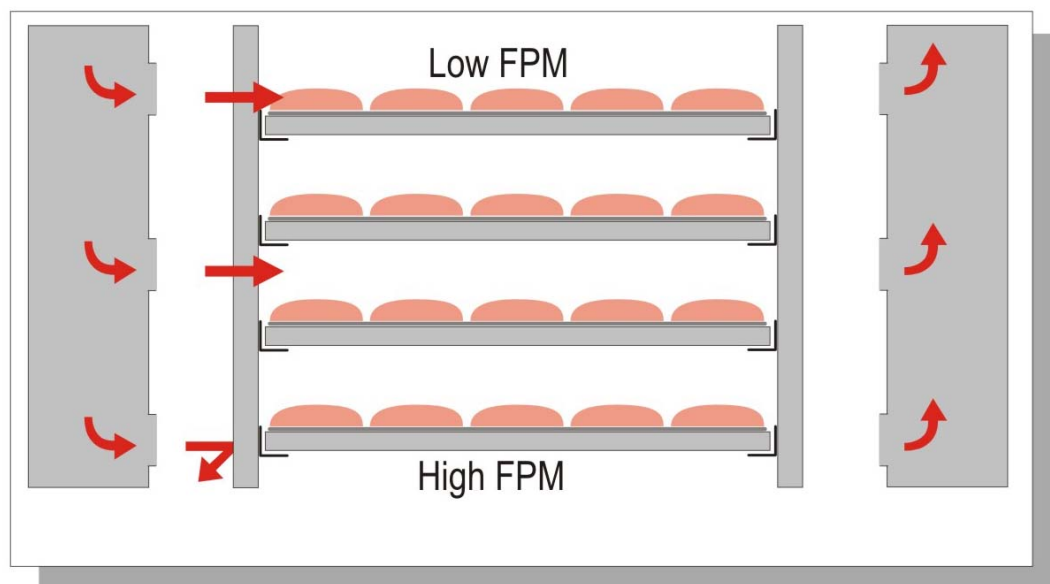
IMPROVE YIELD CONSISTENCY

- Uniform air velocity means uniform drying, which means uniform yields, color, and temperature
- No narrow slots for air supply and return, which can cause increased airflow resistance and poorly balanced airflow
- No over-treatment of product closets to slots

SUPERIOR CONTROLS

- Options are available from microprocessors to fully modulating DDC controls
- Visit the *Process Controls* section under *Equipment* at www.alkar.com for online controls demo

ALKAR Solves Problems of Old Technology



Fixed slot system is inflexible and causes poorly balanced airflow, resulting in costly yield variation