

# Rapid Roasting & Smoking



**RAPID SMOKE OR  
ROAST PRODUCTS  
CONSISTENTLY**



Liquid Smoke Application



Finished Product (Ham)



Auto Transfer to Cooler



Browning Agent Application (Turkey)



Finished Product (Turkey)



Finished Product (Ham)

**REDUCE PROCESS TIME FROM  
3 TO 8 HOURS, TO 20 TO 30 MINUTES**

**IMPROVE YIELDS  
BY 10% TO 12%**

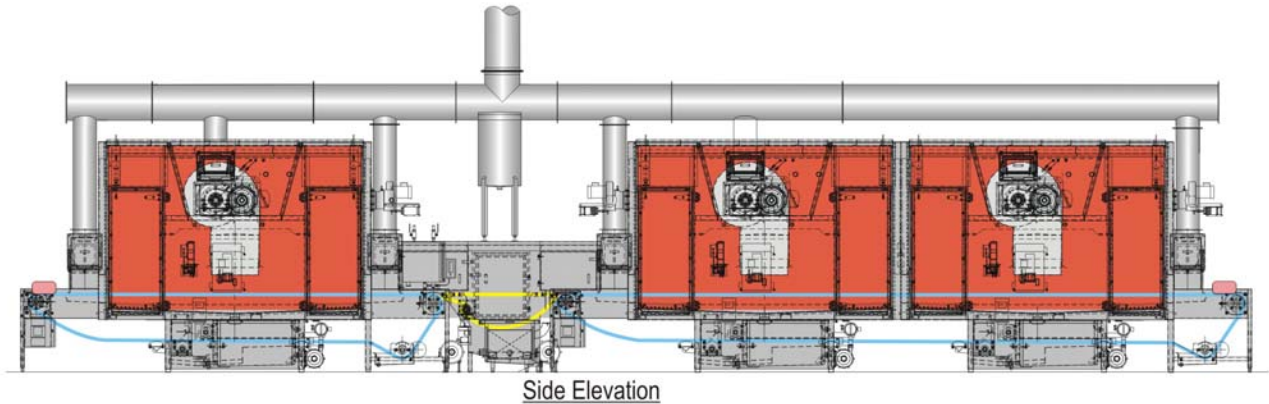


Cook-in-bag Turkey Breast (Before smoking)	Rapid Smoking 30% Liquid Smoke	Rapid Smoking 40% Liquid Smoke	Rapid Smoking 50% Liquid Smoke
	5 - 10 Minute Process		

Steam Cooked Molded Ham	Rapid Smoking 25% Liquid Smoke	Rapid Smoking 50% Liquid Smoke	Conventional Process
	5 - 30 Minute Process		3 - 8 hrs

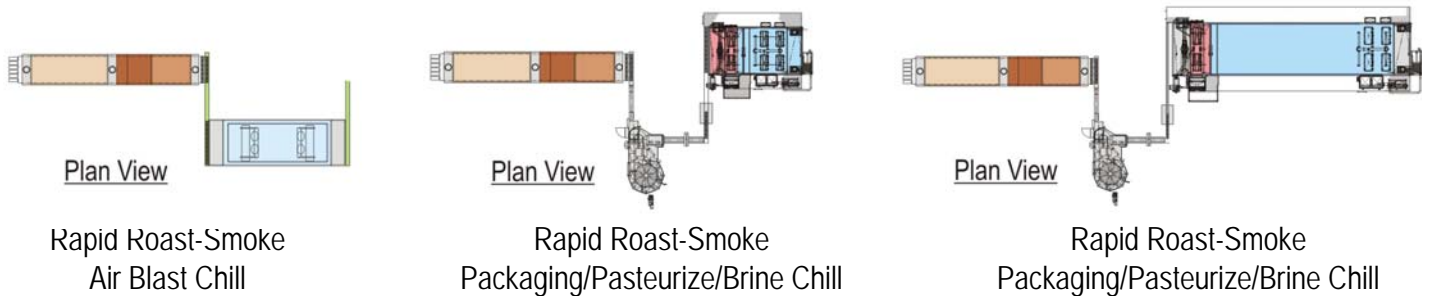
Traditional Batch Oven Processes take 3 to 8 hours. ALKAR Belt Ovens improve speed and yields.

# Rapid Roasting & Smoking



Side Elevation

## INCREASE CAPACITY AND ADD VALUE



Rapid Roast-Smoke  
Air Blast Chill

Rapid Roast-Smoke  
Packaging/Pasteurize/Brine Chill

Rapid Roast-Smoke  
Packaging/Pasteurize/Brine Chill

2,500 lb/hr to 20,000 lb/hr Systems					
Product Delivered to Rapid Roast Unit <40°F		Product Delivered to Rapid Roast Unit <40°F		Product Delivered to Rapid Roast Unit "Hot"	
Pre-dry	10 min.	Pre-dry	10 min.	Pre-dry	10 min.
Liquid smoke	2 min.	Liquid smoke	2 min.	Liquid smoke	2 min.
Post-dry	5 min.	Post-dry	5 min.	Post-dry	5 min.
Air dry	165 min	Pasteurize	5 min.	Pasteurize	5 min.
		Brine chill	45 min.	Brine chill	200 min.

## FLEXIBILITY

- Change liquid smoke concentration
- Change conveyor speed or zone temperature
- Handles wide range of product size
- Easy to operate, maintain, and clean
- Integrate with chiller and other equipment

## OPTIONS

- Direct gas, indirect gas, or thermal oil
- Post-process chilling, brine, or air
- Auto load and unload
- Post-package pasteurization
- 80" wide belt; multiple belts possible

