



Product/Service

J-Con Continuous Cook/Chill System

Source: Alkar, Division of DEC International

Introducing the New Alkar J-Con Continuous Cook/Chill System for Hot Dogs & Sausage



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This new J-Con system continuously cooks, smokes and chills 12,000 pounds per hour of hot dogs with only three operators.

This automated system directly loads from a Townsend NL21 linker onto the Alkar J-Con conveyor chain without any lifting or handling. Because the system eliminates all smokesticks, there is no limitation to casing length. The NL21 currently handles 21 inch strands which are 225 ft for 23mm. This increased length increases productivity, casing utilization, and reduces rework. The Alkar J-Con automatically unloads and conveys the finished product directly to the peeler, again saving significant labor. Because of the unique conveyor design, Alkar's new system controls the spacing and orientation of the sausage throughout the process thereby eliminating "touchers". This ensures uniform smoking, cooking and chilling which results in superior product consistency. The new Alkar J-Con system is flexible to be designed for most all linked or rope style sausage products. The process zones are modular and can be arranged to fit most plant layouts.

Alkar has installed the first J-Con Continuous System for smoked sausage, and is currently working with several leading hot dog processors for installations in 2000. Further information on the new Alkar J-Con system can be viewed at www.alkar.com

Alkar is the leading supplier of custom designed cooking and chilling equipment for the worldwide meat industry.

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