

MPO Cooking System® convection oven | Model MPO-D

For high-capacity production or product development, there's an MPO Cooking System® designed for your needs.



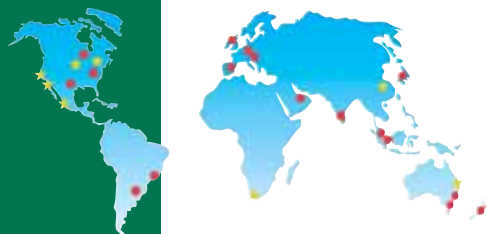
Heating System	Belt Width	Cook Lengths
Natural Gas (Direct or Indirect)	28" / 711mm	10', 20', 30', 40' / 3.05m, 6.1m, 9.15m, 12.2m
	42" / 1067mm	20', 30', 40', 60' / 6.1m, 9.15m, 12.2m, 18.3m
	52" / 1321mm	30', 40' / 9.15m, 12.2m
	80" / 2032mm	40' / 12.2m
<i>Ovens over 30' long feature two cooking zones.</i>		
Thermal Fluid	28" / 711mm	10', 20', 40' / 3.05m, 6.1m, 12.2m
	42" / 1067mm	20', 40', 60' / 6.1m, 12.2m, 18.3m
	52" / 1321mm	40' / 12.2m
	80" / 2032mm	40' / 12.2m
<i>Thermal fluid heating zones available in 10' increments.</i>		
<small>MPO model update effective Sept. 2009. Dimensions are rounded to the nearest inch/millimeter or foot/meter.</small>		

Constant improvement and engineering innovations mean these specifications may change without notice.

MPO Cooking System® convection oven is a registered trademark of Heat and Control Inc.



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HEAT AND CONTROL

MPO Cooking System® convection oven



**Versatile, high yield
cooking process!**



MPO Cooking System® convection oven

Proven high-yield cooking process delivers unmatched product quality and versatility.

Higher yield

The MPO's unique cooking process preserves more of the original moisture content and flavor of foods. Precisely control the interaction between cooking temperature and moisture to achieve rapid heat transfer without dehydration. And you can develop the ideal surface texture while maintaining valuable yield.

Multi-product flexibility

Use one oven to cook poultry, beef, pork, seafood, vegetable and filled products. Cooking parameters for a variety of products can be quickly recalled with an optional menu-driven PLC control system.

Repeatable quality

Establish settings for temperature, moisture, and cooking time and the MPO will repeat the same finished product qualities every time.

Process versatility

Use the MPO with our coating applicators, fryers, Rotary Brander, Direct Flame Searer and AirForce® impingement oven for custom-finished products.

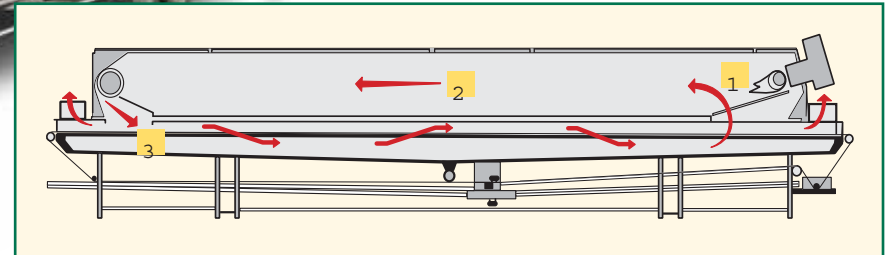
Less cleaning downtime

Without sticking or burning, product renderings simply drain off the MPO's water-cooled pan. The conveyor belt is continuously cleaned during operation. After cooking, clean-in-place sprays thoroughly sanitize all product contact areas, with no disassembly required.

Built to USDA standards



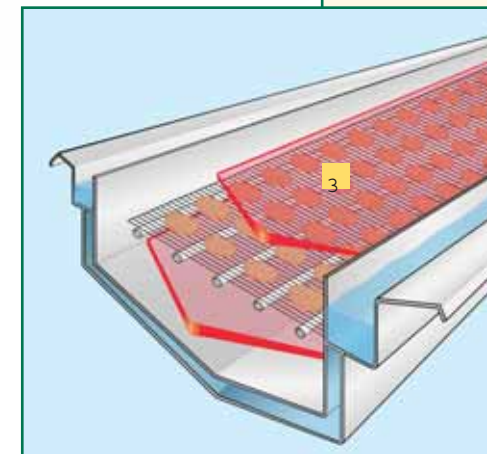
Choose from fuel-fired direct or indirect heating. Electric and thermal fluid heating systems are also available.



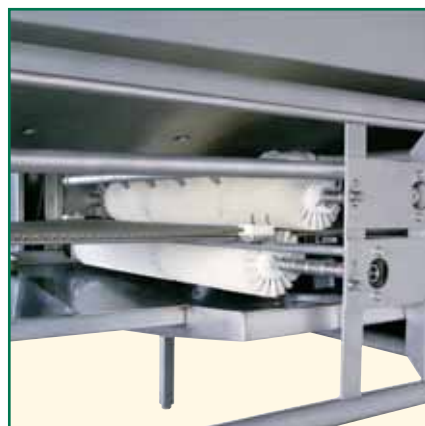
The MPO Cooking Process

Superheated steam condenses around foods, quickly transferring heat and sealing in natural moisture and flavor without oxidation or dehydration.

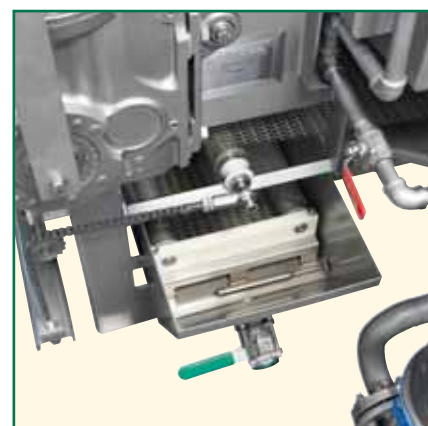
- 1 Circulating air is heated.
- 2 Air moisture content is precisely controlled.
- 3 Cooking atmosphere is evenly circulated above and below the product conveyor to all product surfaces for uniform, high yield cooking. Multi-zone ovens feature counterflow air circulation.



Cooking atmosphere completely envelops the product for rapid heat transfer. Drippings drain from the oven's water-cooled pan without burning or sticking.



Rotary brushes and a hot water rinse continuously clean the conveyor belt.



Product particles are rinsed from the belt as it leaves the oven. Automatic tensioner prolongs belt life.



Clean-in-place sprays sanitize the pan, hood and air circulation fan.

Heat and Control supplies the complete system, plus worldwide parts and technical support.

