

Linear Oven AirCook

For cooking, browning, roasting or steaming products with hot circulating air, steam, or a combination of both.

The OctoCore Linear Oven, also known as a continuous oven, is designed for cooking, browning and roasting products using hot circulating air, steam, or a combination of both. With two independently adjustable heating zones, the oven allows different temperatures to be applied within the same process, supporting efficient energy use and consistent results across a range of product sizes. Targeted airflow and adjustable humidity help maintain product quality, yield and appearance throughout production.



Product Applications

Suitable for hamburgers, meatloaf, whole chickens, burgers, bacon, pretzels and vegetarian products.



Key Benefits

Consistent Cooking and Browning: Targeted airflow supports even heat transfer, uniform cooking and consistent colour and texture.

Higher Yield: Adjustable dew point and humidity control help reduce moisture loss and retain more weight in the finished product.

Flexible Processing: Two independently adjustable heating zones allow different temperatures and products to be processed side by side in the same oven.

Energy Efficient Design: Insulated housing and dual-zone heating help minimise energy losses during production.

Efficient Cleaning: Automatic belt washing combined with CIP nozzles simplifies sanitation and supports production uptime.



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Working Principle

Products travel through the oven on a conveyor belt, passing through two independently adjustable heating zones. Hot circulating air and/or steam are directed evenly across the products, with air speed and steam injection adjustable to control temperature, humidity and browning in each zone. This allows cooking and browning to be carried out at different temperatures within the same process.

Key Technical Data

Processing methods	Cooking, browning, roasting and steaming
Heating options	Electric or thermal oil
Heating Zones	2 independently adjustable zones
Process temperature	Continuously adjustable up to 250 °C
Belt speed	Continuously adjustable
Belt width	600, 1000, 1200 or 1400
Cooking length	6–14 m
Process climate	Adjustable steam injection and dew point
Controls	Touchscreen interface with recipe management
Cleaning	Automatic belt washing; CIP available
Construction	Stainless steel and food-approved plastics

Models and Configurations

Heating Configuration: Electric or thermal oil-heated models are available to suit different energy systems and production requirements.

Dual-Zone Setup: Two independently adjustable heating zones allow different temperatures to be applied within the same process, for example to cook and brown in a single run.

Line Integration

The Linear Oven can operate as a standalone machine or as part of a continuous processing line, with adapted infeed and outfeed conveyors supporting stable product transfer. It can be integrated after a Belt Grill or Fryer to complete the cooking process while retaining moisture, yield and product quality.

Fast installation
Delivered as a complete unit for efficient installation and commissioning. OctoCore provides supervision, operator training and application support to help ensure a smooth start-up.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

Available Options

- Dew point control
- Lecithin soak
- CIP cleaning system



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