

## Various sizes of cooking systems



Cooking systems with up to 5 levels, e. g. for hamburgers, meat balls, skewers, breaded cutlets, cordon bleu, pork chops, vegetarian burgers and patties.

Heated with vapour, heat transfer oil or electrical heat element.

Available in different sizes.

Our cooking systems have been designed with the following purpose in mind:

- Reduced weight loss of the products:
  - achieve a consistent internal temperature
  - improved capacity of cooking product lines in small spaces
  - gentle cooking at low air speed
  - reduced weight loss compared to common methods without keeping warm
  
- Reduced cooking time in the preceding system if the food is kept warm:
  - reduced energy consumption
  - the products taste and look delicious
  - the adjustable cooking temperatures, e. g. 80° C to 135° C result in no or very minor weight loss of the products
  - easy integration into existing systems
  - the input and output heights of the system are on the same level: 950 mm, +/- 80 mm

## **Styles and designs**

Belt conveyor width: 400, 600 and 1,000 mm

Available machine lengths from 4 to 10 metres

Available with 1, 3 or 5 levels

Available with various types of belts for the belt conveyor

Heated by:

- heat transfer oil
- vapour
- electrical energy

Completely insulated casing

Made with stainless steel and synthetic materials approved for use in the food industry.

Self-supporting construction on 4 height-adjustable feet

## **Option:**

Increasing the humidity through vapour injection by means of the vapour control valve.