

# Combi Cooker

*Capture more value out of Your production by  
Looking into our Combi Cooking technology*



**PATENTED!**

The Combi oven is continuous with the unique advantages of contact cooking and convection/steam. Products are cooked on a solid non-stick cooking belt that runs over heating plates using steam and forced air on the top to provide the necessary temperature and color.

A Combi Cooker is the markets **Most Versatile Oven**, allowing all types of solid and semi viscous products to be processed with a natural home made appearance!

- short ROI
- easy and quick changes between products
- nice browning of surface and on sides
- always cooking on clean belts
- solid cooking belt resulting in product is cooked in it's own juice and natural fat
- clean and solid cooking belts can easily handle heavy marinated products
- no belt mark on product
- meat will "puff up" or swell, giving the texture a light and tender structure.
- products will have a home made appearance
- suitable for very sensitive products like fish etc
- reduced cost related to oil and handling



The Combi Cooker is excellent for cooking all kinds of products, with or without bone, giving a home made appearance, high quality product.



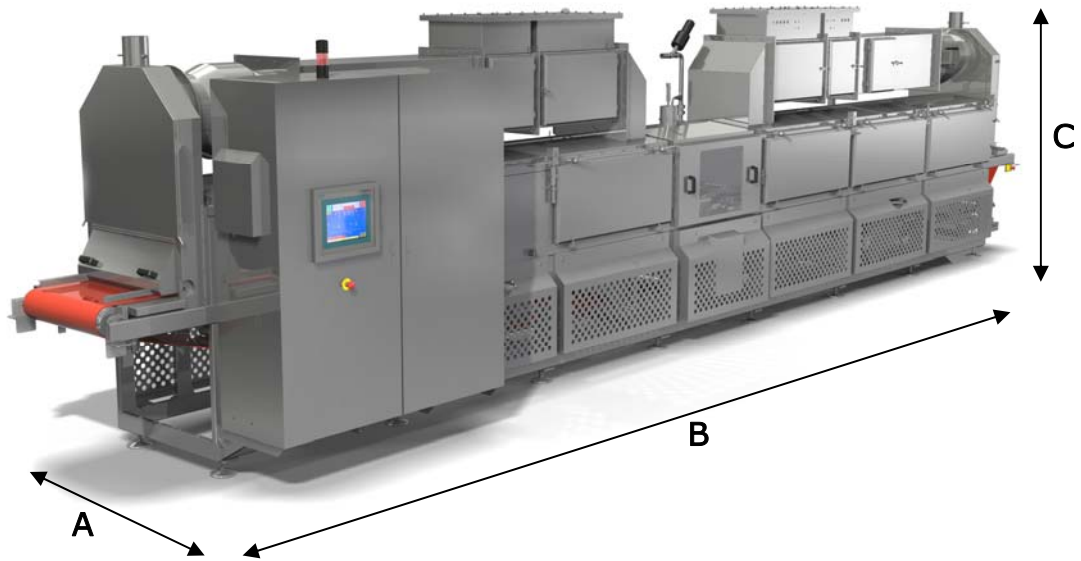
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# Combi Cooker 600-1100

## Description:

- Available with electric or thermo fluid heat source
- Temperature range up to 260°C on heating platens and 280°C on air
- Continuous belt cleaning system with scrapers and high pressure water
- Independent platen – air temperature and steam control
- Automatically controlled belt tracking and tension
- Accessory options of flip, oil applicators, pre-heated in-feed etc.
- Customer adapted length of in-feed and out-feed
- The Combi Cooker can be specially designed to clients' specifications.



## Technical specifications

Model	Width(A) mm	Length(B)mm excl. flip	Height(C)mm
Combi 625/1125	1500/2000	4000	2400
Combi 650/1150	1500/2000	6500	2400
Combi 675/1175	1500/2000	9000	2400
Combi 6100/11100	1500/2000	11500	2400
Combi 6125/11125	1500/2000	14000	2400

Flip length:1000mm



## Belt specifications

Machine	Belt Width	Effective Cooking width
Combi 600	650 mm	560 mm
Combi 1100	1100 mm	1020 mm



All data is approx figures and can be changed without notice.  
For exact figures ask for quotation.

**Our Test Centre offers Facilities for Full scale tests with Your own products to optimize best possible cooking Result and to discuss new processing ideas.**