

Contact Cooker

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



The Contact Cooker incorporates the principle of cooking the product continuously between two cooking belts. The most effective method of transferring heat between two bodies is by direct contact. This is achieved by placing the product between the two cooking belts which run between hot plates. The energy is transferred from the heating plates through the cooking belt and direct to the product. Our Contact Cooker seals the natural juiciness and natural fats in the product for highest eating quality and minimum cooking losses

- short ROI
- fast cooking provide higher yield
- easy and quick changes between products
- 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
- nice browning of product surface
- sets product surface
- no belt mark on product
- control the height on whole muscle meat during cooking, no "puffing" or swelling



The Contact Cooker is excellent for cooking boneless products such as chicken filets, meat patties, steak, bacon, pancakes, fillet of fish, shrimps, vegetables etc.



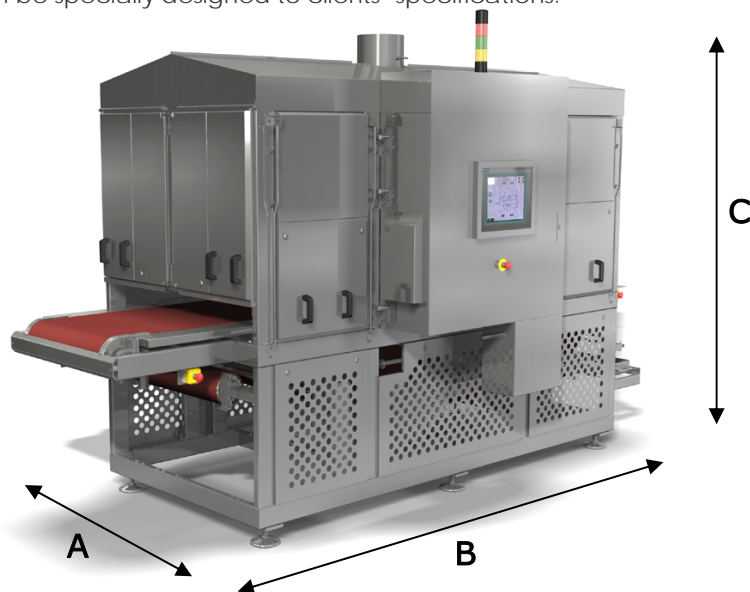
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Contact Cooker 600-1100

Description:

- Available with electric or thermal fluid oil heat source
- Adjustable cooking time, from 20 seconds to 10 minutes
- Temperature range up to 260°C
- Continuous belt cleaning system with scrapers and high pressure water
- Adjustable platen height accommodates products up to 200mm high
- Independent platen temperature control
- Automatically controlled belt tracking and tension
- Accessory options of grill-marking plates, oil applicators, pre-heated in-feed etc.
- Customer adapted length of in-feed and out-feed
- The Contact Cooker can be specially designed to clients' specifications.



Technical specifications

Model	Width(A) mm	Length(B) mm	Height(c) mm
CC 618/CC 1118	1620/2070	3600	2400
CC 624/CC 1124	1620/2070	4200	2400
CC 630/CC 1130	1620/2070	4800	2400
CC 636/CC 1136	1620/2070	5400	2400
CC 648/CC 1148	1620/2070	6600	2400
CC 660/CC 1160	1620/2070	7800	2400
CC 672/CC 1172	1620/2070	9000	2400
CC 684/CC 1184	1620/2070	10200	2400
CC 696/CC 1196	1620/2070	11400	2400



Belt specifications

Machine	Belt Width	Effective Cooking width
CC 600	650 mm	560 mm
CC 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.