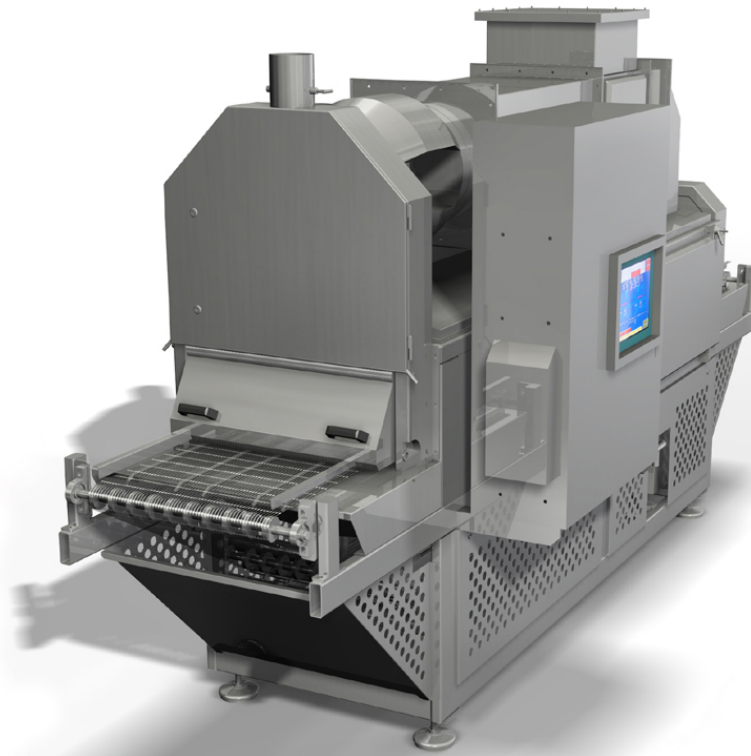


# HSC Hot air Steam Cooker

*Capture more value out of Your production by  
Looking into our Hot air Steam Cooking technology*



The HSC use convection technology. A combination of steam and high temperature forced air makes it a cost effective choice.

For some products, we recommend the convection oven as a complement to our other processing equipments; for example, after a Contact Cooker or a Combi Cooker to achieve the correct core temperature in the product.

The HSC is excellent for cooking products like:

- breaded & buttered products
- products in trays, like gratins, pates etc.
- products that requires long cooking time
- pre-fried products
- patties, meatballs etc to achieve correct core temperature after the product has been cooked in another oven
- steamed vegetables etc.



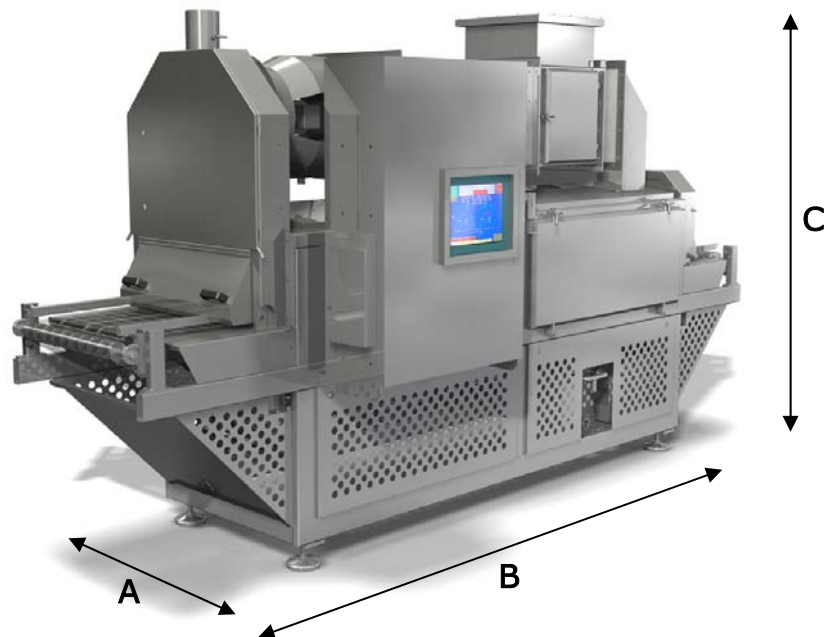
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# HSC 600-1000

## Description:

- Available with electric or thermo fluid heat source
- Adjustable cooking time, from 1 minute up to 60 minutes
- Temperature range up to 280°C on air
- Steam is "sprayed" on the products from both top and bottom
- Continuous belt cleaning system
- The HSC is build in stainless steel, hygienically and easy to clean
- The products runs on a stainless steel wirebelt
- Customer adapted length of in-feed and out-feed



## Technical specifications

Model	Width(A) mm	Length(B)mm	Height(C)mm
HSC 625/1025	1500/1900	4000	2400
HSC 650/1050	1500/1900	6500	2400
HSC 675/1075	1500/1900	9000	2400
HSC 6100/10100	1500/1900	11500	2400
HSC 6125/10125	1500/1900	14000	2400



## Belt specifications

Machine	Belt Width	Effective Cooking width
HSC 600	610 mm	590 mm
HSC 1000	1000 mm	980 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.**