



Meatball Line

Deep knowledge and long experience



- Formcook AB is a Swedish company with almost 40 years of experience in the food machinery industry.
- All our machines are assembled in our factory and we use locally manufactures for our parts, Swedish made!
- Swedish quality is world-leading!
- We are the one that has developed the cooking technique with continuous contact cooking!
- We have a high food processing knowledge!
- Our machines are stabile and genuine build in first class material
- Our cooking technique gives the product a better look and quality, more natural taste, higher yield and lower fat content, and makes it safe
- We make flexible and customer adapted technique

"Their sturdy structure, reliability, easy-to-clean architecture together with flexible and professional maintenance has had a positive exception compared to any other manufacturer in this field. And of course, product quality in the food exceeds the demand. Shortly; par excellence"

"Formcook is service and co-operative and swift regarding spare parts and support"

"...resulted with installation of both forming machine and Combi oven from Formcook.

The success did not wait and resulting in a sale increase way over our expectations! Also, we got more attractive appearance an improved taste on our products"



QS Swedish
Quality

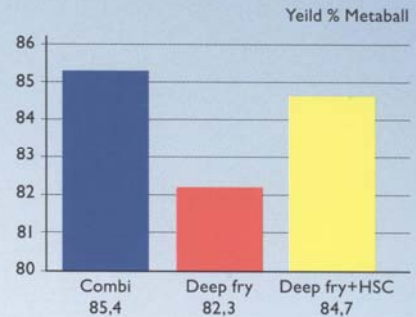
Quality and Health

We produce machines that make the very best out of your product!

Our machines combine the latest technology with a massive knowledge and experience.

Cooking with our machines gives a product that is

- Controlled through the whole cooking procedure
- Safe and with a long validity
- More even cooked
- Looking home made
- Healthier
- Less fat
- More juicy



Why healthier with Formcook's machines?

We don't need to use any additional fat or oil when cooking!

No deep-frying that gives the product an un-natural appearance, more fat and a fatty taste.

Due to the cooking belt that is solid, the natural juices, marinade and fat from the product remains on the belt allowing the product to be cooking in it!

Some juice, marinade will be absorbed by the product resulting in a higher yield.

So natural, no additives!

A fat free cooking is healthy and right in a time when science tell us about food related diseases, heart problems, diabetes, over weight, cancer etc.

Formcook's line

Our most *flexible* cooking line for meatballs and other applications!
Forming, pre-cooking and cooking.

Wiking 6

The Wiking 6 is a stabile, fully mechanical machine for food products that works with low pressure making it possible to form very delicate and sensitive products.

We can form products up to 40mm thick and the shape that You want, even 3-d!

Our forming machine is very precise in weight and easy to operate and maintain. 74dB makes is quiet.

As an extra option we have a meatball rolling device.

Contact Cooker

The most effective method of transferring heat to a product is double sided contact heating; *conduction*.

The products is placed between the two cooking belt which have contact with the heating platens. The energy is transferred from the heating platens throw the cooking belts into the product.

Including continuously belt-cleaning system.

The Contact Cooker sears the product surface and coagulates resulting in increased yield and fast cooking.

Combi oven

We combine **convection** – and **conduction** cooking in our **Patented** Combi oven!

Each cooking zone can be individually controlled, giving the customer unlimited ways of settings.

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Heating plates give contact cooking on bottom.

Steam gives puffiness to the product, better heat transfer, juiciness and higher yield.

Hot air up to 280°C with velocity browning the surface of the product and transfer heat.

Including continuously belt-cleaning system.

The *Flip* gives the product the possibility to be contact cooked on both sides.

The product will get a nice home made appearance!



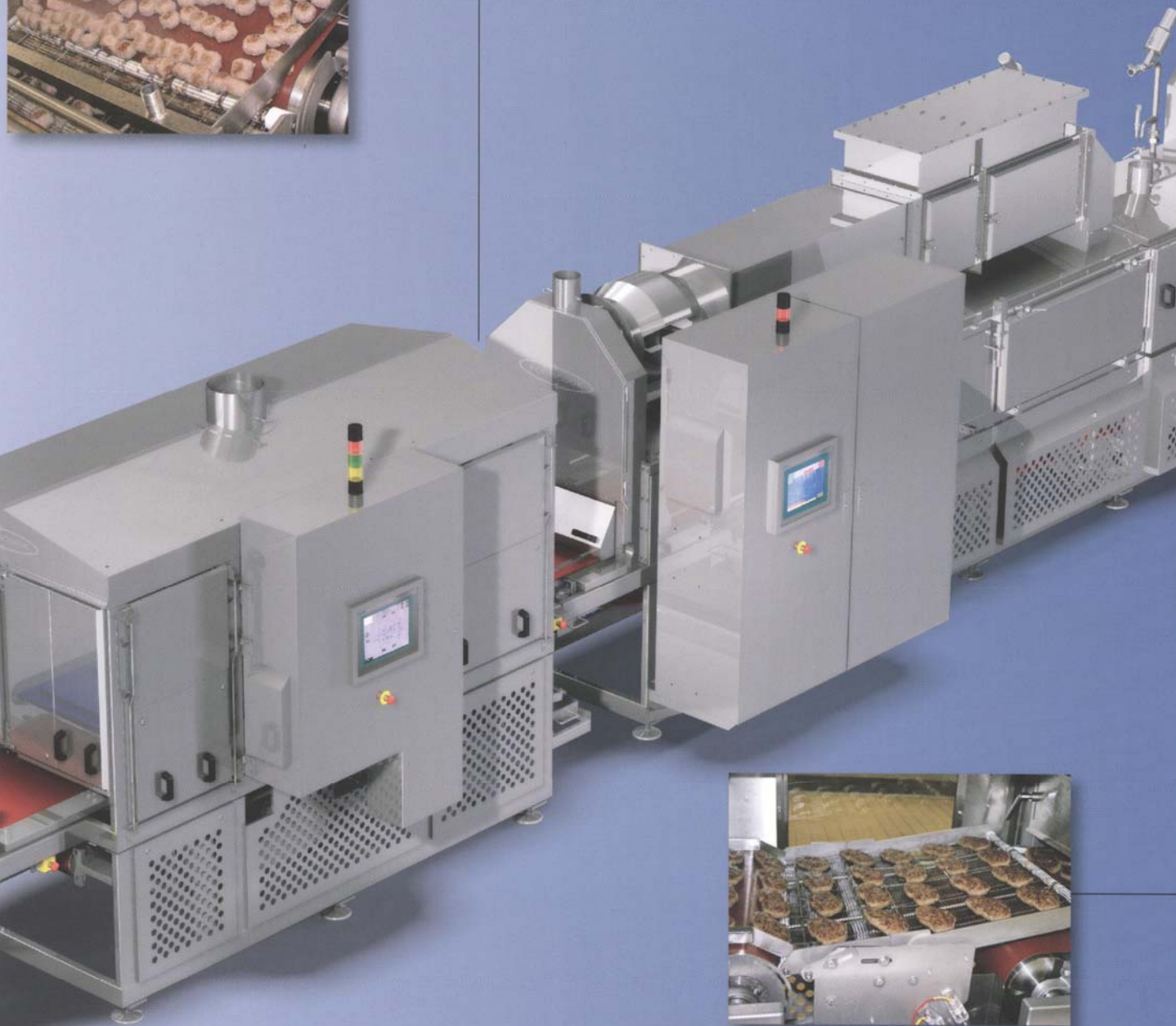


Wiking 6 forms precise with very small differences in weight



Contact cooking gives a nice colour and a fully cooked product if desired





The product is flipped to get contact cooking on both sides



A perfect result with a home made appearance and fully cooked

Hygiene with Formcook's machines

Hygiene is crucial in food processing industry. It is important to be able to clean the equipment fast and effective.

We have tried to adapt our machines after these demands.

A machine that is easy to clean increases the quality of the application.

Good hygiene and correct handling will minimize the risk of contamination.

Our forming machine Wiking 6 has few parts to be removed before cleaning and a practical wash trolley to put removed parts on for easy cleaning.

All our cooking machines have a cleaning system with warm water and effective high-pressure pump to clean the cooking belt. Always cook on a clean belt!

Fat trays along the sides and ends collect fat/juice and are easy to clean.

The Combi Cooker has a build-in cleaning system with steam and hot air for easy cleaning the inside of the machine.

All our machines are made in stainless steel



"One cannot think well, love well, sleep well, if one has not dined well"

Virginia Woolf.



• Food Equipment for the Future •

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