

Frying & Cooking systems



Combi Cook

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2020-2021

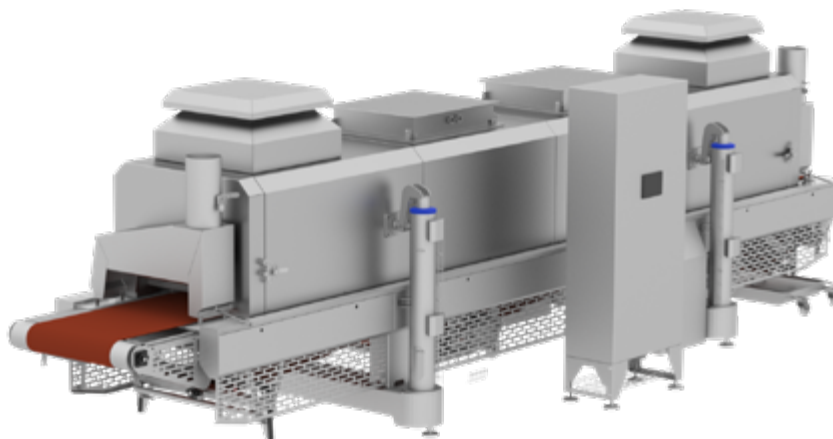
HITEC 
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Combi Cook

The HiTec Combi Cooker is designed contact cooking of products without additional fat combining with hot circulating air and/or steam.



Technical Features:

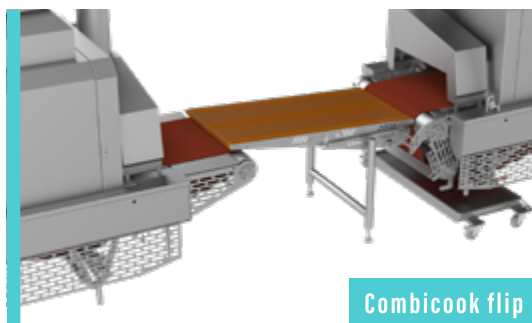
- Production speed can be continuously adjusted
- Suitable for products of the most diverse sizes and even very sticky products such as glazed and marinated poultry cuts due to anti-stick, glass fibre reinforced upper and lower belts
- Heating by electrically and thermal-oil heated plates combined with hot air/steam
- Steam injection for setting the desired air humidity with optional dew point control for maximisation of yield.
- Process temperature continuously adjustable up to max. 260°C
- Sophisticated air guiding to ensure the best and uniform heat transfer and browning
- Remote maintenance service
- Automatic, continuous belt washing system in combination with CIP nozzles provide perfect cleaning
- Made entirely of stainless steel and food-safe plastics
- High operational reliability
- Intuitive operability via a touch panel, with recipe management

The products are conveyed through the machine between an a lower PTFE coated belt and cooked by plates heated electrically or by thermal oil combined with hot circulating air and/or steam. The Contact Cook oven has separate, adjustable heating zones, by which optimal cooking and colour results as well as low moisture losses are achieved.

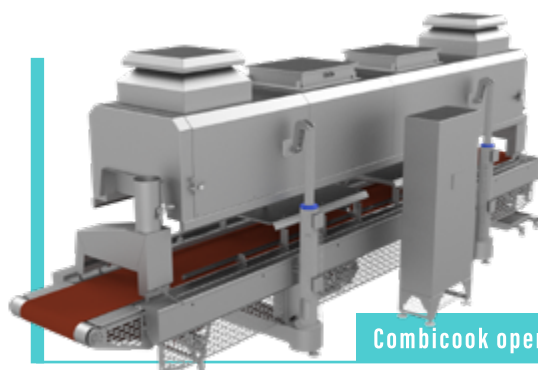
The climate-zone system ensures high cook yields while at the same time the energy consumption is minimised. The result of this process is a product that looks appetising and has a natural taste of its own, without any addition of fat and with a slight loss of weight.

These aspects correspond with the present trend towards healthier and lighter cuisine.

For your application we offer you, based on our standard design, machines of various sizes, different additional options and add-on equipment.



Combicook flip



Combicook open

Due to the flexible combination options, we can configure the perfect solution for you. Should your optimal solution, however, not be achievable in this way, we would be glad to develop it together with you.