

Frying & Cooking systems



HiTec Belt Grill Systems

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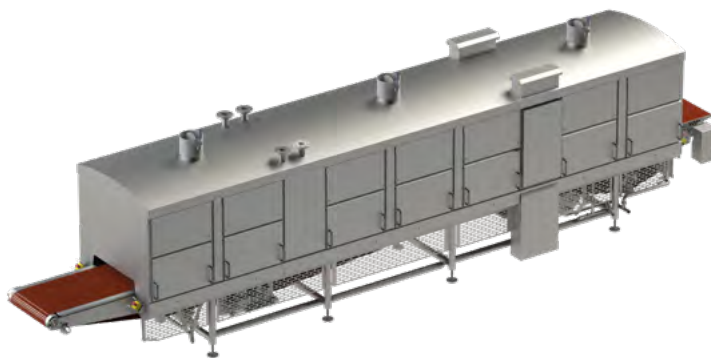


PROCESSING | SOLUTIONS | TAILOR MADE

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HiTec Belt Grill Systems

The HiTec Belt Grill contact cooker is designed for the even, double-sided contact cooking of products without additional fat.



Technical Features:

- No belt marks on the products
- Heating by electric or thermal oil heated plates
- Process temperature continuously adjustable up to max. 260 ° C
- Intuitive operability via a touch panel with recipe management
- Networking with the remote maintenance service
- automatic, continuous belt washing system (without chemical additives)
- Made entirely of stainless steel and food-approved plastics
- High operational reliability

The products are conveyed through the machine between an upper and a lower PTFE coated belt and cooked by plates heated electrically or by thermal oil. The plates can be equipped with patterns such as grill marks depending on the desired appearance of the products. Since the products cook in their own fat, 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.

Infinitely adjustable production speed
Due to the glass fiber reinforced non-stick upper and lower band, it is suitable for a wide range of products, right up to highly adhesive products such as glazed and marinated poultry parts.

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

