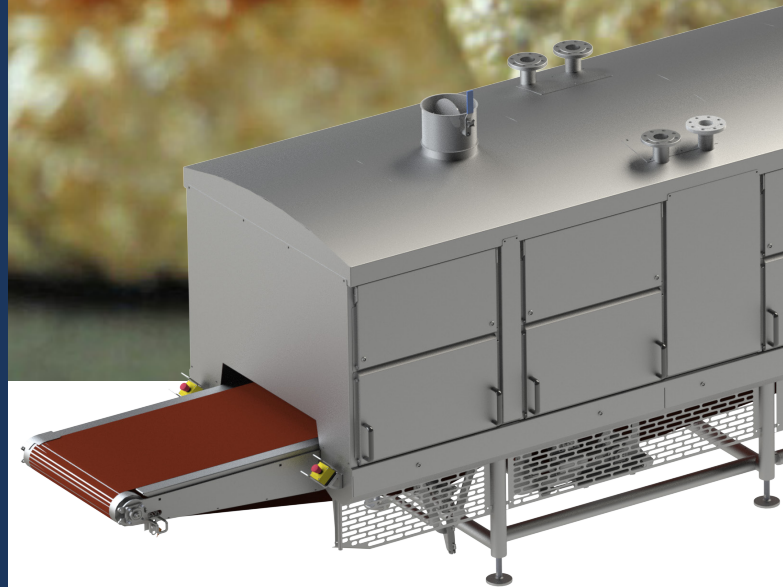


Belt Grill Pro-Series

For even, double-sided contact cooking and browning of meat, poultry, seafood, plant-based products and other flat food applications.

The OctoCore Belt Grill cooks products between two synchronized PTFE-coated belts and heated contact plates. The direct heat transfer supports fast, uniform cooking, consistent browning and improved yield by helping retain moisture. Products cook in their own fat without additional oil, while flexible settings and optional grill mark patterns allow the process and final appearance to be adapted to different applications.



Product Applications

Suitable for burger patties, chicken, steaks, bacon, fish, shrimp, bread, vegetables and plant-based products.



Key Benefits

Consistent Cooking and Browning: Direct contact from both sides supports even heat transfer, uniform cooking and repeatable product colour.

Higher Yield: Fast surface sealing helps retain moisture and reduce cooking losses, especially when followed by oven cooking.

Cooking Without Additional Oil: Products cook in their own fat, supporting a natural taste and lighter processing.

Controlled Product Appearance: Optional grill mark patterns create a defined grilled appearance and can support product differentiation.

Efficient Cleaning: Continuous belt washing and accessible hygienic design support longer production runs and simplify sanitation.



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Working Principle

Products are conveyed between two synchronized PTFE-coated belts and pressed against heated contact plates from both sides. The adjustable distance between the belts maintains direct contact with products of different thicknesses, supporting fast and even heat transfer.

Key Technical Data

Processing methods	Double-sided contact cooking
Heating options	Electric or thermal oil
Process temperature	Continuously adjustable up to 240 °C
Belt speed	Continuously adjustable
Belt system	Synchronized PTFE-coated upper and lower belts
Belt cleaning	Continuous automatic cleaning system
Product adjustment	Automatic distance adjustment between belts
Product height	Up to 150 mm, depending on model
Controls	Touchscreen interface with recipe management
Remote service	Available
Construction	Stainless steel and food-approved plastics

Models and Configurations

Pro Series: Designed for industrial production, with flexible machine sizes, electric or thermal oil heating and automatic adjustment for products up to 150 mm high.

Eco Series: A compact, cost-efficient option for smaller-scale production, available in four standard sizes with electric heating and suitable for products up to 50 mm high.

Configuration: Belt width, cooking length, heating method and product clearance are selected according to the product, required capacity and available factory space.

Line Integration

The Belt Grill can operate as a standalone machine or as part of a continuous processing line, with adapted infeed and outfeed conveyors supporting stable product transfer. It can be integrated after forming or preparation equipment and followed by a Linear Oven or Spiral Oven to complete the cooking process while retaining moisture, yield and product quality.

Fast installation

Delivered as a complete unit for efficient installation and commissioning. OctoCore provides supervision, operator training and application support to help ensure a smooth start-up.

One Partner for the Processing Line

OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

Available Options

- Grill mark patterns
- Grill mark laser detection
- Custom infeed and outfeed conveyors
- Fat collection system



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