OctoCore



OctoCore HydroCook

For precise cooking and pasteurization in a controlled water environment.

The OctoCore Water Cooker is built around a dual-belt system that guarantees a controlled cooking time and consistent product positioning throughout the process. Products are guided between an upper and lower belt, preventing movement and ensuring uniform heat exposure. Indirect steam heating, combined with PLC-controlled temperature and water level management, maintains accurate and stable cooking conditions, supporting reliable cooking, blanching, sous-vide and pasteurization across a wide range of products.

Product Applications

Suitable for meat and poultry, vegetables and plant-based products, including formed and round items such as burgers, meatballs and frikandellen.





Key Benefits

Consistent Cooking Results: The dual-belt system holds products in place and guarantees a fixed residence time, supporting uniform cooking and pasteurization across every batch.

Precise Temperature Control: Indirect steam heating and PLC-controlled temperature management maintain accurate, stable water temperatures up to 99 °C.

Flexible Process Settings: Stay-in time is fully adjustable, allowing the process to be tailored to different products and recipes.

Hygienic Design: Built in accordance with EHEDG guidelines, with a liftable superstructure that provides full access for cleaning.

Efficient Cleaning: Automatic water level control and a coarse filter in the pump tray help maintain consistent operation and simplify maintenance.

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Working Principle

Products are conveyed between a lower and upper belt, with the fixed distance between them ensuring accurate residence time and consistent product output. The lower belt's low carriers accommodate round or formed products, while the upper belt's carriers hold products in place throughout the cooking process. Indirect steam heating, controlled via a continuously adjustable valve and PLC, maintains an accurate water temperature. At the inlet, an adjustable propelling water flow ensures constant temperature and even product distribution, while automatic water level control via a radar sensor keeps the water level precisely maintained.

Key Technical Data

Processing methods	Cooking, blanching, pasteurizing and sous-vide cooking
Heating method	Indirect steam heating
Water temperature	Up to 99 °C
Stay-in time	Fully adjustable
Water level control	Automatic, via radar sensor
Belt system	Lower and upper belt with fixed distance
Controls	Touchscreen interface
Construction	Stainless steel, insulated substructure
Hygiene standard	Built in accordance with EHEDG guidelines

Models and Configurations

OctoCore HydroCook is custom-built to match production needs, with belt length, capacity and heating configuration selected according to the product, required throughput and available factory space.

Line Integration

OctoCore HydroCook 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 is well suited for integration ahead of chilling or freezing equipment to complete the cooking process while maintaining product quality and food safety.

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

- Rotating particle drum
- Scraper belt
- CIP cleaning system

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