OctoCore



OctoCore IF-Cook

For precise cooking of shrimp/ prawns and other crustaceans, with a unique multizone temperature system for the highest cooking yield.

The OctoCore IF-Cook guarantees that the product reaches the desired core temperature (BRCGS Food Safety Standard) without under- or overcooking. This is achieved by the uniquely designed three temperature zones, which do not subject the shrimp/prawns to excessive temperatures. A high product layer on the belt gives high capacity per square metre, making optimal use of available production space. The large volume of recirculated water reaches every shrimp/prawn at the same temperature and for the same time, preventing grey spots from undercooking.

Product Applications

Suitable for all sizes of shrimp/prawns, peeled or unpeeled, and crustacean.







Key Benefits

Precise, Consistent Cooking: Three temperature zones to create a flat belly temperature curve to prevent overcooking. Core temperature will reach BRCGS Food Safety Standards, even with a high layer on the belt.

Highest Yield: A minimum of 90% cooking yield under certain cooking conditions can be guaranteed.

Energy Efficient: Turbo steam injection into each water tank ensures instant reheating to set-point. The low temperature drop in the return water results in little steam needed to reheat. This can reduce steam consumption up to 40% compared to steam cookers.

Easy Access: An open, accessible design simplifies maintenance and cleaning.

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Working Principle

The OctoCore IF-Cook can be configured with either a conveyor belt or flume infeed system. The product passes through three independently adjustable temperature zones. Using impingement flash technology, a rainshower system delivers hot water directly onto the product, breaking the insulating layer of air around it for fast, uniform heat transfer. A cross-flow water system maintains consistent temperatures across all zones, allowing precise control over cooking time and surface temperature so the core reaches food-safe levels without overcooking the surface. Water is heated by direct steam injection, which is fully absorbed into the recirculated water.

Key Technical Data

Processing methods	Rainshower cooking
Heating method	Turbo steam injection into water tanks
Temperature zones	3 independently adjustable zones, ranging 60-99°C
Temperature control	Accurate to within 0.2°C of set temperature
Belt width	1 000-1 500 mm
Belt type	Stainless steel or plastic (modular)
Controls	Siemens or Allen Bradley PLC, computer-based Windows HMI (touch screen)
Recipe management	Up to 99 recipes
Control panel	HMI and electrical cabinet on machine body
Construction	Stainless steel AISI 304 (AISI 316 optional)
Cleaning option	Partial CIP-system
Hygenic design	In line with the EHEDG guidelines

Models and Configurations

The OctoCore IF-Cook is available in five different size models with a capacity range for shirmps/prawns between 1 000-7 000 kg/h.

Line Integration

The OctoCore IF-Cook 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 commonly followed by an OctoCore IF-Chill to rapidly cool the shrimp and prawns after cooking, supporting high yield and preparing the product for efficient IQF freezing. The line can be completed with freezing and glazing.

Fast installation
Delivered pre-assembled and ready for operation within days of arrival, compared to the several weeks typically required for on-site assembly of spiral freezers. 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.

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