OctoCore



OctoCore SpiralCook

For cooking, browning, roasting, or steaming products with hot circulating air, steam, or a combination of both.

When products require long cooking times and precise climate control, a spiral oven provides an efficient solution within a limited footprint. By combining controlled airflow and adjustable humidity, a spiral oven supports stable product quality while handling high-capacity production. It is especially effective as part of a multi-step cooking process where yield, appearance, and consistency must be maintained.

Product Applications

Suitable for a wide range of meat, poultry, seafood, plant-based products and ready meals.









Key Benefits

Consistent Cooking and Browning: Targeted airflow supports even heat transfer, uniform cooking and consistent colour and texture.

Higher Yield: Controlled humidity helps reduce moisture loss and retain more weight in the finished product.

High Capacity in a Compact Footprint: The spiral belt provides a large cooking area while keeping floor-space requirements low.

Flexible Processing: Adjustable process parameters allow the oven to handle different products and production targets.

Efficient Cleaning: Automatic belt washing and optional CIP simplify sanitation and support production uptime.

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Working Principle

Products enter the oven at the lower level and travel upward on a multi-tier spiral conveyor belt before exiting at the top. Fans circulate heated air throughout the chamber and direct it evenly across the individual tiers for consistent heat transfer.

Key Technical Data

Processing methods	Cooking, browning, roasting and steaming
Heating options	Electric, thermal oil or steam-powered
Process temperature	Continuously adjustable up to 220 °C
Spiral configuration	5–10 tiers
Belt width	600 mm or 1,000 mm
Belt speed	Continuously adjustable
Process climate	Adjustable steam injection and humidity control
Controls	Touchscreen interface with recipe management
Cleaning	Automatic belt washing; CIP available
Capacity	Single Unit 1,000 - 2,000 kg/h (product dependent)
Construction	Stainless steel

Models and Configurations

Capacity-Based Configuration: The oven configuration is selected according to the product, required throughput and available factory space.

Single or Twin Configuration: Single-unit operation or two linked ovens for increased capacity.

Single-Unit Capacity: Approximately 1,000–2,000 kg/h, depending on the product and process.

Product-Specific Tier Layout: Tier spacing and cooking length are selected according to product height and processing requirements.

Line Integration

The OctoCore SpiralCook can operate as a standalone machine or as part of a continuous processing line. Infeed and outfeed conveyors can be adapted to the surrounding equipment, supporting stable product transfer and a consistent production flow.

Fast installation
Delivered as a complete unit for plug-and-play installation. With all required utilities in place, the oven can be ready for operation within one week.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

Available Options

- Dew point control
- CIP cleaning system
- Adapted infeed and outfeed converyors
- Remote service connection

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