




Formcook HSC

Hot Air Steam Cooker





Formcook HSC 600–1000

The Formcook HSC uses convection technology. A combination of steam and high temperature forced air makes it a cost-effective choice. For some products, we recommend the Formcook HSC as a complement to our other processing equipment, for example after a contact cooker, a combi cooker or a fryer, to achieve the correct core temperature in the product.

Benefits

The HSC is excellent for cooking products such as:

- Prefried breaded and battered products
- Products in trays, like gratins and patés
- Products that require long cooking times
- Pre-fried products
- Patties and meatballs which need to achieve the correct core temperature after the product has been cooked in another oven
- Steamed vegetables

Features

- Available with an electric heat source
- Adjustable cooking time
- Temperature range up to 280°C on air
- Steam is 'sprayed' on the products from both top and bottom
- Continuous belt cleaning system
- Accommodates products up to 150 mm high
- Built in stainless steel, hygienic and easy to clean
- Products run on a stainless steel wire belt
- In-feed and out-feed lengths can be adapted to meet customer requirements



Technical specifications

Model	Width (A) mm	Length (B) mm	Height (C) mm
HSC 625/1025	1500/1900	4000	2400
HSC 650/1050	1500/1900	6500	2400
HSC 675/1075	1500/1900	9000	2400
HSC 6100/10100	1500/1900	11500	2400
HSC 6125/10125	1500/1900	14000	2400

Belt specifications

Machine	Belt Width, mm	Effective Cooking width, mm
HSC 600	610	590
HSC 1100	1000	980

All data is approximate and subject to change. For more detailed information please contact your local JBT representative.

You can trial the Formcook HSC in JBT's Food Technology Centre using your own products and recipes, under the supervision of a trained technical team.





We are your single source for profitable processing solutions

JBT can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centres have served leading processors in development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT representative or by visiting our website.

www.jbtfoodtech.com

Subject to change without notice.

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www.jbtfoodtech.com

North America

JBT FoodTech
1622 First St.
Sandusky, OH 44870
USA
Phone: +1 419 626 0304
Fax: +1 419 626 9560

Asia

JBT FoodTech
159/26 Serm-Mit Tower, Room no. 1602-3
Sukhumvit 21 Road, Klongtoey Nua Sub-district
Wattana District, Bangkok 10110, THAILAND
Phone: +66 2257 4000
Fax: +66 2261 4099

Europe

JBT FoodTech
Rusthällsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone: +46 42 490 4000
Fax: +46 42 490 4040

Latin America

JBT FoodTech
Av Eng Luis Carlos Berrini, 1461
9th Floor – Brooklin
04571-903 Sao Paulo BRAZIL
Phone: +55 11 3055 1010
Fax: +55 11 3055 1030