



Formcook Contact Cooker



Formcook Contact C

The Formcook Contact Cooker is based on the principle of cooking the product continuously between two cooking belts. The most effective method of transferring heat between two bodies is by direct contact. This is achieved by placing the product between the two cooking belts which run between hot plates. Energy is transferred from the heating plates through the cooking belt and direct to the product. The contact cooker seals the natural juices and fats in the product for highest eating quality and minimum cooking losses.

Benefits

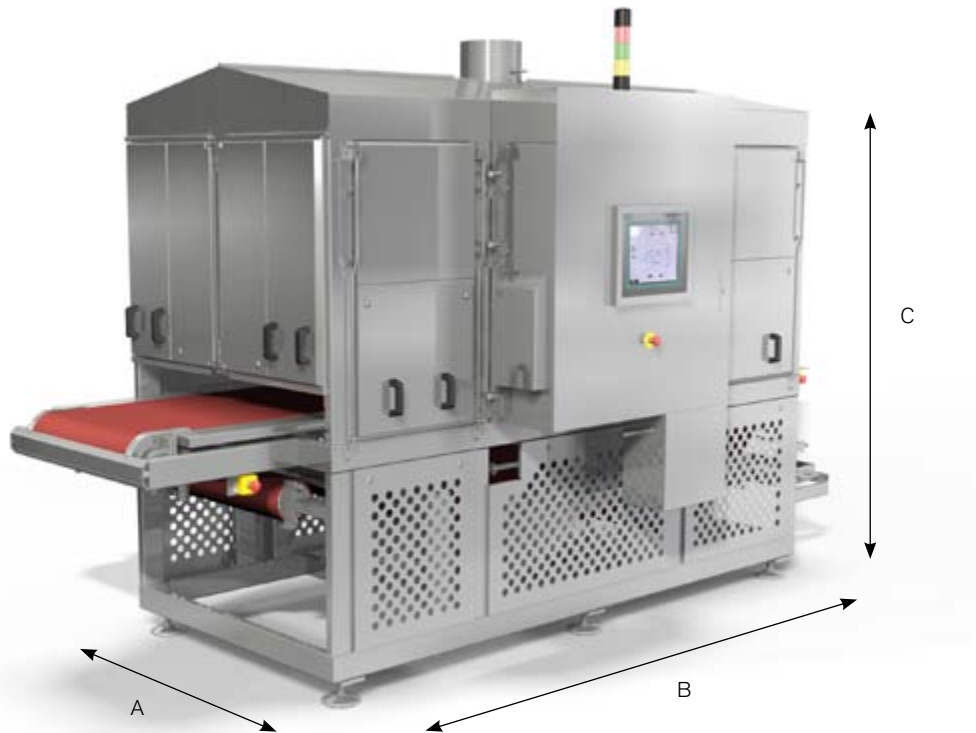
- Short ROI
- Fast cooking provides higher yield
- Easy and quick changes between products
- Products are always cooked on clean belts
- The solid cooking belt means product is cooked in its own juices and natural fats
- Clean and solid cooking belts can easily handle heavily marinated products
- Perfect browning of product surface
- Sets product surface
- No belt marks on product
- Controls the height on whole muscle meat during cooking, preventing 'puffing' or swelling

Features

- Available with electric or thermal fluid oil heat source
- Adjustable cooking time
- Temperature range up to 260°C
- Continuous belt cleaning system with scrapers and high pressure water
- Adjustable platen height accommodates products up to 70 mm high
- Independent electrical platen temperature control
- Automatically controlled belt tracking and tension
- Accessory options of oil applicators and pre-heated in-feed
- Length of in-feed and out-feed adapted to customer requirements
- The cooker can be designed to meet specific customer requirements

The Formcook Contact Cooker is excellent for cooking boneless products such as chicken fillets, meat patties, steak, bacon, pancakes, fish fillets, shrimps and vegetables.

ooker 600–1100



Technical specifications

Model	Width (A) mm	Length (B) mm	Height (C) mm
CC 618/CC 1118	1620/2070	3600	2400
CC 630/CC 1130	1620/2070	4800	2400
CC 636/CC 1136	1620/2070	5400	2400
CC 648/CC 1148	1620/2070	6600	2400
CC 660/CC 1160	1620/2070	7800	2400
CC 672/CC 1172	1620/2070	9000	2400
CC 684/CC 1184	1620/2070	10200	2400
CC 696/CC 1196	1620/2070	11400	2400



Belt specifications

Machine	Belt Width, mm	Effective Cooking width, mm
Contact 600	650	560
Contact 1100	1100	1020

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

You can trial the Formcook Contact Cooker 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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