



Formcook® Combi Cooker



Formcook® Combi Co

The continuous Formcook® Combi Cooker has the unique advantage of offering contact cooking, and convection or steam cooking. Products are cooked on a solid non-stick cooking belt that runs over heating plates using steam and forced air on the top to provide the necessary temperature and colour. The Formcook Combi Cooker is the most versatile contact cooker on the market, allowing all types of solid and semi-viscous products to be processed with a natural home-made appearance.

Benefits

- Short ROI
- Easy and quick changes between products
- Perfect browning on surface and sides
- Products are always cooked on clean belts
- The solid cooking belt enables the product to be cooked in its own juices and natural fats
- The clean and solid cooking belt can easily handle heavily marinated products
- No belt marks on product
- Meat will 'puff up' or swell, giving the product a light and tender structure
- Products will have a home-made appearance
- Suitable for very sensitive products like fish
- Reduced costs relating to oil and handling

The Formcook Combi Cooker is excellent for cooking all types of products, with or without bone, providing high quality products with a home-made appearance.

Features

- Available with an electric heat source
- Temperature range up to 260°C on heating platens and 280°C on air
- Continuous belt cleaning system with scrapers and high pressure water
- Independent platen – air temperature and steam control
- Automatically controlled belt tracking and tension
- Accessory options of flip, oil applicators and pre-heated in-feed
- In-feed and out-feed lengths can be adapted to meet customer requirements
- The cooker can be specially designed to meet specific client needs

ooker 600–1100



Technical specifications

Model	Width (A) mm	Length (B) mm excl. flip	Height (C) mm
Combi 625/1125	1500/2000	4000	2400
Combi 650/1150	1500/2000	6500	2400
Combi 675/1175	1500/2000	9000	2400
Combi 6100/11100	1500/2000	11500	2400
Combi 6125/11125	1500/2000	14000	2400

Flip length: 1000 mm

Belt specifications

Machine	Belt Width, mm	Effective Cooking width, mm
Combi 600	650	560
Combi 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 Combi 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



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