



# Formcook<sup>®</sup> Combi Cooker



Unique advantage of contact, convection or  
steam cooking



# Formcook<sup>®</sup> Combi Cooker 600–1100

The continuous Formcook<sup>®</sup> 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

## 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

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.



## Technical specifications

Model	Combi 625	Combi 650	Combi 675	Combi 6100	Combi 6125
Width (A) mm (incl. electrical cabinet)	1500	1500	1500	1500	1500
Length (B) mm	4000	6500	9000	11500	14000
Height (C) mm	2400	2400	2400	2400	2400
Belt Width, mm	650	650	650	650	650
Effective cooking width mm	560	560	560	560	560

Model	Combi 1125	Combi 1150	Combi 1175	Combi 11100	Combi 11125
Width (A) mm (incl. electrical cabinet)	2000	2000	2000	2000	2000
Length (B) mm	4000	6500	9000	11500	14000
Height (C) mm	2400	2400	2400	2400	2400
Belt Width, mm	1100	1100	1100	1100	1100
Effective cooking width mm	1020	1020	1020	1020	1020

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

Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden or Livingston, UK and test the Combi Cooker using your own products and recipes.



# Caring about our customers is what we do best

Our focus is to assist you in maximising your return on investment by optimizing your equipment throughout time and changes. We have a long tradition of working together with our customers to develop optimal solutions in terms of production, cost and processed food quality.

Our Customer Care team is a team of experts spread over Europe, Middle East and Africa who understands your needs. Anything from cleaning chemicals and lubricants, to OEM spare parts, service, upgrades and rebuilds are part of the offering. We aim to give you exactly the support you want so that you can operate in the most cost-effective and productive manner.

What can we do for you?



## WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

**FRIGOSCANDIA**

**STEIN**

**DSI**



**SCHRÖDER**  
2000 THE SAFE SIDE OF FOOD.

**XVISION**

**FTNON**

**Proseal**

**PRIME**  
EQUIPMENT GROUP  
Simple Solutions for Poultry Processing

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We're with you, right down the line.™

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