

Formcook **Contact Cooker**



High performance double sided contact cooking



Formcook® Contact Cooker 600 - 1100

High performance double sided contact cooking

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 quality and minimum cooking losses.



Benefits

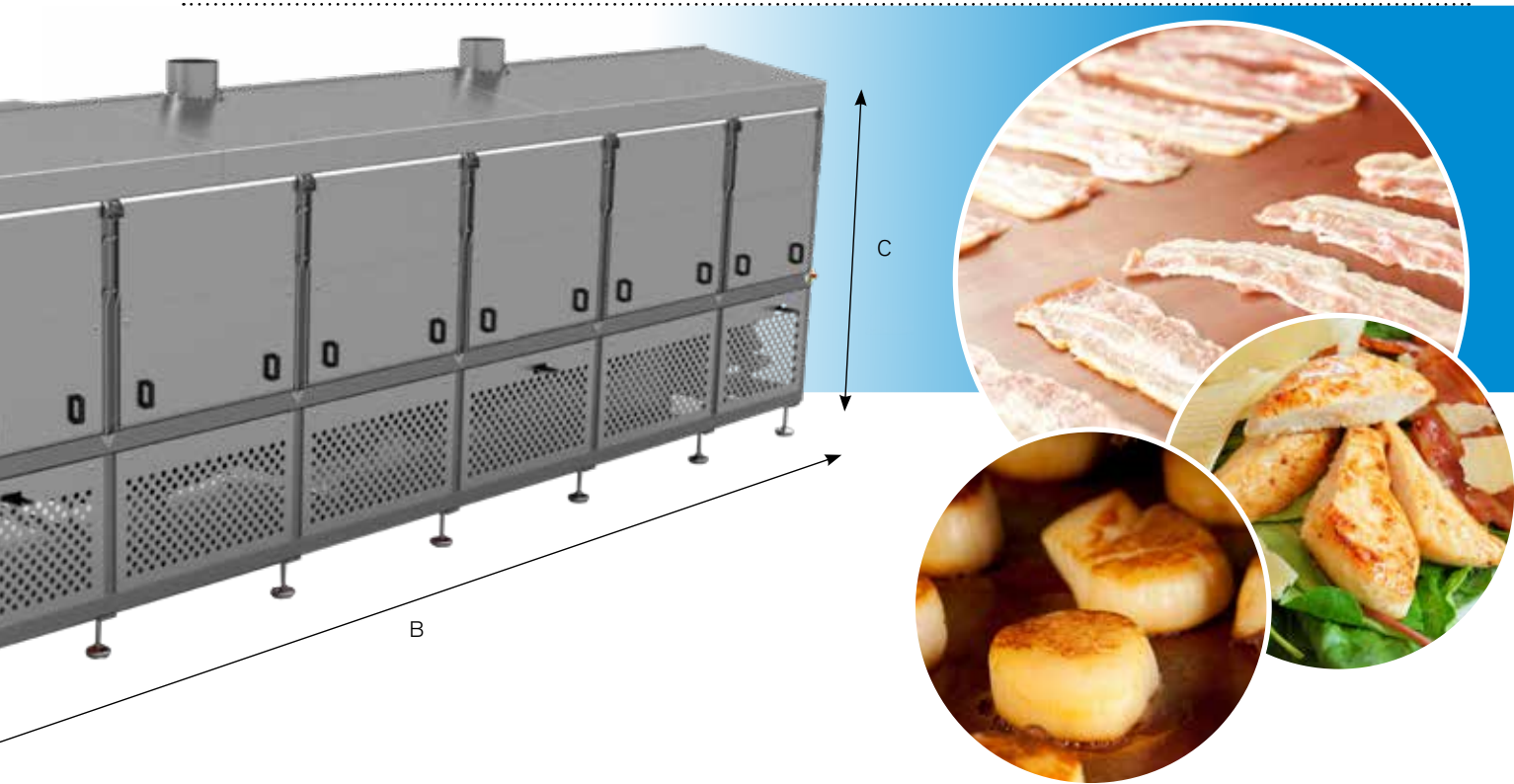
- Short ROI
- Fast cooking provides higher yield
- Easy and quick changes between products
- Products are always cooked on clean belts
- The solid cooking belt means product is cooked in its own juices and natural fats
- Clean and solid cooking belts can easily handle heavily marinated products
- Perfect 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 preheated 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.





Technical specifications

Model	CC 618	CC 630	CC 636	CC 648	CC660	CC 672	CC 684	CC 696
Width (A) mm (incl. electrical cabinet)	1620	1620	1620	1620	1620	1620	1620	1620
Length (B) mm	3600	4800	5400	6600	7800	9000	10200	11400
Height (C) mm	2400	2400	2400	2400	2400	2400	2400	2400
Belt Width, mm	650	650	650	650	650	650	650	650
Effective cooking width mm	560	560	560	560	560	560	560	560

Model	CC 1118	CC 1130	CC 1136	CC 1148	CC 1160	CC 1172	CC 1184	CC 1196
Width (A) mm (incl. electrical cabinet)	2070	2070	2070	2070	2070	2070	2070	2070
Length (B) mm	3600	4800	5400	6600	7800	9000	10200	11400
Height (C) mm	2400	2400	2400	2400	2400	2400	2400	2400
Belt Width, mm	1100	1100	1100	1100	1100	1100	1100	1100
Effective cooking width mm	1020	1020	1020	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 Contact Cooker using your own products and recipes.



We reveal how you can boost your yield

By cooking whole muscle poultry products in JBT's Formcook® Contact Cooker and Stein Twindrum™ Spiral Oven you are setup with a perfect combination to deliver maximum product yield and profit to your processing line, a recipe for success.



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.

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