

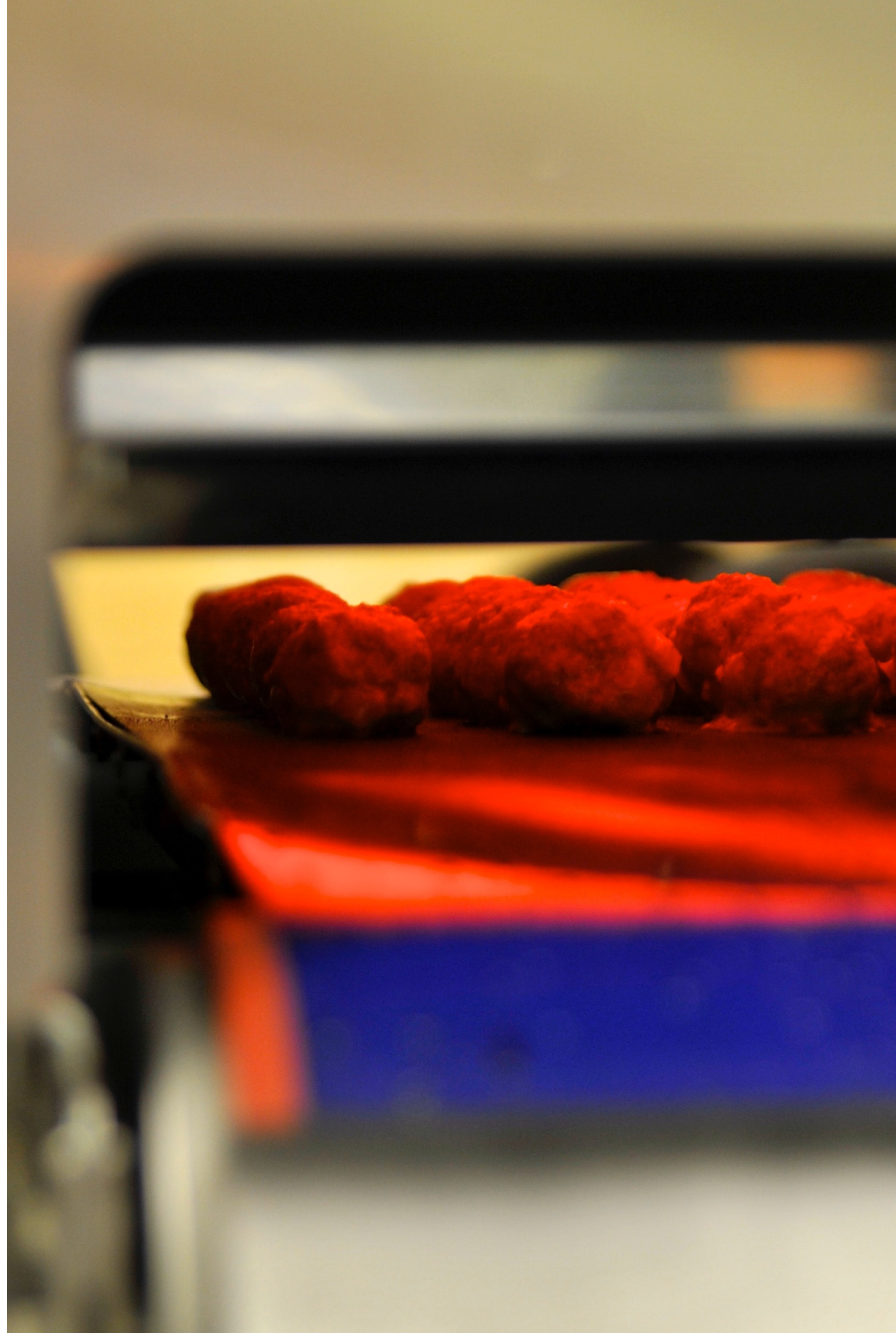


Belt Grills & Teflon Cookers

# Technologies

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- ConUno (base cooking)
- ConDuo (double-sided contact)
- ConduVec (combine conduction and convection)
- ConDuoVec (combine double sided contact with convection)
- ConVec (convection only)
- ConCool (surface cooling)



# Technologies

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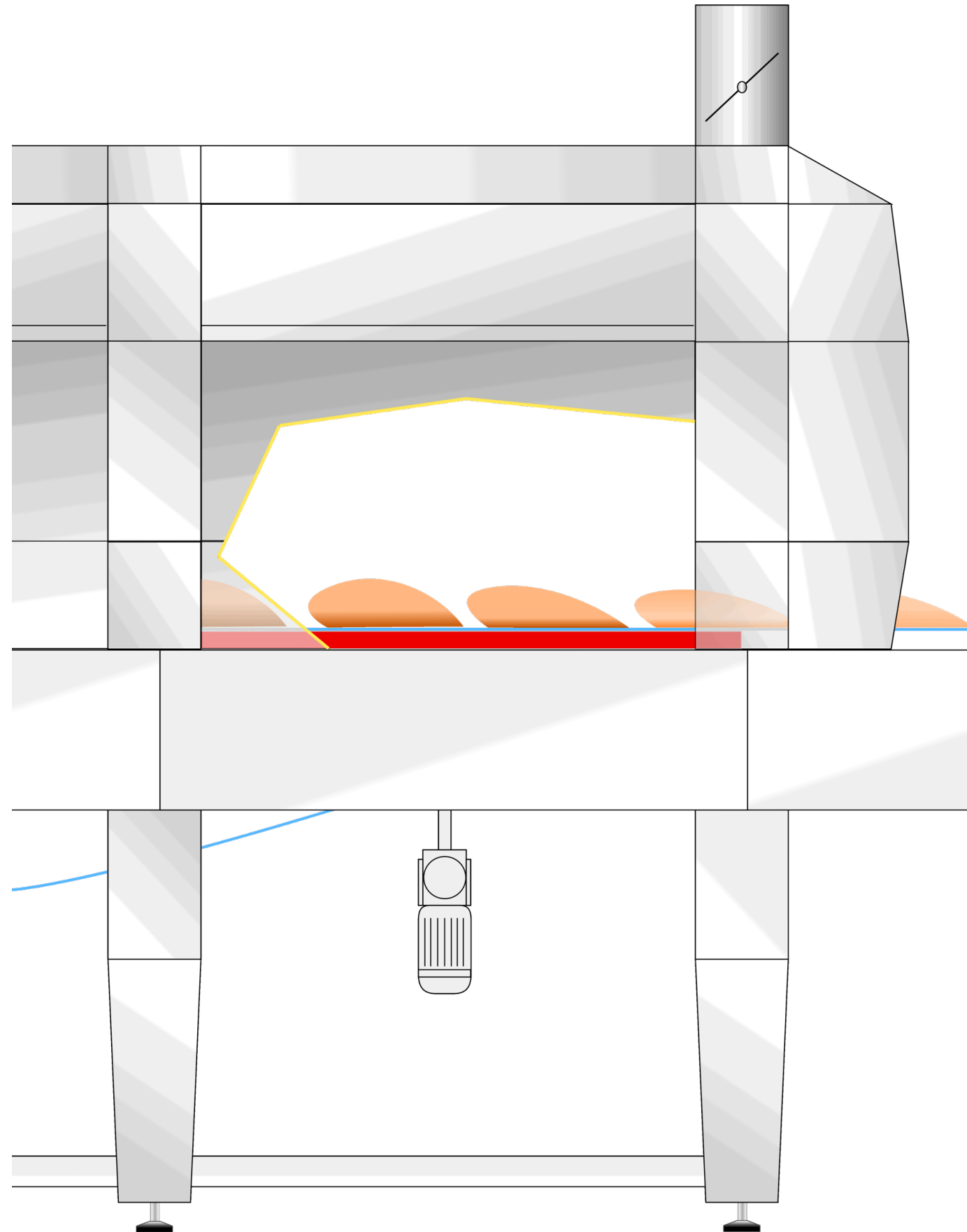
- ConUno module

Provide conductive heat to the base (bottom) of products through a non-adhesive Teflonbelt.

Used as "quick pre-cooker" to set the product base and prevent adhesion as products are fully cooked on a steel belt, ex. a spiral cooker.

Max temperature 260°C.

Electrical or Thermal Oil heating.



# Technologies

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- ConDuo

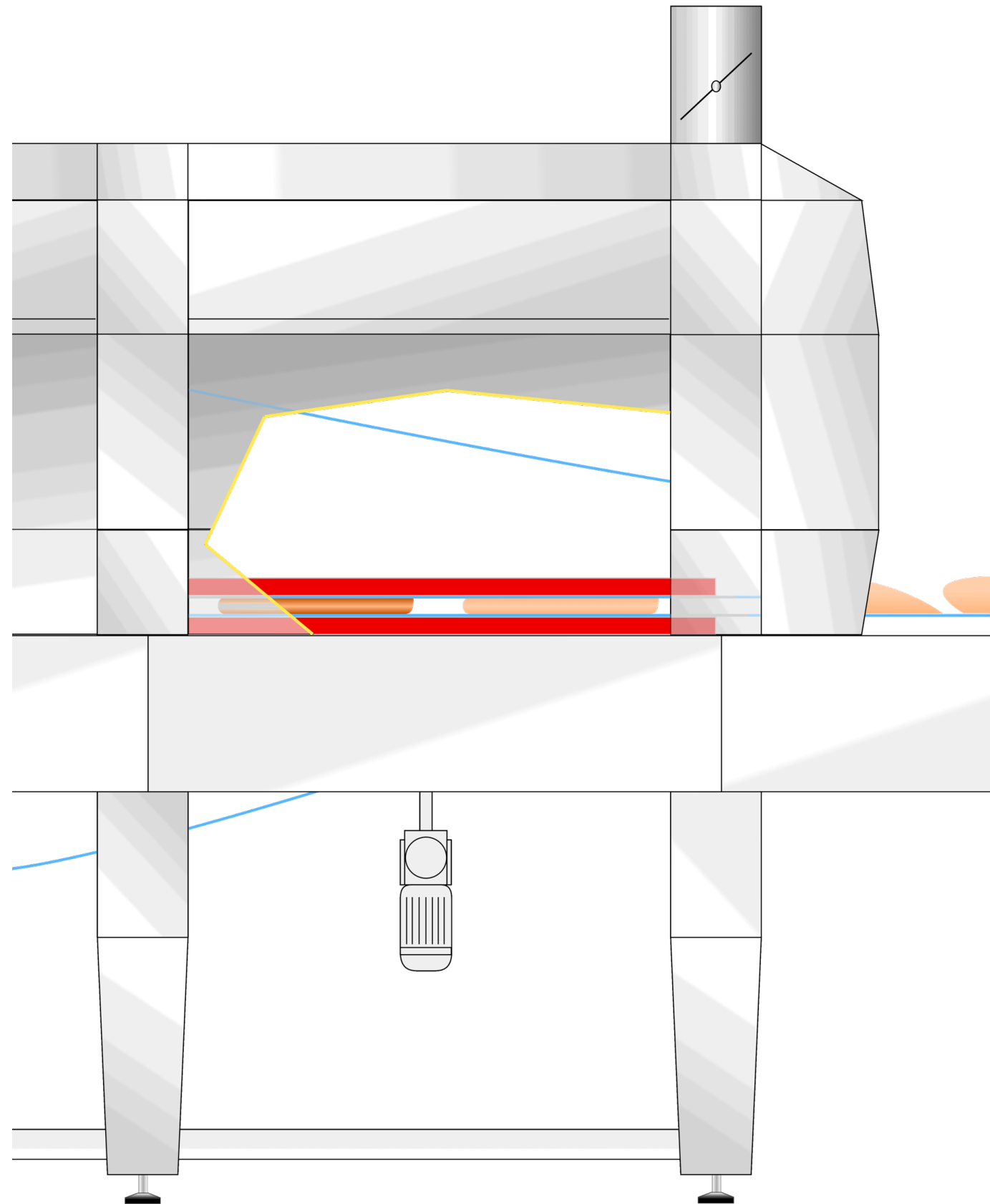
Provide conductive heat both to top and bottom of products through a non-adhesive Teflonbelts.

Restrict vertical growth as products heat through. Provide exceptionally even core temperature.

Used to fully cook products or as a pre-cooker to quickly rise core temperature before products are fully cooked on a steel belt, ex. a spiral cooker.

Max temperature 260°C.

Electrical or Thermal Oil heating.



# Technologies

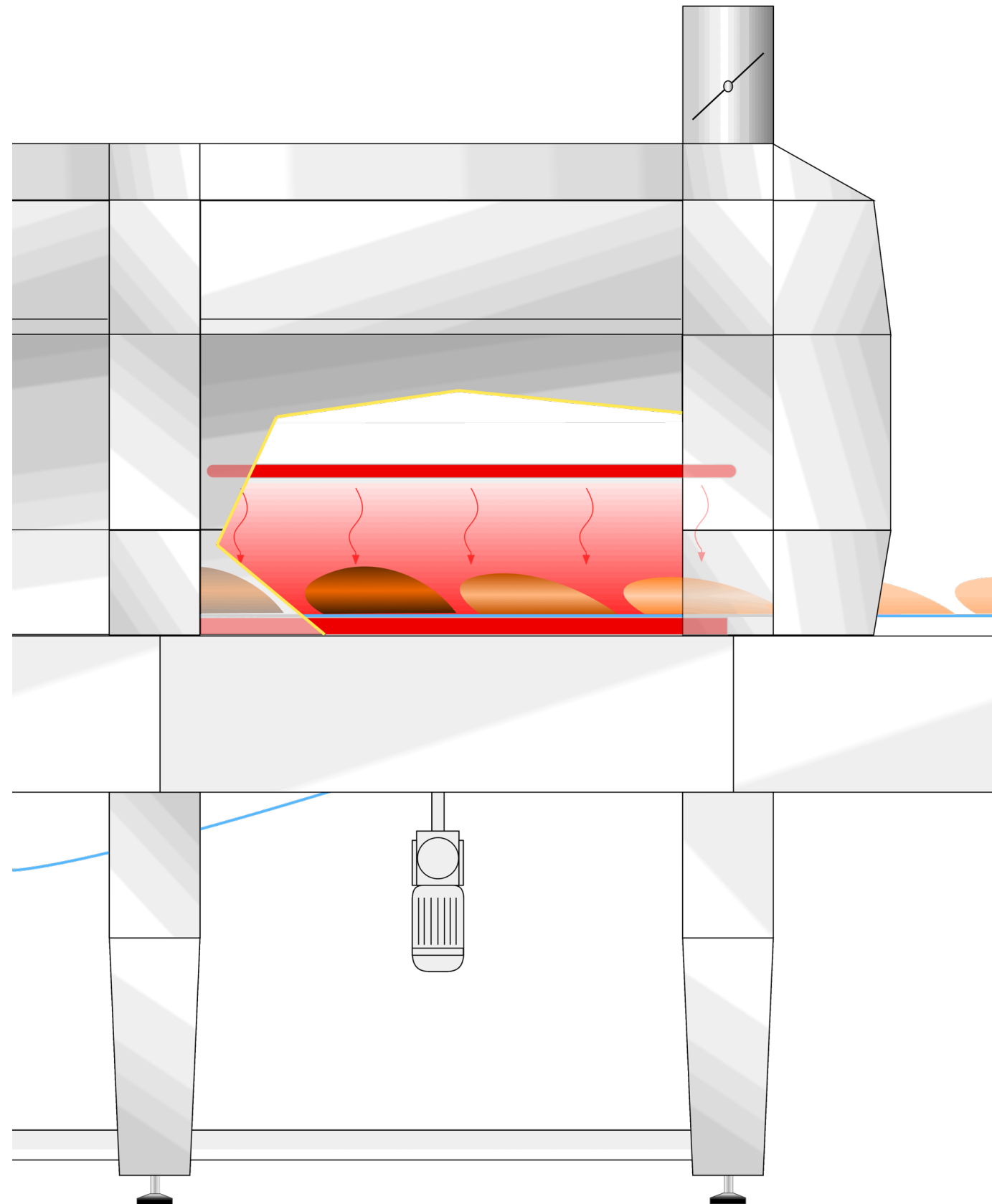
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- ConduVec

Provide conductive heat from bottom of products through a non-adhesive Teflonbelts. A radiation grill provide convective heat from top simultaneously.

Max temperature 260°C (conduction)

Max temperature 460°C (convection)





# Industrial cookers

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- Modular design
- SS heating plates
- Effective belt wash
- Water & Energy Management
- Electrical heating or...
- Thermal oil heating





# Belt widths (effective)

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500 mm Entry Level

600 mm

1000 mm

1100 mm

1200 mm

