



Sandwiches and Salads

Equipment for fat-free cooking

TO DO LIST!

Beef cubes natural

Beef stripes BBQ

Chicken fillet 250g Tikka

Chicken drum stick spicy

Fish nuggets

Fish skewer Teriyaki

Lasagne 1 port

Kebab stripes big spicy

Pie vegetable 2 port

Pie vegetable 1 port

Pizza slice Venecia

Pizza slice Mushroom

Salmon steak

Spare rib BBQ



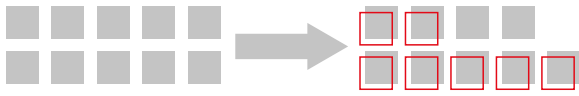
Healthier cooking, with home cooked appearance

The unique design of the Formcook Combi Cooker makes it possible to brown, steam or cook a wide range of formed, whole muscle, marinated, boneless or bone-in products with excellence. Perfect for manufacturers of convenient foods, like on the go sandwiches and salads. The versatility of the Combi Cooker makes it possible to cook a wide range of ingredients, such as chicken, pork, beef, fish and vegetables. Or ready meals, such as puff pastry, croque monsieur or lasagna. It can even be used to bake bread.

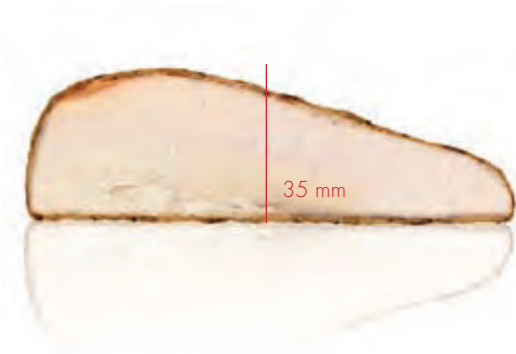
One of the biggest advantages with the Formcook cookers is that the food can be prepared without adding fat, thanks to our in-line and non-stick cooking technology.

The food is fully cooked with excellent browning by means of combined conduction and convection heat transfer and steam. The result is food that appears to be manually cooked on the stove, without signs of embarrassing industrial belt marks on the cooked ingredients. The contact cooking also contributes to a better taste.

When the Combi Cooker replaces a deep-frying process, the "fatty image" is avoided, sending a healthy signal to the consumer.



Improved yield and profit due to reduced cooking time.



More profit today – adoptability for the future

The flexibility of the Combi Cooker allows cooking of several ingredients in one cooker, increasing the operating hours of the machine. Due to a built-in cleaning system, the change between different recipes is made in a few minutes. These properties increase the profit, and reduce the overhead cost of the equipment.

Another advantage with our technique is that the products can be pre-injected, and be richly coated and covered by sticky marinades, since cooking takes place on the solid non-stick product belt. The ma-

rinades add several percent of extra weight to the raw product, adding value and yield to the cooked product. They also greatly enhance the flavour and texture, adding distinction to various ingredients.

A problem when meat is cooked is that the product contracts and expands during cooking, with extensive evaporation and significant weight loss. This can be avoided with the Contact Cooker, where the product is cooked between two solid surfaces, reducing the product's height. A thinner product will be cooked quicker, and is also cooled in less time,



reducing weight loss even more. This method improves the yield and the profit by several percents.

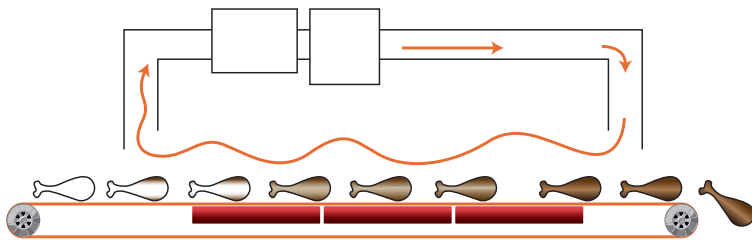
The profitable life cycle of single products become shorter, compelling manufacturers of convenience food to introduce new products more frequently, to increase the overall profit of the product portfolio. This demands flexible equipment, offering adoptability for future needs. Who knows what will be the profitable food products in the future? The Combi Cooker caters for nearly all options.



Flexible production

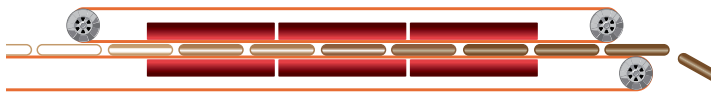
The Combi Cooker can cook a wide variety of products, and changing recipe is made in minutes.

A closer look at the Combi Cooker and the Contact Cooker



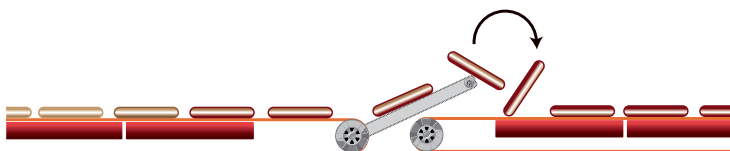
The Combi Cooking method

Combines contact cooking on the conveyor belt with a hot air flow.



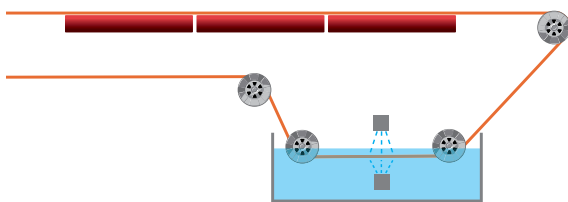
Both sides contact cooking

Parallel conveyor belts provide contact cooking on both sides simultaneously.



The flip-over unit

For contact cooking on both sides without parallel conveyor belts.



The continuous cleaning of the belt

The conveyor belt runs through a cleaning unit, keeping it clean and fresh at all times.





The Contact Cooker and the Combi Cooker are perfect for many different food products as stand alone machines. They can also be combined into an efficient and flexible production line, ready to cook nearly any ingredient or complete meals.



The non-stick technology

The Formcook conveyor belts are made from a non-stick material, making it possible to cook products coated with wet, sticky marinades without sticking to the belt.



Flexible production in one cooker

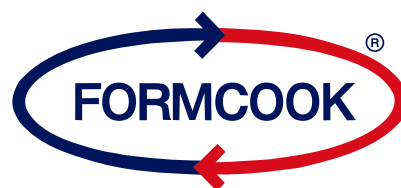
1. Bacon 2. Chicken 3. Peppers (It can even bake the bread.)



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Our test centre is always available, free of charge, for new and existing customers. Please feel free to contact us, and book an appointment and test cook your products in our machines, or why not develop a new product? You can also send your products, and let us test cook them for you.

If it would be more convenient for you, we can visit your facility with our mobile test unit. We will be happy to let you compare the result with your existing equipment.



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