



Kebab

Cookers for cost efficiency and safety

TUESDAY 18/11

TO DO LIST

1. 11 G. KEBAB LINDEN IMPORT UK
2. 13 G. SHISH KEBAB AVC GERMANY
3. 6 G. DÖNER KEBAB FOODSTAR ITALY
4. 9 G. KEBAB FOOD IMPORT SPAIN
5. 12 G. KEBAB UNITED FOODS TURKEY
6. 16 G. KEBAB SWANSON FRANCE
7. 16 G. KEBAB SWANSON EXTRA BROWN



Flexible production and easy handling

The Formcook Kebab Cooker upscales the making of fully cooked kebab to allow low temperature preservation and distribution. Contrary to traditional kebab grills, the whole range of Formcook Kebab Cookers are designed for cost effective and secure making of kebab. The range offers capacity options from about 100 kg to 4000 kg per hour.

WIDE RANGE OF PRODUCTS

The Formcook Kebab line is tailored for efficient manufacturing of Döner-kebab, Shish-kebab, Gyros and similar foods. However, other products can also be processed in the kebab cooker. Kofta, skewers, fajita, etc. are easily produced with excellent results. It is just a matter of choosing a recipe on the touch panel, and the cooker sets itself up for the chosen product.

FORMCOOK KEBAB COOKER ADVANTAGES

- Improved profit
- Increase cooking yield
- Reduce energy cost
- Cut down on product losses
- Personnel saving
- Collect and store process data
- Enhance process control



Profitable production with maximized safety

A weight loss of 20 to 30% is generally common when kebab is prepared on spit in a batch-grill. A modern Formcook Kebab line is state of the art capital equipment which many times reduces the cost of raw material by 20 to 30%, or more, while you have the same kilos of finished kebab to sell.

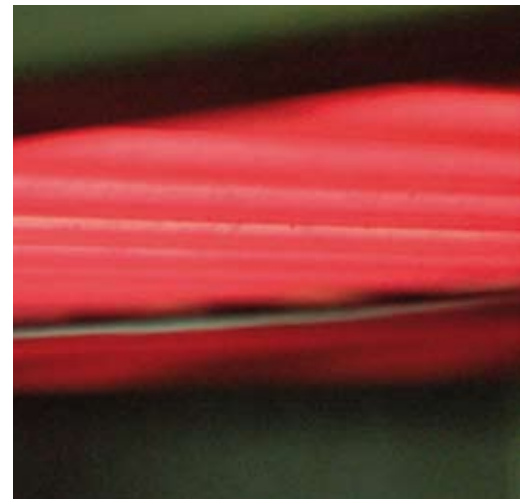
Manual handling is reduced tremendously by the streamlined in-line process. Reduction of personnel and handling naturally reduces cost and, even more important, eliminates hazardous human errors and contamination caused by personnel. Two factors which are mandatory to meet BRC and HACCP regulations.

The Formcook Kebab line reduces the radiation loss and therefore improves the energy cost (electricity or gas) by some 50 to 80 percent in comparison to traditional batch-grills.

To lose as little weight as possible during cooking, the Formcook Kebab Cooker cooks the kebab between two heated and solid non-stick belts for optimal heat-transfer to the product. This method reduces both the moisture loss (thermal evaporation) and the radiation loss as the heated surfaces are in direct contact with the kebab. The degree of browning takes place in an IR-panel (Infra Red Light or gas) which is designed to grill the product surface with maximum cooking yield without getting a "rubber texture" in the kebab.

PROCESS CONTROL FOR MAXIMUM SAFETY

The potential contamination hazards involved when kebab is made on a spit has been vigorously discussed. Contamination and hygienic matters are even more important when the product is preserved chilled



or IQF frozen for later use, as potential pathogens are allowed to develop. No further heat treatment will take place if the kebab is served cold in for example a salad. With the Formcook Kebab line you have total control of your process, the product temperature and the pathogenic standard of your product.

The Formcook Kebab line controls the height of the kebab as it is cooked between two heated surfaces simultaneously. The process allows you to control the final product temperature with a precise accuracy to eliminate hazardous under cooking – as well as over cooking, which results in unnecessary weight loss.

The Formcook Kebab Cooker automatically collects process data related to cooking parameters as demanded by the food regulation.



Fast product change

Reduce down-time by altering pre-programmed recipes, parameters and products in a minute.

Technological and practical advantages

PROCESS DESCRIPTION

A vacuum filler, stuffer (or forming machine), feeds the meat to the infeed of the Formcook Kebab line. The extruded strings of minced meat are flattened to desired thickness and width between two heated and solid non-stick conveyors, where the kebab is cooked. Cutting the grilled strings into "kebab flakes" take place directly before cooling or freezing of the kebab. The following IR-panel brings colour and a final grilled appearance to the Kebab.

Fat free

Fat free cooking provides products free from off flavours and odours connected to deep-fat fried products. Products to be consumed cold, like kebab or chicken dice for a salad, will have less crystallised surface fat, sending a healthy signal to the consumer.

Vacuum fillers (optional)

Several types of vacuum fillers, pumps and extruders are available on the market and may be used to feed strings of meat-mixture onto the Formcook Kebab line

Liquid applicator (optional)

The liquid applicator allow the manufacture to apply liquid colour enhancer and flavours on the product, like caramel, smoke, nitrate, etc. Liquids can be applied before or after cooking depending on their purpose.

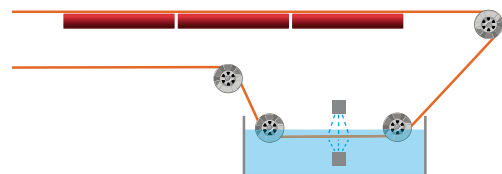
Revolving knife (optional)

The length of the kebab flake can be adjusted to desired length.



Both sides contact cooking

Parallel conveyor belts provide contact cooking on both sides simultaneously.



The continuous cleaning of the belt

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



The Formcook Kebab Cooker cooks the kebab between two heated and solid non-stick belts for optimal heat-transfer to the product. The degree of browning is adjusted afterwards, in an IR-panel (Infra Red Light or gas) which is designed to grill the product surface with minimum thermal evaporation.



The non-stick technology

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



Flexible production in one cooker

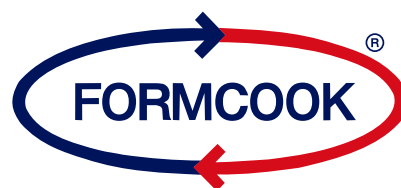
Any form of meat - in pieces, dice or minced - are perfect to cook in the Formcook Kebab Cooker; suitable for Döner-kebab, Shish-kebab, Gyros, Kofta, Skewers, Fajitas, etc.



Visit our test centre and develop your own recipes

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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