

High Speed Link Cooker

New Method of high speed/high yield continuous link cooking

The unique FPC High Speed Link Cooker provides a very fast method of cooking a line of sausage products. With the FPC High Speed Link Cooker, a high capacity of products can be cooked and browned in a continuous process.

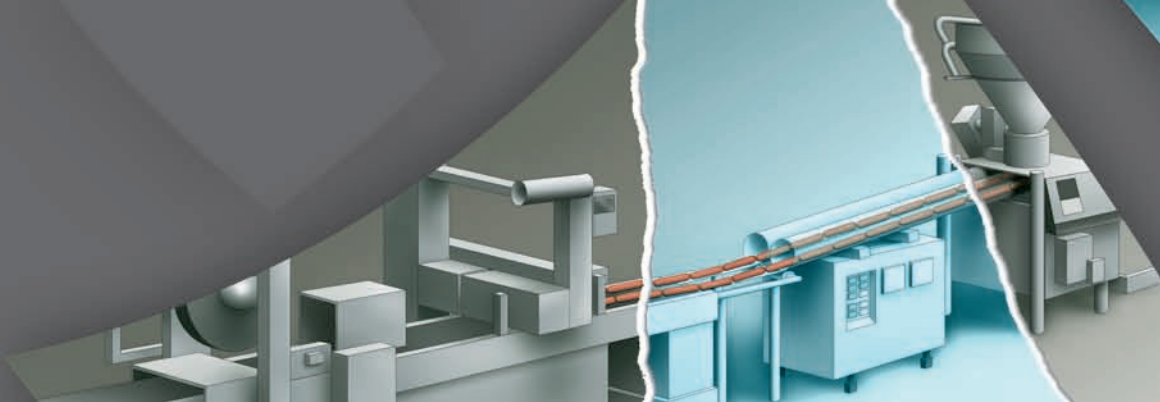
In the cooking zone of the FPC High Speed Link Cooker, the product is heated simultaneously on all sides, so that maximum temperature transfer takes place.

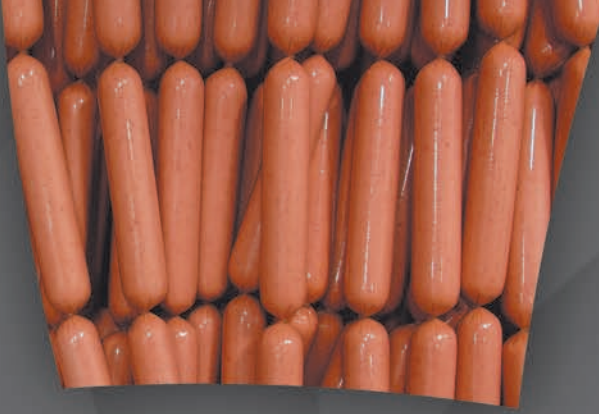
The fast exchange of energy supply and cooling ensures minimum shrinkage of the product, without any burning on the surface.

Thanks to the variation in energy supply, the operator can decide whether to give the product a lighter or darker colour.

The sophisticated transport system means that any damage to the product is kept to a minimum. The product is fed directly from the extrusion head into the cooking zone from the FPC High Speed Link Cooker. From the discharge, the product is clamped between two bands, creating a push-pull transport system, which ensures that the product retains its optimal shape.

NEW





Food Processing Concepts (FPC)

When standard equipment no longer meets the needs of the producer, it is time to look to FPC's area of expertise. Based on 20 years' experience, FPC develops and produces specialized equipment for the food industry that significantly increases the output of the production process through faster processes and improved working conditions.

FPC is an internationally operating company. Apart from the production of innovative equipment, FPC provides advice on specific problems in the field of automation in food processing and develops and manufactures customer-specific equipment. Please ask us about these options!



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