

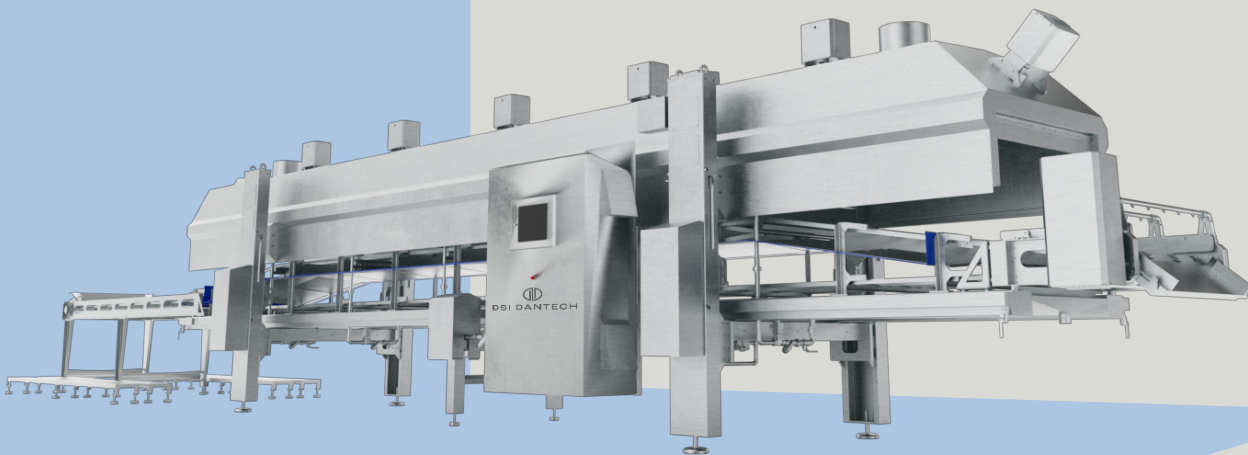
Count on our contribution

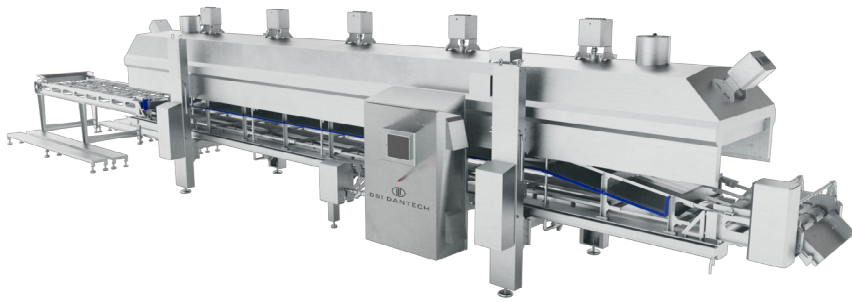
# **precise, fast** and **homogenous** cooking

maxi-cook  
in-Line  
steam  
cooker

Our Maxi-Cook In-Line Steam Cooker is designed for precise, quick, homogeneous, and high yield cooking of normal as well as fragile food and is one of the most energy efficient cookers on the market today.

The steam cooker uses up to 30% less energy than a traditional steamer and has up to 1.8% better yields. It features electronic temperature control, belt speed, pressure hood, and individual temperature-controlled cooking zones that ensures the cooking yield is kept at the highest possible level. The cooker hood is fabricated with reinforced stainless steel skin inside and outside and has a high density insulation that results in minimal heat loss.





### Liquids & Fluids

Customized solutions to freeze, cool and heat fruit juices, soft drinks, water, dairy and milk products as well as thicker fluids such as blood or syrup



### Meat & Poultry

Customized solutions to freeze, cool and heat quality meat, poultry, MDM or by-products. Fast freezing, long running times and higher yield



### Fish & Seafood

Sustainable and safe solutions for freezing, cooling and heating of fish & seafood. From shrimps, langoustines, mackerel, clams to sprats and salmon



### Ready to eat

Sustainable and profitable solutions for maximum product quality of convenience food and ready meals. From soups to pizzas and nudel cubes



### Further processing

Efficient and sustainable freezing, cooling and heating solutions for further processing of convenience food such as burger patties, nuggets, ham and sausages



### Pet food

High-tech freezing solutions for the pet food industry improving quality and food safety. Maintain freshness and taste and deliver nutritious pet food



### Non-Food

Customized solutions for freezing, chilling, thawing and heating of non-food such as metal, lab items and biopharmaceutical products

energy **efficient** and high **yield** cooking



- Lowest cost per kg of cooked product
- Lowest steam consumption
- Lowest kW consumption
- Small carbon footprint
- High product yield
- Low product weight loss
- Quick and uniform cooking
- No cold spots
- Low freight costs
- Easy to maintain and keep clean