

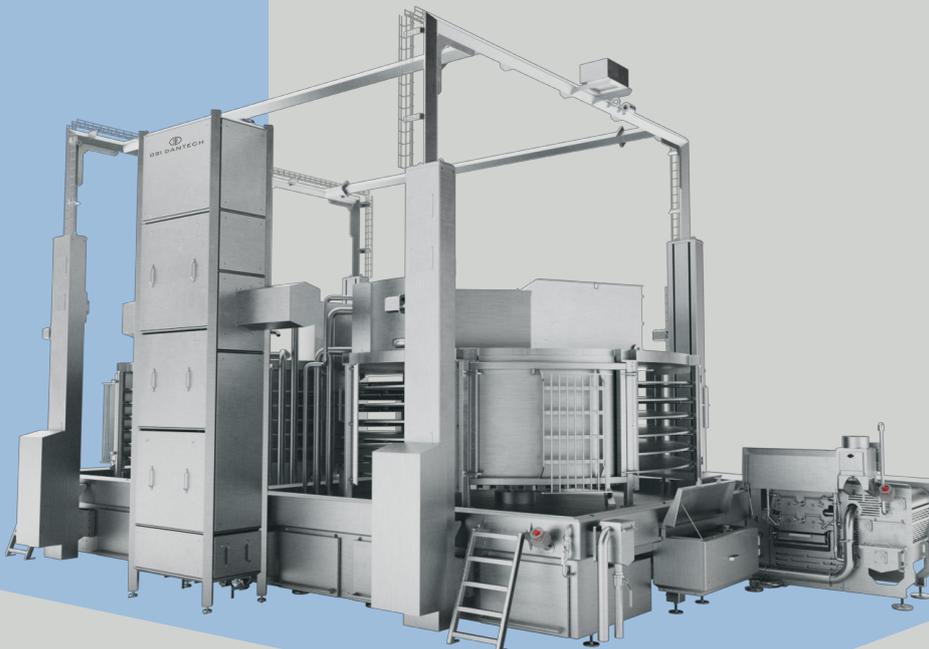
Count on our contribution

efficient cooking with **controlled** heating

spiral
oven

Our Spiral Oven "TasteMaster" is designed for food that requires controlled heat and an efficient cooking time. It offers you ultimate temperature control and quick and uniform cooking – and it consumes less energy than other ovens on the market. TasteMaster can be used for products in various sizes and is equipped with a fully raiseable stainless steel SS316 hood that makes the spirals easy to maintain and clean.

The TasteMaster comes as a double drum version. It has the option of two separate chambers and temperature zones with different air speeds. The second chamber provides a hot and dry treatment for a crisp surface. Both drums are individually equipped with dew point sensors.





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



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

reducing **steam** and **kW** consumption



- Lowest cost per kg of cooked product
- Lowest kW consumption
- Lowest steam 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