

Schomaker

Convenience Technik GmbH

Consultation

Service

Sales

Cooking system type SNS



Performance increase
of your product line

- 3 levels cooking system for: hamburgers, meat balls, cevapcici, breaded veal, cordon bleu or cutlet, vegetarian burgers.
- Heating optionally with steam, heat transfer oil or electrical heater.
- Deliverable in various sizes.
- Reduction of weight losses.
- Very low energy consumption.

S C H O M A K E R

Cleaning position: hood and heating element



Cleaning position: conveyors and frames



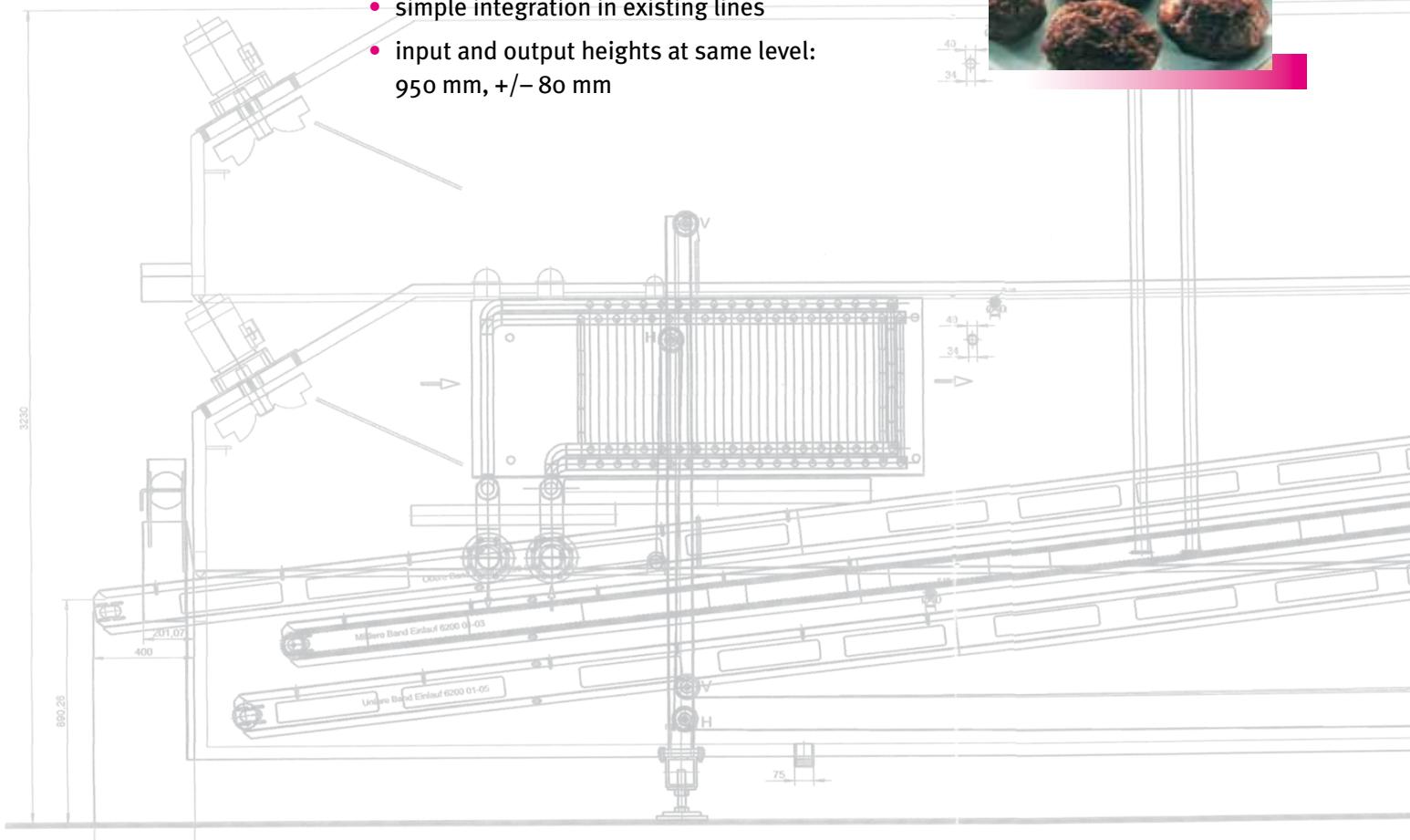
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SCHONAKER

Benefits of the cooking system type SNS

energy efficient
by low cooking
temperatures

- low weight losses on products
- achieving of core temperature with equal level
- capacity increase of cooking lines within smallest room
- low cooking at low air speeds
- low weight loss compared with common methods without secondary cooking
- with secondary cooking shorter cooking times with the attached system
- low energy consumption
- delicious, tasty-looking products
- no or very low weight losses on products due to controllable cooking temperature, e.g. 80°C up to 135°C
- simple integration in existing lines
- input and output heights at same level: 950 mm, +/- 80 mm



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Design and constructions



Heizungsanschlüsse

- Band widths 400, 600, 1.000 mm
- Machine lengths selectable from: 4 m – 10 m
- 1, 3, 5 level design
- Various band conveyor strap types
- Heating by:
heat transfer oil, steam, electrical energy
- Completely insulated housing
- Design, stainless steel and food-safe plastics
- Self-supporting construction on four adjustable feet

Our experience
is your benefit

Option:

- Increase of humidity by steam injection
with steam control valve

