

COOKING CHAMBER/ SOUS VIDE COOKING

The cooking chamber is fully computer controlled to monitor and control the entire production process.





COOKING CHAMBER

The cooking chamber has been constructed for cooking sausages, ham and similar products that require temperatures of between 70°C and 90°C.



ALL STEEL CONSTRUCTION

The cooking chamber is constructed of 1.5 mm stainless steel plates welded together for a totally airtight and watertight construction. This eliminates the need for rubber gaskets. The modules have 80 mm isolation to minimise heat loss.

DOORS

Single door construction with replaceable silicone gasket. All doors have a safety mechanism so that the doors can also be opened from inside the cooking chamber. Each door has 3 stainless steel hinges.

FLOOR

The floor is made up of 3mm steel plates and The floor is made of 3 mm thick steel plate on a thick layer of concrete. This ensures a rock steady surface that copes effectively even with very heavy trolleys and products.

WORTH NOTING!

The chamber can be combined with a cooling system.



HEATING & VENTILATION

The forced air is circulated using powerful fans – one above each trolley.

HEATING

The cooking chamber is heated by direct steam. Steam ensures minimal weight loss in the products and helps to seal in the flavours.

EXHAUST

A damper and evacuation fan are placed on top of the equipment. The damper is controlled by a pneumatic cylinder connected to the computer.



MICROPROCESSOR

The cooking chamber is fully computer controlled to monitor and control the production process. All parameters are consistently regulated throughout the entire process.



VALVES

All valves and pipes are made of stainless steel.

(OPTION)

The chamber can be combined with a cooling system.



Protech

We value food

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