

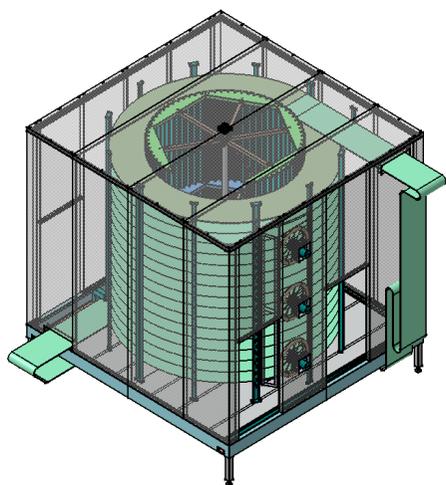
# Scanico Spiral Systems

## Steam Cooker / Pasteurizer

The spiral steam cooker / pasteurizer is the perfect solution for heat treatment and thawing of a wide range of products:

- Cooking naked meat, fish and poultry
- Cooking different types of ready meals
- Pasteurizing packed meat products for longer shelf life
- Pre-cooking prior to frying, searing etc.
- Final cooking after frying, belt-contact roasting etc.

Direct expanding steam and fans for effective airflow give **short processing time**, even temperature in the whole spiral, and a **uniformly cooked product** over the total belt width. The direct steam also **improves yield**.

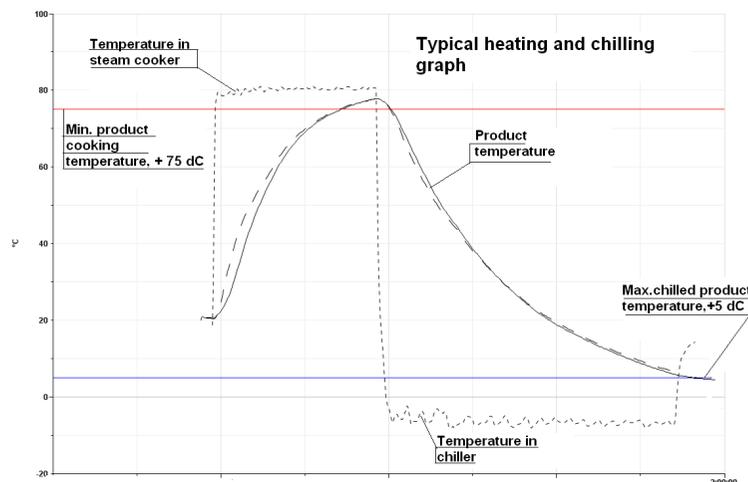


*Technology*  
for a challenging world



Scanico manufactures spiral systems for different purposes within the food-processing industry, including IQF freezing, chilling, steaming/pasteurizing and proofing. Using stainless steel and foodstuff-approved plastic for all surfaces with direct product contact ensures high hygiene standards. The systems are easy to clean and maintain. We have designed and constructed freezers and other equipment for the world's leading food-processing companies for more than 20 years. Consequently, we have the qualifications for offering you the optimal solution.

The steam cooker / pasteurizer is in principle constructed in the same way as our spiral freezers with an Ashworth type of drive system with a limited number of moving parts. Electrical motors and gearbox are placed outside the insulated cabinet, and the entire drive system is adapted for the harsh environment in the steam cooker. A PLC-controlled steam valve keeps the set temperature in the cooker/ pasteurizer at an accurate level.



The insulated cabinet is with fully-welded stainless steel plates on both the in- and outside eliminating the risk of water and steam leakage and improving cleaning.

Your products decide the tier pitch and size of the equipment. Cooking/pasteurizing capacity up to 5,000 kg/hour depending on product and cooking process. Available belt width up to 1200 mm.

The right belt solution for the spiral is chosen on the basis of the product's consistency and packaging as well as the intended treatment.

The steam cooker/ pasteurizer is available in all types of layouts and can be followed by a descending chiller or freezer in a complete in-line solution from Scanico.

**Scanico** *technology sets the standard  
- your imagination the limit!*