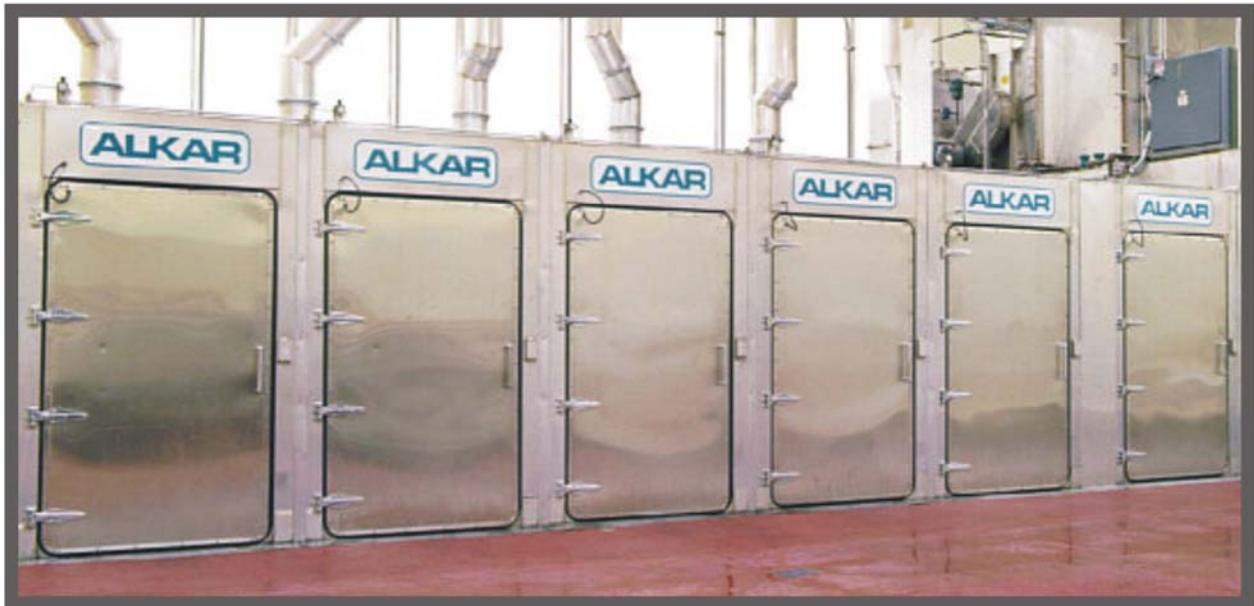


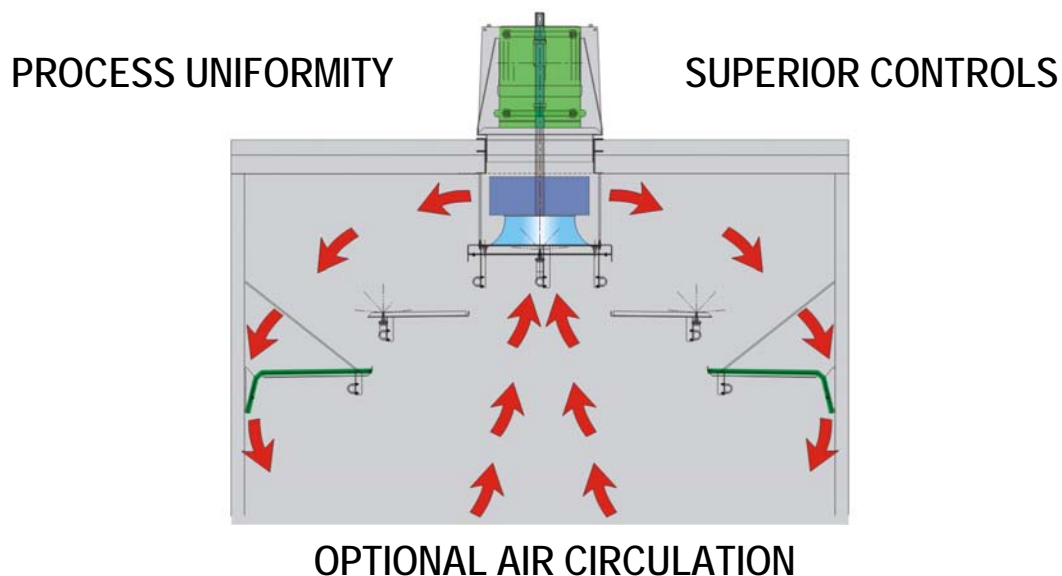
Steam Cook Systems

CUSTOM ENGINEERED FOR DEPENDABLE PERFORMANCE

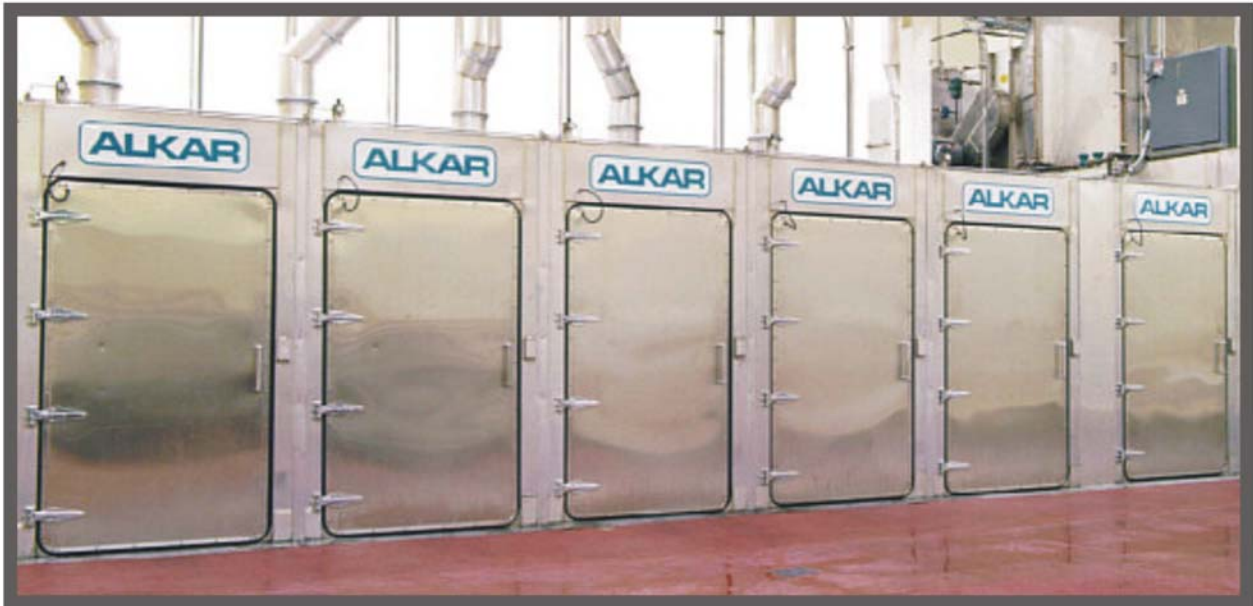


VERSATILE FOR MANY PRODUCT APPLICATIONS

- Traditional water-cooked products: liver sausage, beef rounds, bratwurst, poultry rolls, and breasts
- Cook-in-bag and molded products, which can then be browned or smoked later: turkey breast or hams
- Portion control food products: restructured roast beef, chicken parts, and vegetables
- Thawing of frozen blocks: vegetables, meat, and poultry



Steam Cook Systems



DESIGNED FOR EFFICIENT LONG LIFE

- All-welded, stainless-steel construction for leak free performance
- High-efficiency polyurethane foam-injected insulation for reduced heat losses
- Inflatable pneumatic door gasket for a positive seal to eliminate heat and steam loss.

PRECISION CONTROL SYSTEMS

- More uniform steam injection, temperature control, and batch-to-batch consistency

REPLACE WATER COOK TANKS

- Eliminate cross contamination
- Avoid safety risks during loading/unloading
- Reduce water usage

REDUCE PURGE

- Controlled step process