



Nahrungsmittelmaschinen

FOOD MACHINES FOR A NATURALLY BETTER TASTE

Innovative Techniques for the
Thermal Food Processing

CONTIWOK

roasting browning
frying cooking

...you'll only get the best for your chefs!

Continuous Wok for Food Industry

Technical Data

Application: Roasting, browning, frying, cooking

- Dishes made in pans
- Vegetable mixes
- Potatoes
- Meat
- Poultry
- Asian dishes

Temperature Range: 150 ... 250 °C

Mode of Operation: Roasting and cooking of the products in the horizontal roasting drum. The inner walls of the roasting drum as roasting surface are constantly kept at the selected temperature.

As the drum is rotating around its horizontal axis, the products fed into the drum are constantly turned.

The turning process is supported by the agitating system which is equipped with wall scrapers. These scrapers keep the products from the walls, support the turning of the products and facilitate the passage of the products up to their discharge.

The infeed of the products to be processed is made via a transport belt.

In the drum infeed, edible oil is added in doses.

Heating System: Indirect heating of the roasting drum via thermal oil which has to be heated and supplied by customer. A secondary pumping circuit is integrated in the equipment.

Control System: PLC machine control with program memories
Digital input / display of the roasting temperature
Stepless selection of speed of drum and agitator
Change of the direction of rotation of drum
Selection of oil dosage
Stepless selection of speed of feeding belt

Capacity: approx. 300 ... 1.200 kg/h (depending on the product)