

Cooking And Cooling Systems

FOODesignTM
a tna company

Air Jet Impingement Ovens



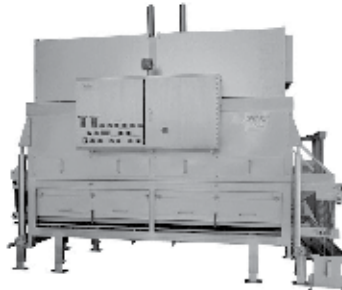
FOODesign offers a wide variety of hot air impingement cooking/baking equipment for meat, poultry, snacks, and baked products. Air Jet cookers/ovens use top and bottom air impingement technology (jets of hot air) to evenly cook or bake a range of products. Faster and even cooking using less floor space and lower cook/bake temperature are among a few benefits of the Air Jet impingement cookers and ovens.

Immerso-Cook Frying Systems



FOODesign offers a complete line of direct-heated and indirect-heated continuous fryers to meet your production and budget requirements. Our direct or indirect heated fryers utilize the latest thermal heating technology and controls. Many customers have realized production increases, lower fuel cost and lower maintenance with our Immerso-Cook fryers. FOODesign also offers a wide range of support equipment to provide a complete system with our Immerso-Cook fryers, including our EZ-Clean hot oil filters and our Quik-Coat Division's batter and breading equipment.

Air Jet Impingement Cookers



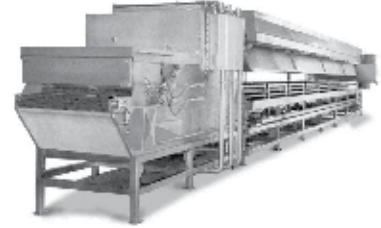
FOODesign offers a variety of hot air impingement cooking equipment for meat, poultry, batter/breaded products and other fully cooked or par-cooked products. Patented impingement design offers more hot air impingement streams, above and below the product than competitor's unit. Heavy-duty construction, easy-clean design, faster and more even cooking, less floor space requirement and lower cook temperature are among the benefits of the Air Jet Impingement Cooker.

Batch-Pro Cookers/Fryers



Batch-Pro cooker/fryer is used to produce snack foods such as sliced potato, plantain, cassava, and other vegetable chips. The proven Batch-Pro heating system offers lower fuel usage and higher production capacities resulting in lower production costs. The unique heating technology used in the Batch-Pro provides a cooker/fryer that can duplicate existing products by total control of the cooking/frying curve. Batch-Pro cooker and fryers are available in many sizes and configurations to meet your specific processing needs.

Dura-Cook Multi-Purpose Cooker/Broiler



The Dura-Cook continuous cooker/broiler can duplicate flame grilled and smoke flavored products such as meats, poultry, prepared foods, and grilled vegetables. A combination of hot air, steam and direct flame in one machine provides total flexibility to increase flavor, yield, and the appearance of flame grilled products. The multi-purpose cooker/broiler is perfect for preparing hamburger patties, sausage patties, grilled chicken, fajitas and a variety of other meat, poultry, and fish products. Charmarkers/rotary branding is offered to provide a complete processing system.

Cryo-Jet Ambient Air Coolers



Cryo-Jet units are ambient air cooling units that utilize patented impingement technology. The Cryo-Jet can cool up to 2-3 times faster than forced convection and natural convection cooling. Our technology uses hundreds of low-mass jets of air to increase heat transfer from the product. This can translate into shorter cooling conveyers, less floor space, lower temperature packaged products, higher freezer efficiencies and more.

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See our Quik-Coat Division Seasoning And Coating Equipment Ad On Page 97