



# Cook & Chill

Uncompromising safety



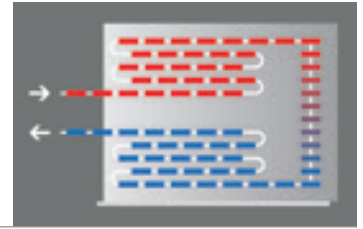
Pasteurization

# Process

## Uncompromising safety

The continuous in-package cook & chill process by Hoegger ensures your required degree of product quality, a safe and long shelf life of the product, as well as high economic efficiency.

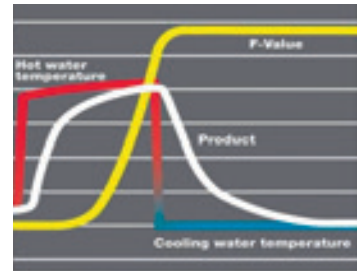
Cook & chill systems by Hoegger provide exceptional value and efficiency for pasteurization, cooking, sous-vide cooking, and chilling of products in a varied range of packaging options. Hoegger offers a completely automated system solution, from the packed product to the carton boxing.



## Cooking

From the packaging machine, the product is fed continuously onto the cook & chill system. Automatically loaded conveyor trays move the product continuously through the heating zone, using our patented, multi-layer horizontal counter flow method.

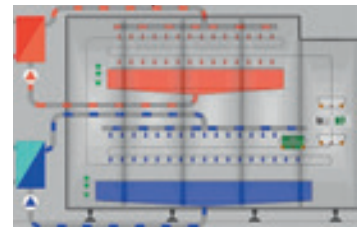
This method has the advantage that it heats the individual packages gradually, controlled, and consistently without shocking. As the product moves through, it is exposed to continuous water shower as well as a controlled pool of water in the tray the product sits in.



## Chilling

While in the chilling zone, the trays carrying the product are moving counter flow, whereas the product travels hot to cold. Finishing the heating process, the product is rapidly chilled by an intense water shower of  $> 1^{\circ}\text{C}$  and aided by a controlled pool of water in the product trays. At this stage, the product is chilled rapidly to  $< 5^{\circ}\text{C}$  core temperature.

With the counter flow the coldest product comes in contact with the coldest water, which allows for gentle and effective chilling (e.g. no ice crystals). Once the chilling cycle is finished, the product is discharged onto a conveyor belt.



## Drying

After the heating and chilling process the product is unloaded from the cook & chill unit onto a conveying belt and air dried by going through an air blast station and is ready to be boxed for shipping.

The modular system can be adjusted to meet the requirements of product, packaging, and necessary throughput.



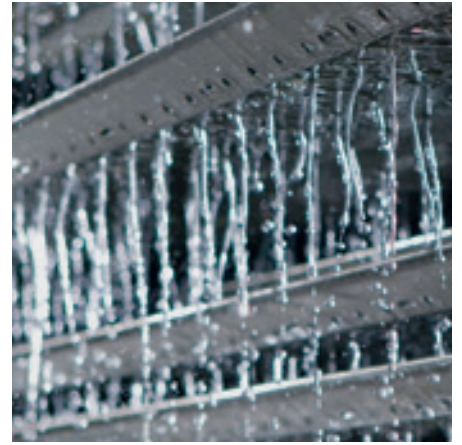
## Process control

The process parameters of the cook & chill process can be easily changed and varied on the machine's operating panel.

The PLC system precisely controls, monitors and logs all relevant process parameters of the plant during a fully automated multi-shift operation.

Not only does this system allow you to run fully automated around the clock, it also provides you process verification and treatability for every product processed.





No damaged packages  
High degree of product safety  
Long shelf life  
Consistent quality  
Optimized production planning

# Description ECOPAST



ECOPAST

## ECOPAST

Hoegger has continuously adjusted its ECOPAST model series to meet the requirements of the ever evolving products and packaging developments. Each model is available for a wide range of applications and can be fine-tuned to meet your specifications. Our application engineers will be happy to assist you in selecting the model that suits your production needs best.

### ECOPAST 74

Pasteurization of sausages

### ECOPAST 98

Pasteurization of sausages

### ECOPAST 130

Pasteurization of menu components

### ECOPAST 162

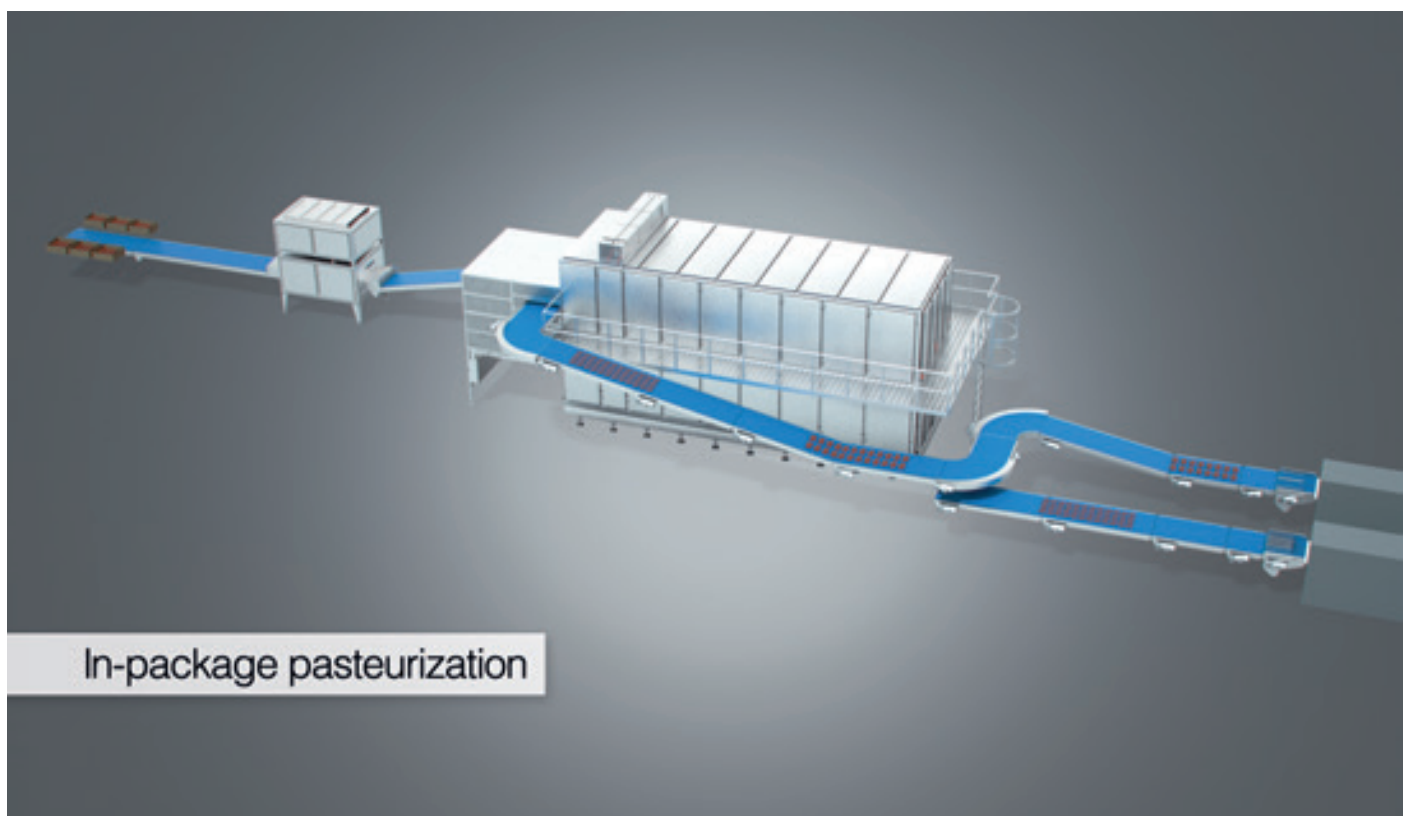
Surface pasteurization of cooked ham

### ECOPAST 208

Surface pasteurization of cooked ham

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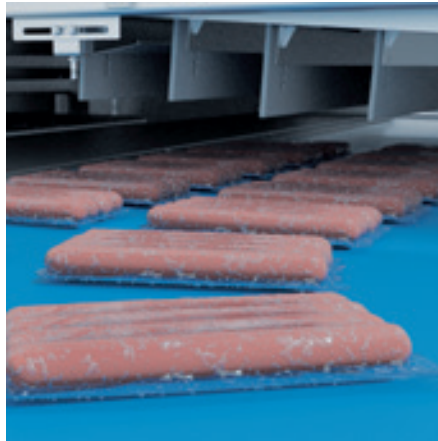
## From thermoformer to end packaging — solutions from one supplier



# Features



Integrated quality control for the individual package



Organized product formation throughout the process



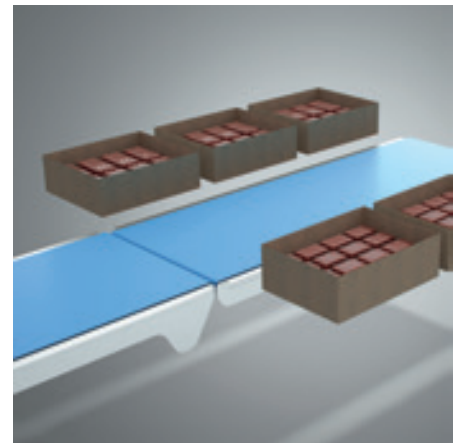
Minimal variation of core temperature +/- 1°C



Optimal Cooling to <math><4^{\circ}\text{C}</math>



Dry packages

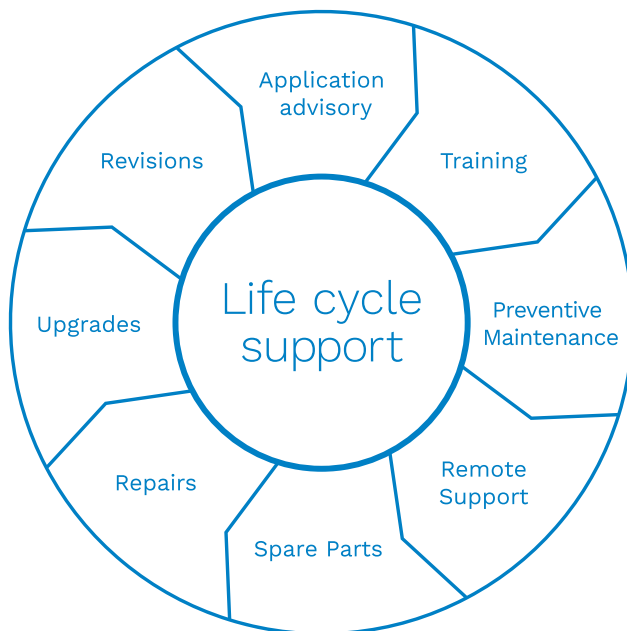


Yield  $\geq 99.5\%$   
No damaged packages



## Customer Service

Our Customer Service is happy to help at any time. From application advisory to revisions – our focus is always on the best possible efficiency of the line.



Helpline +41 71 394 18 00  
We are happy to provide advice!





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