

ContiCooker

Pet food: Super Premium Chunks in Gravy

- ADVANCED INLINE COOKING TECHNOLOGY

WHAT DO WE OFFER?

A new cooking technology for manufacturing super premium chunks in gravy and snacks with a continuous production flow.

FOR WHICH PRODUCTS?

- Texturized chunks
- Snack products
- Plant based products



scansteel foodtech further processing – where innovation meets excellence in pet food production. We specialize in pioneering next-generation solutions for cooking and structuring high-quality pet food products.

The ContiCooker is a state-of-the-art system, designed for manufacturing of cooked meat raw materials, creating texture and fibers in the finished super premium product. All species can be used with functional protein as well as hybrid, plant-based ingredients, among others. What sets the ContiCooker's advanced inline cooking technology apart are our controlled heating system, where we can offer precise temperature control, which control the manufacturing process, improves consistent quality, energy-efficient, cost effective and optimized production flow, unlike traditional steam-based technologies found in the industry.

With the ContiCooker, we help manufacturers to meet the evolving demands, so that the products can meet the highest industry standards.

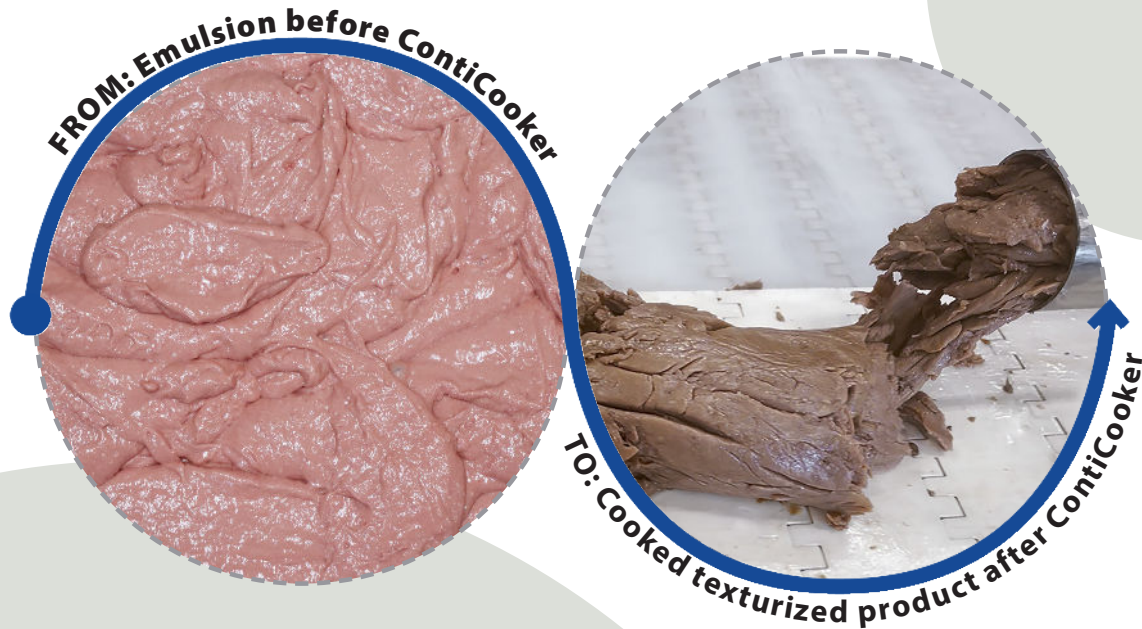
NEWS! Ask us about:



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DID WE CATCH YOUR ATTENTION?

Contact us today for information, photos, video material and much more!

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