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**A strong partner.** We assure value to our customers through consistency, accuracy, and product integrity. Our passion is developing the best customer-aligned innovative food processing machinery, using time-honored manufacturing principles. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. Custom designed around your product, process and facility, our food processing cookers, and freezers provide a more uniform precision process that is repeatable, day after day.

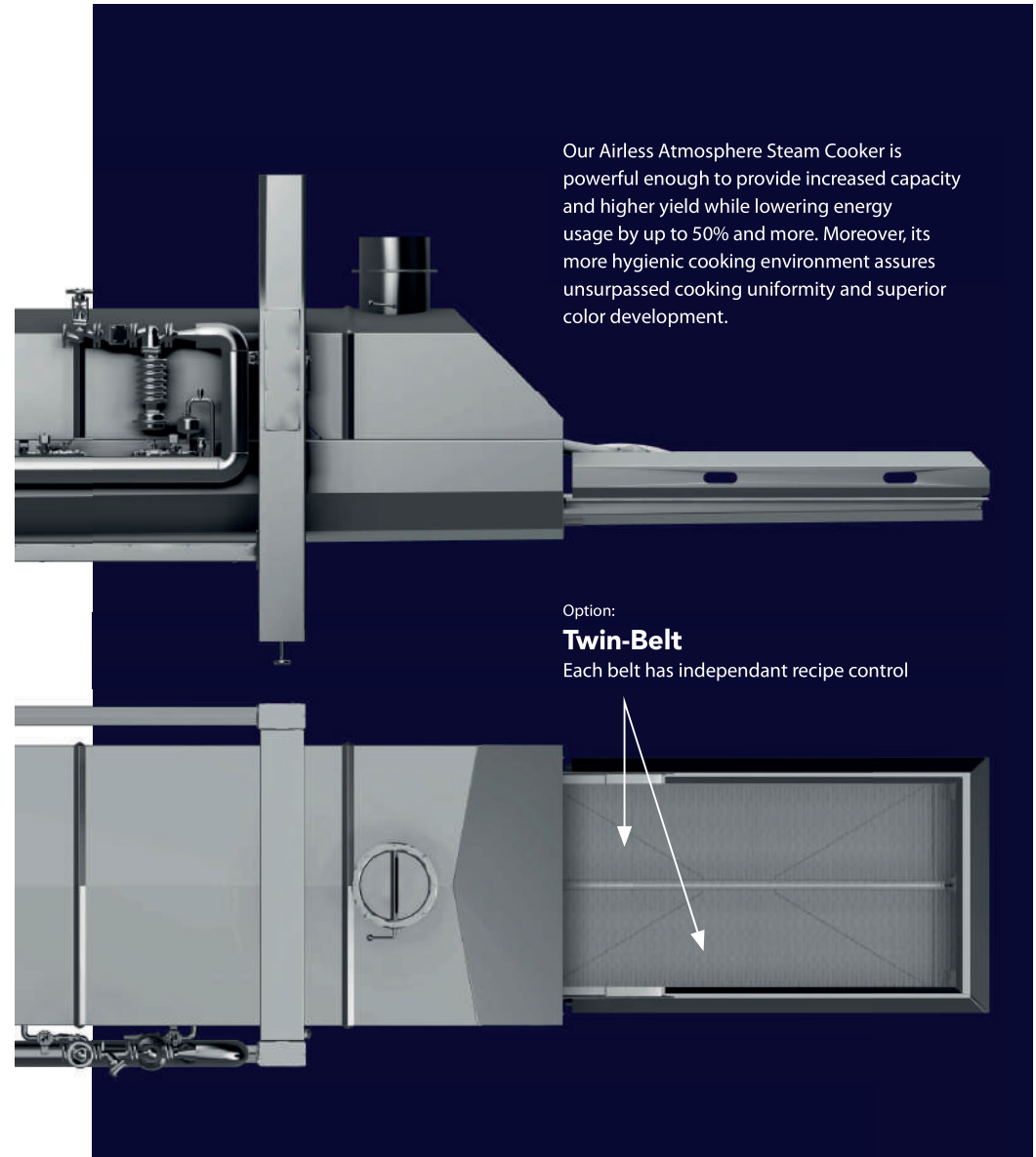
**Please note:** Some of the information in this brochure may be incorrect due to changes in product specifications that may have occurred since printing. Some of the equipment described or shown may now only be available at extra cost. Before ordering, please ask your CTi Sales Representative for the latest information. The manufacturer reserves the right to make changes at any time and without notice to prices, colors, materials, specifications and models.



CTi Process A/S  
Product Data Sheet

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## IQC Continuous Steam Cooker



Our Airless Atmosphere Steam Cooker is powerful enough to provide increased capacity and higher yield while lowering energy usage by up to 50% and more. Moreover, its more hygienic cooking environment assures unsurpassed cooking uniformity and superior color development.

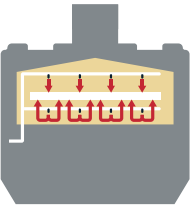
Option:

### **Twin-Belt**

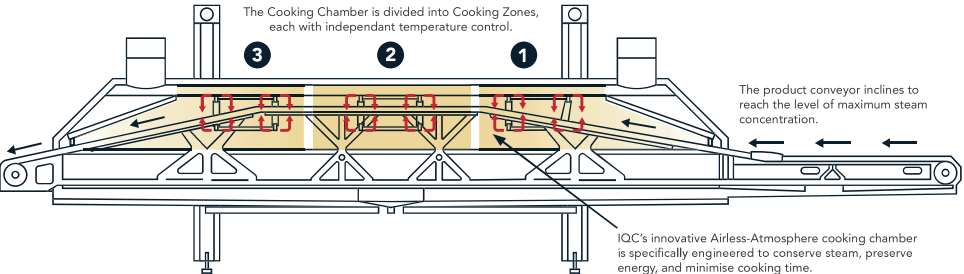
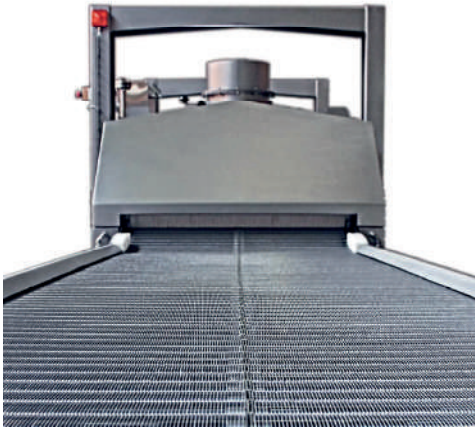
Each belt has independant recipe control

## Individual Quick Cooking

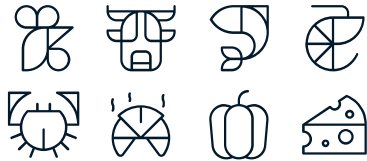
IQC Steam Cooking provides higher yields, faster cook times, increased throughput, maximum food safety, and a hygienically superior and energy efficient solution for processors requiring a continuous process.



In an IQC Airless-Atmosphere Steam Cooker steam is evenly circulated above and below the product conveyor, completely enveloping the product, rapidly transferring heat and sealing in natural moisture and flavor without oxidation or dehydration.

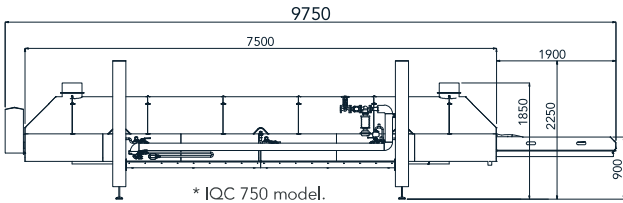


Cook meat, poultry, seafood, vegetables and baked products precisely to your specifications.



### KEY FEATURES.

- Multi-stage cooking zones (3-4).
- Individual zone temperature and time control.
- Recipe controlled.
- Airless atmosphere.
- Fully insulated stainless steel cabinet.
- Easy access for cleaning.
- Minimum maintenance requirements.
- Simple and functional Danish design.
- Manual opening.
- Easy to install.
- Cooks a wide variety of products.



## IQC Configuration Specifications \*

Model	IQC.500	IQC. 750	IQC. 1000	IQC. 1500
Capacity <sup>1</sup>	500 kg/h	750 kg/h	1000 kg/h	1500 kg/h
Cooking Area Length	5500 mm	7500 mm	7500 mm	9500 mm
Cooking Zones	3	3	3	4
Belt Width <sup>2</sup>	900 mm	900 mm	1350 mm	1350 mm
Steam Consumption <sup>3</sup>	250 kg/h	300 kg/h	350 kg/h	550 kg/h
Power (3x400V 50c/s)	0,75 kW/h	0,75 kW/h	0,75 kW/h	0,75 kW/h
Overall Length	7750 mm	9750 mm	9750 mm	11750 mm
Overall Height	2250 mm	2250 mm	2250 mm	2250 mm
Overall Width	1600 mm	1600 mm	2050 mm	2050 mm
Belt Height	900 mm	900 mm	900 mm	900 mm
Infeed Length	1900 mm	1900 mm	1900 mm	1900 mm

<sup>1</sup> Calculations based on headless Shrimp 30-50 pcs/kg, 5 kg/m<sup>2</sup>, cooking time 2.5 min. (calculations based upon other products can be made upon request) | <sup>2</sup> Choose between Single or Twin-belt conveyors | <sup>3</sup> Dry saturated steam (max 4% water content)

\* Constant improvement and engineering innovations mean these specifications may change without notice.