



*cooking at  
the speed of light!*

[www.infrabaker.com](http://www.infrabaker.com)

Infrabaker is a modular infrared continuous cooking oven developed by Infrabaker International. The machine is designed to cook or put color on a wide variety of food products, such as bacon, chicken filets, patties, salmon, dough, cake, vegetables and many more. The process does not require any other medium such as e.g. cooking oil, hot air, steam or thermal oil.

The direct emission of the heat to the product results in a minimal loss of liquids and generally a higher yield than competing systems. Starting up and product switching times are practically non-existent. The infrared emitters reach their full capacity within seconds and cool down just as fast. The emitters are self-cleaning and the continuous belt is equipped with a belt washing station.

Infrabaker stands for a low product loss, optimal use of energy, an oil-free cooking process, high flexibility and constant product quality!

- Cooking and coloring in one step
- Low energy consumption
- Cooking with only electricity
- No heat-up times
- Constant quality
- Easy process
- Low maintenance and cleaning
- Modular system



## INFRABAKER SYSTEM

The Infrabaker is a modular cooking system and can be offered in effective cooking widths of 600mm, 900mm and 1200mm. The length is also variable and can be extended in units of 3 meter.

The Infrabaker consists out of the following key modules:

- Emitter modules to supply the radiation heat for the products to be processed.
- Conveyor belt with servo drive to transport the products at the required speed.
- Computer with operator panel to control and monitor the overall cooking process.
- Housing to support the key elements adequately.
- Belt washing station to clean the belt during production.
- Control cabinet and one or more (dependent on type Infrabaker.) IR-power cabinets to control the Infrabaker.
- Air supply filter unit(s).
- Exhaust fan(s).
- Possible Infrabaker options: turn station(s) for bulk production, flip station(s) for single and bulk production and discharge belt.
- External device options: Infraskimmer and Infrapump.



## APPLICATIONS

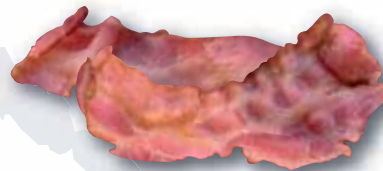
Infrabaker can be used for a wide range of products in the food industry. Our experience is built up in different fields like meat, bakery and more.

We like to show some examples.

- **Pizza**
- **Chicken**
- **Pastry**
- **Vegetables**

[WWW.INFRABAKER.COM](http://WWW.INFRABAKER.COM)

For more information we like to welcome you on our website. There you will find more applications, technical information, Infrabaker details and the latest news.



Bacon



Patties



Ready meals



Salmon



**INFRABAKER**  
International