



INSIGHT PAPER

HOEGGER® In-Package CookChill System

Fully automated cooking, pasteurizing and chilling process – built for safe food.



FOOD SAFETY



AUTOMATION



EXTENDED SHELF LIFE

PRO  **ISUR**®
By **Fortifi**

Pushing Boundaries®

WHY IT MATTERS

Food safety and shelf life, masterminded

Pasteurization is what turns a perishable product into one that's genuinely safe to eat and ship. The Hoegger® CookChill system **destroys pathogens like salmonella, E. coli and listeria** in a fully automated, continuous line – so every tray gets the same reliable treatment, with none of the manual variability of competitive systems.

The payoff is a significantly **extended shelf life without relying on heavy preservatives**, plus the consistent, documented food safety that retailers and regulators increasingly expect. Longer shelf life ensures more flexibility for retailers for their production planning.

APPLICATION

One automated platform, every product

From core-pasteurized over surface-pasteurized to sous-vide cooked, Hoegger® CookChill lines are automatically fine-tuned to each product's format and packaging. Provisur's Application Engineers help select and configure the right model for your line.



**CORE-
PASTEURIZED**



**SURFACE-
PASTEURIZED**



**SOUS-VIDE
COOKED**



KEY FACTS

Built for the ready-to-eat market

Convenience is reshaping the meat and food industry. As consumers and foodservice operators increasingly reach for ready-to-eat and sous-vide products, manufacturers need a process that delivers both food safety and long shelf life at scale – **without giving up product quality.**



MORE OPTIONS

Flexible for every production size

Hoegger® CookChill is already used for cooking and sous-vide applications – goulash, soups, pre-portioned menu components – for retail, catering and mass catering. Market trends show an increasing demand of ready-to-eat use, where Provisur can support you within the CookChill units for sous-vide as well as for pasteurization processes.

WHERE READY-TO-EAT MEETS COOKCHILL

- **Retail:** pre-portioned menu components ready to heat and serve
- **Catering & mass catering:** consistent quality at scale

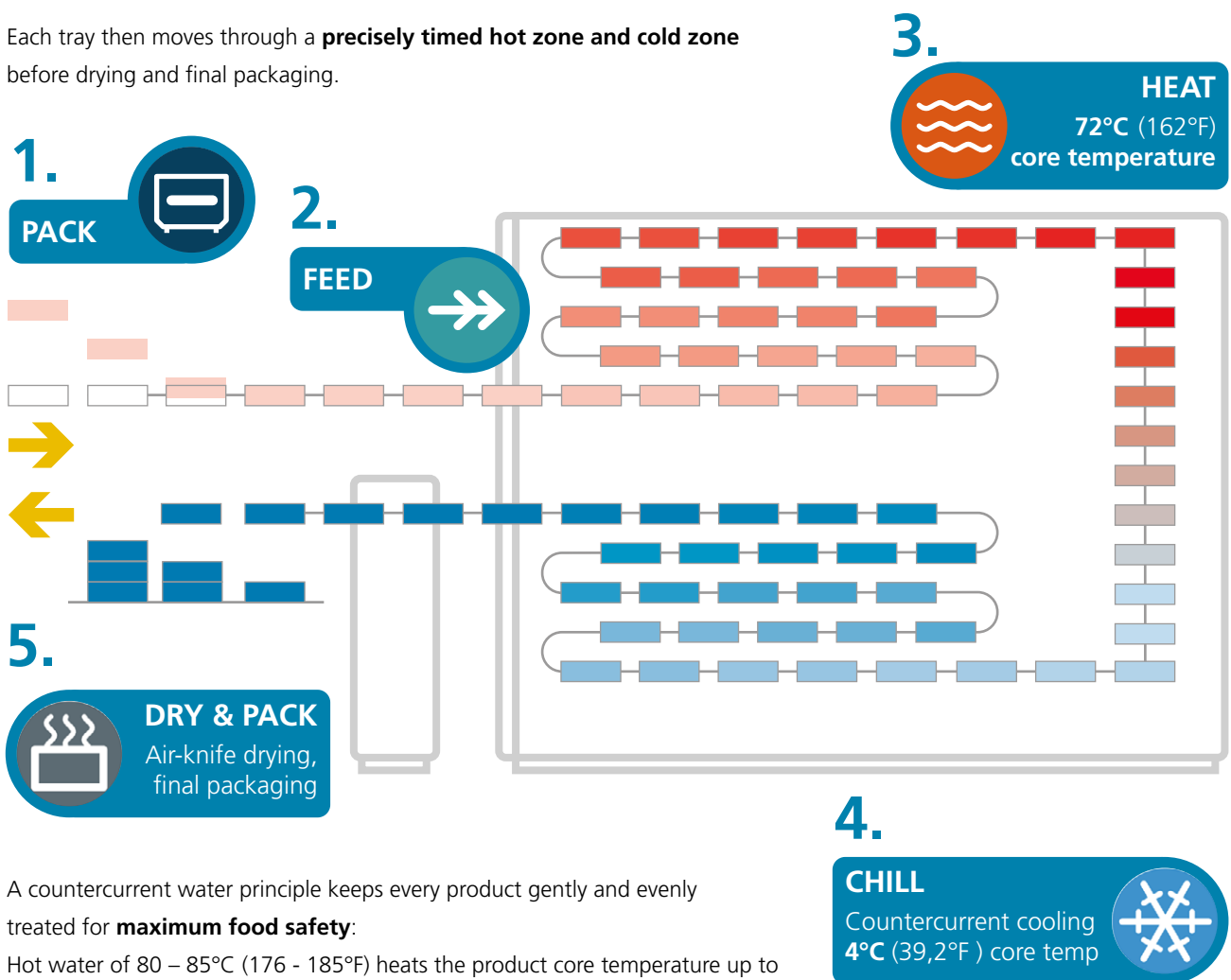
**Same principle,
same success. Profit from
Provisur expertise**

HOW IT WORKS

Five automated steps, one continuous line

Packaged products enter the system automatically – **up to five packaging lines** can feed one CookChill unit at once, with no manual handling in between.

Each tray then moves through a **precisely timed hot zone and cold zone** before drying and final packaging.



A countercurrent water principle keeps every product gently and evenly treated for **maximum food safety**:

Hot water of 80 – 85°C (176 - 185°F) heats the product core temperature up to 72°C (162°F), then a stepped cooldown brings the core to below 4°C (39,2°F) – with no product ever over- or under-treated.

AUTOMATED QUALITY, GUARANTEED PER TRAY

- Every tray is monitored automatically for temperature and timing – real time quality check
- Under- or over-treated packs are rejected by the system on its own
- Producers can guarantee consistent food safety and shelf life to their customers
- **Minimal variation of core temperature ($\pm 1^\circ$)**

KEY FACTS

Food safety, automation and shelf life at a glance

HYDROJET WATER DISTRIBUTION

- Perfect water distribution guarantees uniform thermal treatment.
- Process reliability with lowest cleaning effort.
- Highest machine availability.
- Reduction of operating costs (cleaning chemicals).

COOKCHILL UNIT

- Gentle and accurate cooking, sous-Vide and pasteurizing process.
- Fully automated and continuous inline system.
- Fully customized smallest footprint.

FEEDING CONVEYOR SYSTEM

- Connect with up to 5 packaging machines.
- Possibility to process different products at the same time.
- A sophisticated control system builds full formation for a whole tray load.
- The control system tracks the products from the Thermoformer until the end packaging.
- Manually loading can be added.

DISCHARGE CONVEYOR

- After the thermal process, the product is unloaded from the CookChill unit onto a conveying belt.
- A slower, continuous flow ensures an optimal drying result.

END-PACKAGING

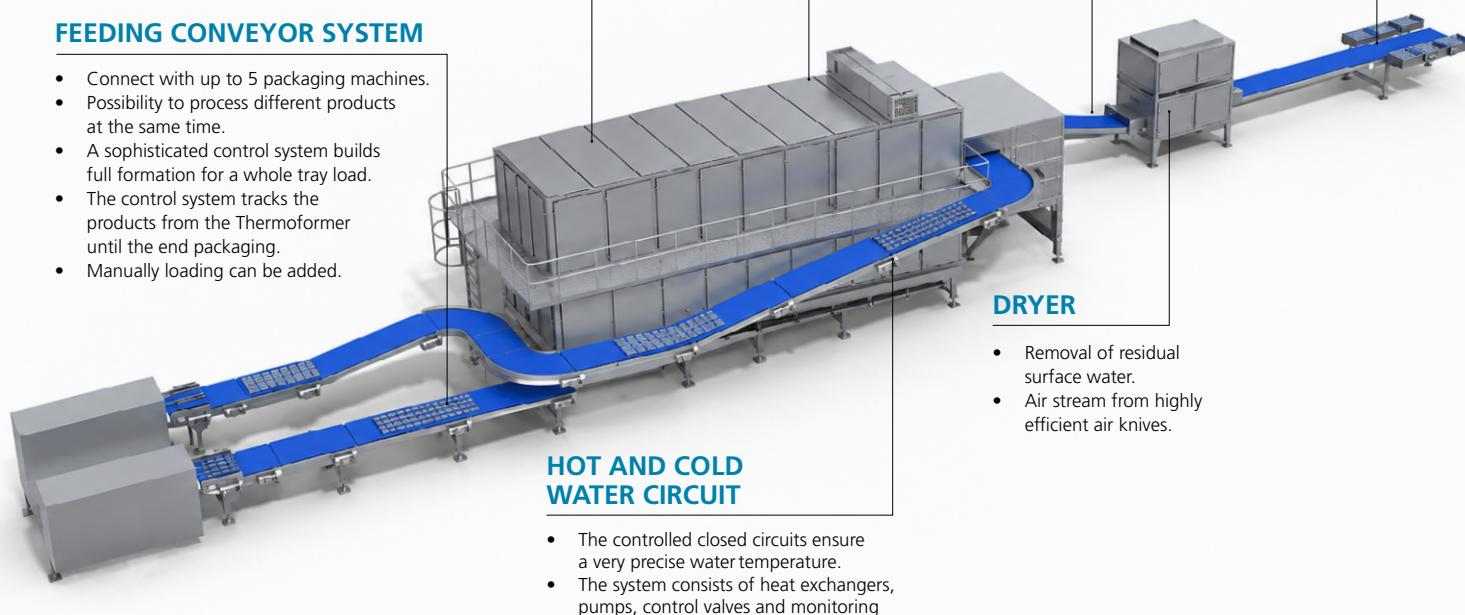
- Separation of different product types is possible, as fed from each thermoformer.
- Metal detector and checkweigher System can be integrated.

DRYER

- Removal of residual surface water.
- Air stream from highly efficient air knives.

HOT AND COLD WATER CIRCUIT

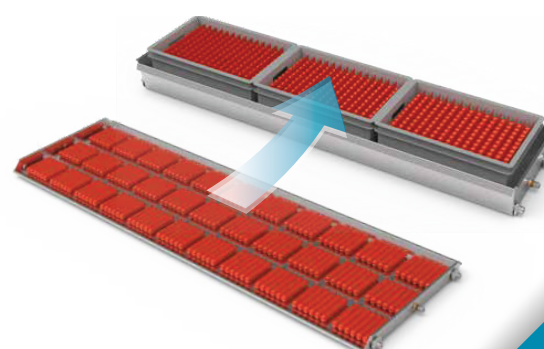
- The controlled closed circuits ensure a very precise water temperature.
- The system consists of heat exchangers, pumps, control valves and monitoring



MORE OPTIONS

Flexible for every production size

Alongside the fully automatic line, a **semi-automatic basket system** covers 1–3 t/h: temperature-resistant containers are loaded manually – ideal for many different product sizes and formats on one line.



About Provisur

Provisur® Technologies of Mokena, Illinois, USA, with numerous branches globally, specializes in innovative industrial food processing machines as well as integrated production systems for a wide range of end products. Among the key technologies from the company's portfolio is the thermal treatment of food: With Hoegger® brand equipment, manufactured in Switzerland, Provisur offers its customers fully automated CookChill systems for gentle pasteurization, cooking, sous-vide cooking or cooling. Provisur provides food processing companies with maximum efficiency solutions for requirements of any size.

Provisur is part of Fortifi Food Processing Solutions, which is headquartered in The Woodlands, Texas, United States. Fortifi provides end-to-end configuration, installation, commissioning and support.



Conveying

Material, product and packaging transport



Food safety

Monitoring, quality control and adherence to regulatory standards



Packaging and palletizing

Automated handling and logistics. Protection and preservation



Thermoprocessing food systems

Pre-maturing, drying, marinating, cooking and smoking



Chilling, freezing, thawing

Controlled temperature environments



Hygiene

Strict sanitation controls

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