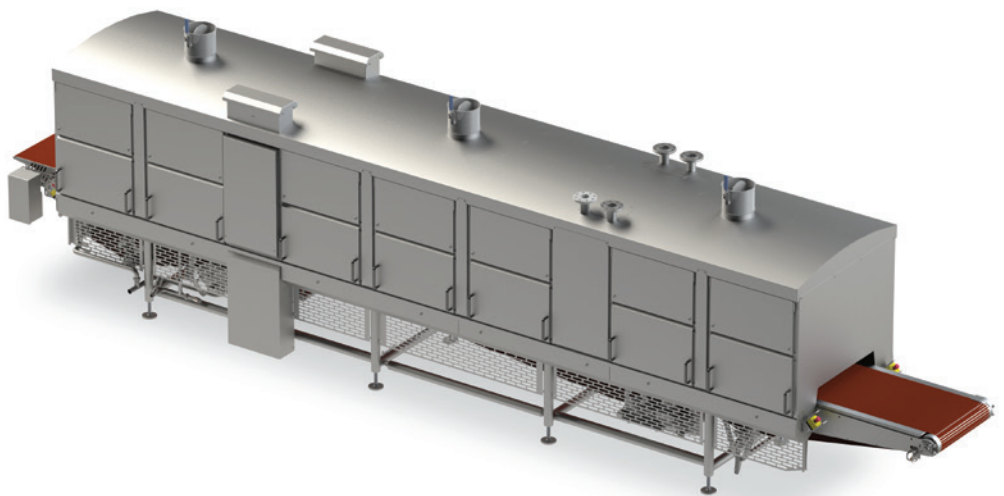


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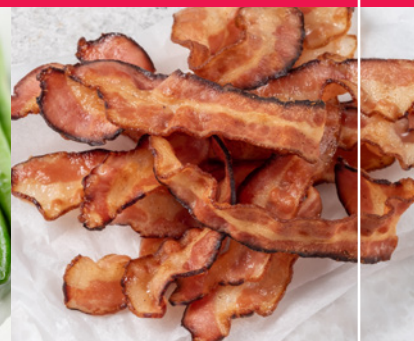
Belt Grill Contact Cooking Systems



The HiTec Belt Grill is designed for uniform, double-sided contact cooking of products without additional fat.



HiTec Belt Grill Contact Cooking Systems



HiTec Belt Grills precisely and uniformly fry and cook both the top and bottom of products in a single pass, increasing efficiency and production.

Sample Applications

- Steaks & Chops
- Burgers & Sausages
- Chicken Breasts
- Bacon
- Fish Fillets
- Eggplant
- Zucchini
- Tofu
- Plant-Based Foods
- Pet Foods

Efficient

The HiTec Belt Grill is designed for fast, uniform, double-sided cooking of products in a single pass. The products are conveyed through the machine between an upper and a lower non-stick PTFE coated belt and cooked by plates heated electrically or by thermal oil.

No Open Flame

HiTec Belt Grills fry and cook uniformly without the dangers associated with open flame belt grills. Its non-stick belts are suitable for the stickiest of products, including glazed and marinated poultry parts.

Healthy and Natural

The products are cooked in their own fat for an appetizing appearance, a natural taste, and a healthier cuisine. No additional fat is needed.

Get creative with Grill Marks

The belt grill's plates can be equipped with patterns such as grill marks to customize the appearance of your food products.

Range of Sizes

HiTec Belt Grills are built using a modular design. The Pro Series is available in 600 mm, 1,000 mm, and 1,200 mm belt widths. The Eco Series is available in 400 mm and 600 mm belt widths. Both series are available in a variety of lengths to suit your production requirements.

