

Universal Batch Vacuum Cooker 115 A

Batch Cooker 115 A
with feed unit

The Batch Cooker 115 A is particularly suitable for the production of a variety of high or low boiled caramel masses (with very flexible additions of glucose), as well as centre fillings, marmalades, jams, fruit jellies, special syrups, fruit juices etc. The patented welded connection between the inner copper pan and the outer steel jacket prevents copper fatigue and guarantees an almost unlimited durability of this cooker. Most of the vapours are already discharged into the atmosphere during the cooking process which is separated from the subsequent vacuumising of the batch.

Construction of the Cooker

The pan is attached to a sturdy stand. The double-walled cooking pan is steam heated. The inner pan is made from copper and the outer one from steel. The connection of the inner and outer pan does not require any bolts and is patented. The beater inside the pan is driven by an electric motor by means of bevel gears. The hollow shaft of the beater contains a valve rod with a valve cone which allows the cooked mass to be sucked into the receiving pan below and vacuumised. The vacuum pump is placed behind the machine. By means of a spray condenser, the vacuum vapours are condensed and discharged together with the cooling water. Control and operating switches are contained in the control box at the side of the stand.

Operation

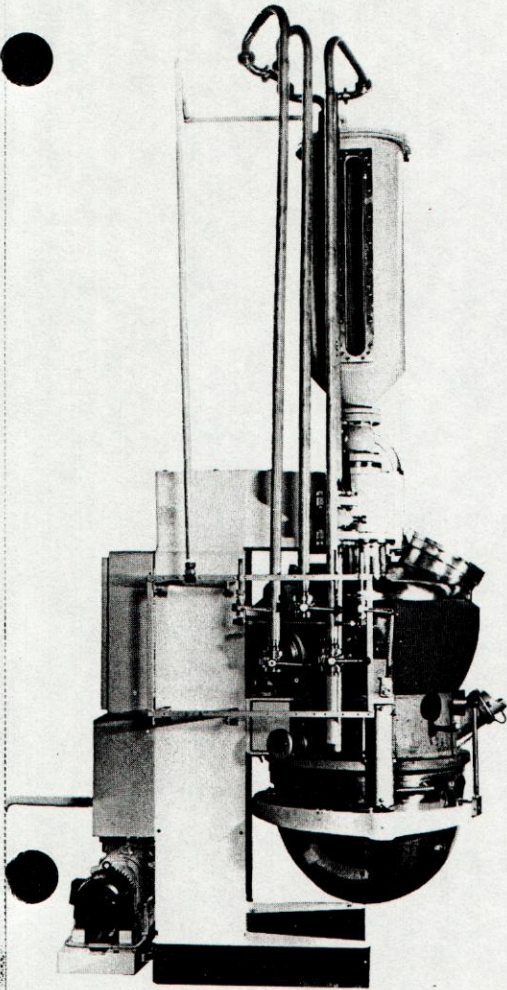
The receiving pan is pressed against the vacuum chamber underneath the cooking pan, by means of a hand lever. A hand-wheel operates the valve rod. The ingredients are fed into the pan through the front inlet. (A semi-automatic feed unit can also be supplied.) The heating is effected by steam between inner and outer pan. A resistance thermometer whose bulb is constantly submerged in the sugar mass is connected to a temperature indicator. This electrical indicator ensures a precise temperature control. The rotating beater keeps the mass in constant motion. The cooking vapours are discharged from the cooking chamber via a vapour duct to the outside. The flow valve is easily and precisely adjustable by means of a hand wheel with scale. The required vacuum can be regulated exactly by means of an adjusting valve. When the flow valve is opened by operating the hand wheel the sugar mass is sucked into the vacuum chamber for vacuumisation. By opening a valve the vacuum will be interrupted and the finished sugar mass can be removed from the swivelling receiving pan.

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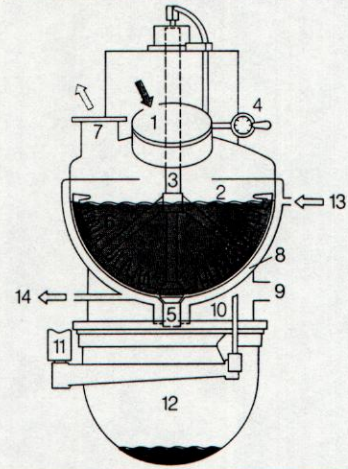
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Universal Batch Vacuum Cooker II5 A



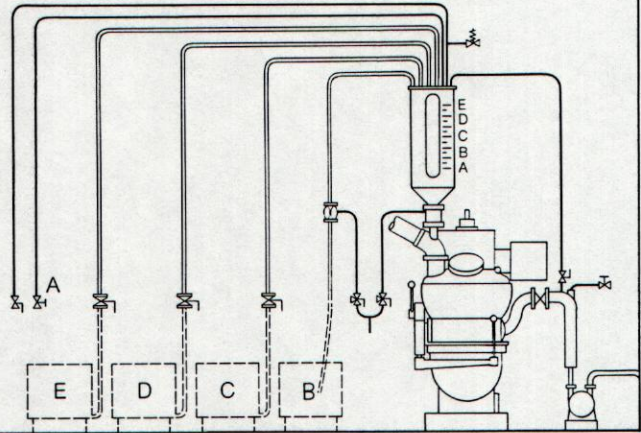
Description of operation

- 1 Inlet
- 2 Cooking pan
- 3 Valve rod
- 4 Valve-handwheel
- 5 Valve
- 6 Beater
- 7 Vapour duct
- 8 Steam chamber
- 9 Vacuum connection
- 10 Vacuum chamber
- 11 Swiveling arm
- 12 Receiving pan
- 13 Steam connection
- 14 Condense connection



Operational Scheme of feed unit 115 A

- A Water
 - B Sugar
 - C Glucose
 - D Milk
 - E Fat
- further additions possible



Feed unit 115 A

To achieve a more rational method of operation, a special feed unit for the raw materials has been developed for this batch cooker. The raw materials will be fed to the batch cooker from sacks or drums placed on floor level.

This dosing and feeding unit comprises: A storage tank with inspection glass and scale above the machine and several pipe lines and valves. In a certain sequence the raw materials are sucked into the storage tank by vacuum. Up to four different ingredients (except water) can be sucked into the storage tank. After having vacuumised the sugar batch, the total amount of raw materials are then fed into the pan where they are mixed and cooked as usual. This has the following advantages:

- 1 Higher output per hour
- 2 No physical effort required (no feeding by hand)
- 3 Exact measurement of the raw materials

Technical data:

Output: approx. 1600–2000 Kg/ 8 hours

Batch size: up to 70 Kg per batch

Drive: 2 motors

For vacuum pump: 4 Kw, 1500 rpm

For beaters: 2.5/3.5 Kw, 710/1425 rpm

Steam Pressure: 8–10 ATU (allowed pressure 10 ATU)

Steam Consumption: Approx. 130 Kg/hr (maximum)

As steam is used in charges the steam generator has to produce 260 Kg/hr.

Water consumption: Approx. 0.9 cbm/hr (maximum) (at 12° C water temperature)

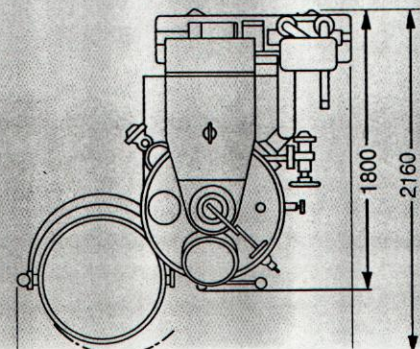
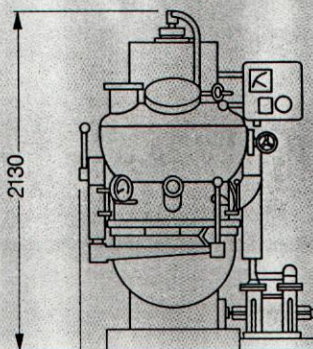
Machine measurement: 1800 mm long, 1450 mm wide, 2130 mm high

When ordering, the following details are required:

- A Operating voltage (power and light)
- B Periods
- C Machine colour: (if different from RAL 9012 (1013) Pearl White)

Front view

Plan view



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