

PROCESS EQUIPMENT

**FOR
PREPARED FRUIT, DAIRY FRUIT AND JAM
MADE BY
ALA-HAMMERUM OF DENMARK**

PRODUCTS

PRODUCED ON ALA-HAMMERUM EQUIPMENT

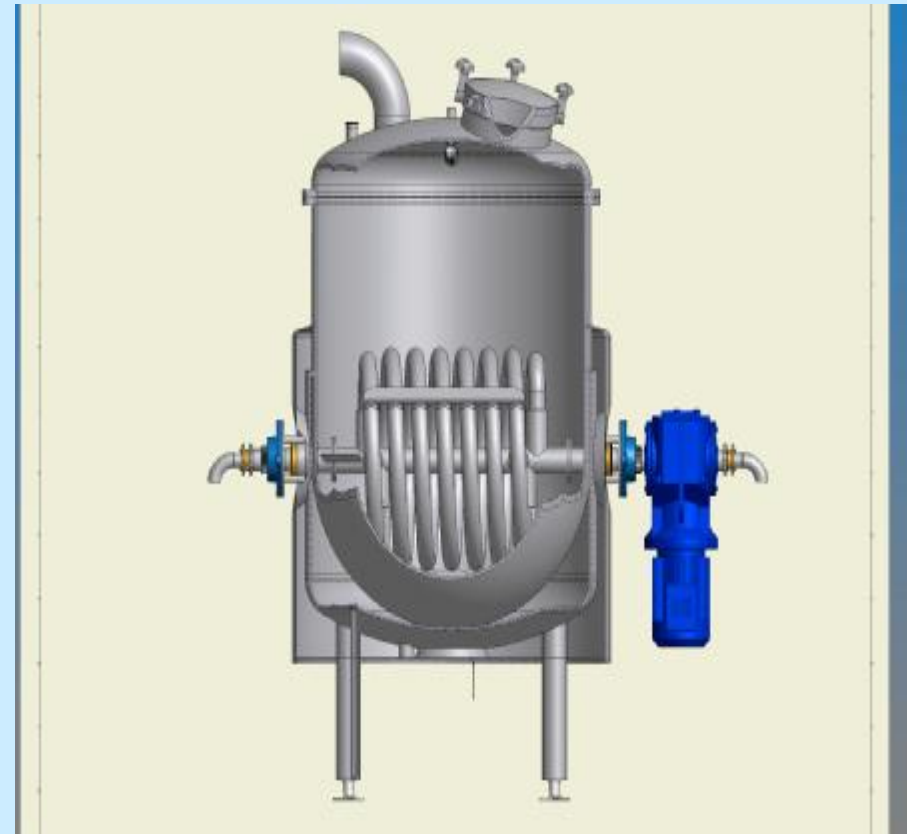
- **DAIRY FRUIT**
- **PREPARED FRUIT**
- **FRUIT PRESERVES**
- **JAM-MARMALADE**
- **BAKE STABLE JAM**
- **KETCHUP**
- **CHUTNEY**
- **MUSTARD**
- **VARIOUS ETHNIC SAUCES**

SIMPLICITY

- PROCESS DIRECTLY FROM FROZEN FRUIT TO ASEPTIC FILLING-LINE.
- NO IN BETWEEN HEAT-EXCHANGERS REQUIRED.
- HIGH YIELD
- EXCELLENT FRUIT IDENTITY.
- SIMPLE INSTALLATION

ASEPTIC VACUUM COOKER

- **VACUUM COOKER/COOLER WITH ROTATING SPIRAL WHICH CARRIES STEAM OR COOLING WATER.**
- **BELOW A JACKET COVERING THE HEMISPHERICAL BOTTOM.**
- **A POWERFUL TOOL FOR PRODUCING FRUIT PRODUCTS IN BATCHES FROM 800 TO 5000 LITRES.**
- **EXCELLENT MIXING OF PRODUCT BY HORIZONTAL AGITATOR**
- **HIGH YIELD AND EXCELLENT FRUIT IDENTITY.**
- **PRODUCE COOLED PRODUCT DIRECT TO FILLING LINE.**



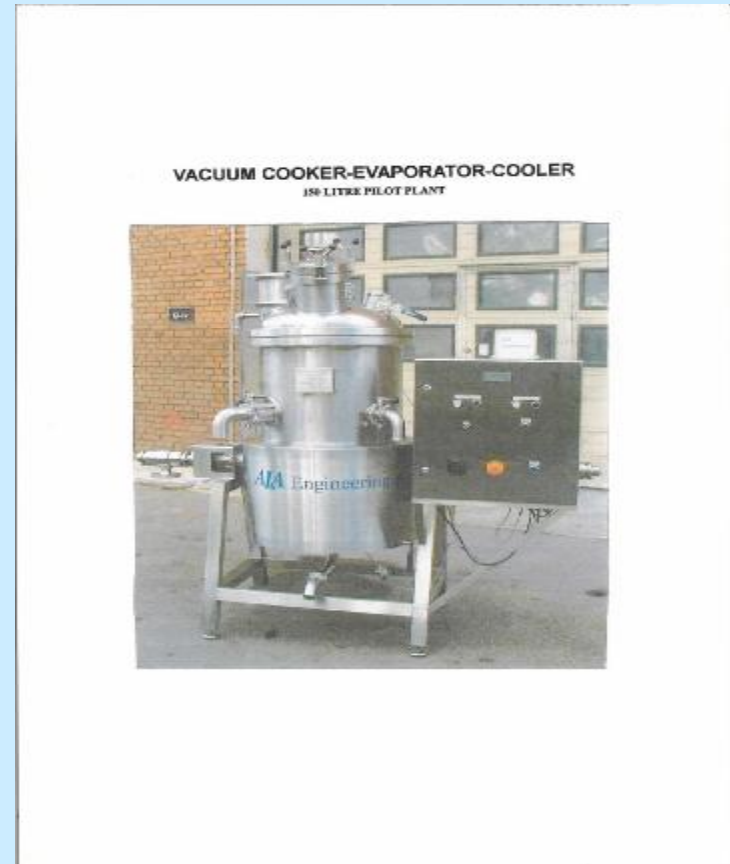
SPIRAL HEATING AND COOLING

- **WE HAVE MANY YEARS EXPERIENCE IN MANUFACTURING ROTATING HEATING SPIRALS FOR THE FRUIT INDUSTRY.**
- **EVEN AT TEMPERATUR OF 140°C THE IS NO BURNING ON THE COIL WHEN COOKING FRUIT.**
- **THE COIL IS EVEN BETTER FOR COOLING THE PRODUCT AS THE TURBULENCE AROUND THE LARGE AREA PIPE ALLOVES EFFICIENT HEAT TRANSFER.**
- **THE COIL IS EQUIPPED WITH OUR UNIQUE DESIGN PEEK SCRAPERS THAT SWIPS THE SPHERICAL BOTTOM OF THE VESSEL.**
- **POWERFUL CIP SPRAY-BALLS IN THE TOP CLEANS THE COIL.**



TESTING YOUR RECIPE ON A 150 LITERE PILOT COOKER

- **MOST OUR CLIENTS WILL UTILIZE THE OPPERTUNITY TO TEST THEIR RECIPIES ON OUR 150 LITRE PILOT COOKER WICH CAN BE SHIPPED TO YOUR PLANT FOR TRIALS.**
- **THE UNIT IS SUPPLIED COMPLETE WITH CONTROL PANEL, READY TO BE HOOKED ON TO YOUR PLANT SUPPLY OF STEAM-WATER AND POWER.**
- **THE TEST RESULTS WILL CLOSELY RESEMBLE PRODUCTS MADE ON OUR LARGE EQUIPMENT.**
- **PLEASE CONTACT US FOR RESERVATION OF THIS PILOT PLANT.**



LIST OF REFERENCES

- **BINA, SWITZERLAND**
- **CARELS,GOES,HOLLAND**
- **CENTURA FOODS, UK**
- **HAFI FRUITS AB, SWEDEN**
- **IGOS BAKERY JAM, DENMARK**
- **J.M.SMUCKERS, USA-BRASIL**
- **LAENNEN OY, FINLAND**
- **ORKLA, NORWAY**
- **P.Da COMPANY LTD., KOREA**
- **RORA FABRIKKER, NORWAY**
- **RYNKEBY FOODS, DENMARK**
- **SAARIONEN OY, FINLAND**
- **S.I.A.S, FRANCE**
- **TETRAPAK, SWEDEN**
- **VALIO OY**

MORE INFORMATION

ALA has been building vacuum cookers for the last 30 years and installed this type equipment with food manufacturers all over the world.

During this period we have learned a lot about industry requirements and how to manufacture state of the art production machinery that will produce your products safe and efficiently for many years to come.

Ala cookers are pressure vessels designed to cook and cool under pressure and full vacuum.

The basis for the vessels is steam heating and water or brine cooling of the jacketed vessel and the extremely efficient horizontal rotating coil.

To enhance the mixing efficiency and increase yield we design our vessels with hemispherical bottom that is swiped by the Teflon or Peek scrapers.

All product surfaces are made from heavy gauge and polished high-grade stainless steel.

We produce vessels batch sizes from 150 liter to 5000 liters and we produce equipment ranging from all manual operation to aseptic, fully automatic turn-key delivery.

As a general rule we design and manufacture to specifications that are the results of detailed discussions between customers experts and our engineers. This allows us to deliver equipment that exactly suits your needs. We design and build to most government pressure vessel requirements including ASME.

To allow our customers to test their process for suitability to our equipment we can offer a fully integrated pilot cookers (150 liter batch), which is easily installed at your lab or plant.

During the years Ala has worked with many different products that can be produced from our cooking vessels.

Especially the fruit & jam industry, where our equipment is installed all over the world.

We work closely with additive manufacturers such as the pectin and flavor industry.

Our vacuum cooking technology has arrived from working with much different type of fruits and additives.

Our cookers are also used to make such varied products as: soup, bouillon, ketchup, mustard, salad dressing, pickles, chutney & various ethnic sauces.

CONTACT

- **FOR FURTHER INFORMATION PLEASE CONTACT:**
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