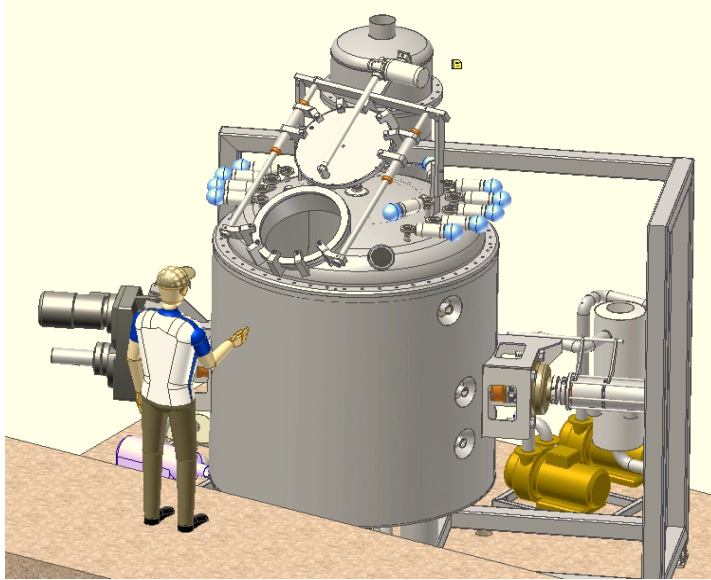


ASEPTIC BATCH ASEPTIC COOKER-COOLER



For cooking and cooling of:

- Jams and marmalade
- Yoghurt and Ice-cream fruit
- Bake-stable fruit mixes
- Non-dairy type sauces and ready meals

Operating the aseptic BATCHMatch:

- Loading product and additive by vacuum or manhole.
- Cooking by steam jacket and rotating coil/agitator
- Cooking under vacuum to remove air in fruit
- Cooking at temp. up to 143 deg.C
- Cooling aseptically by use of jacket and coil/agitator
- Discharging product by sterile air or inert gas.

Description:

- Steam jacket covering hemispherical bottom.
- Jacket insulated and covered waterproof in stainless steel
- Coil agitator with baffles for enhanced mixing during slow RPM.
- Outlet for vacuum system
- Discharge valve with CIP
- Central intake additives with CIP
- Ø400 mm manhole cover
- Aseptic stuffing box for shaft seal
- 2½" swivel seal for steam and cooling water
- Pt-100 built in agitator

Options:

- Vacuum system incl. Tube+Shell condenser with aroma recovery
- Vacuum intake of ingredients, sterile air discharge
- Aseptic vacuum cooling
- Aseptic filling manifold for sterile transport containers
- Turn key valve system for heating and cooling
- Mechanical Manhole cover
- Bulk material loading system