

KASAG



Batch cooking plants
for fruit preparation,
vegetables and sauces

Experts for design, engineering and welding

We are the colour and taste of your **fruits**

Batch cooking plant and cooking apparatuses for fruit preparation, vegetables and sauces

KASAG Swiss' experts are specialists in the construction of cooking equipment and industrial cooking plants for the production of fruit preparations, vegetables and sauces. Entire production plants including cooker, cooler, condenser, piping and valves are constructed in accordance with current requirements in an aseptic design. Preventing product contamination due to infection or cross contamination beneath the product is crucial. This is achieved thanks to optimised equipment design, special mechanical seals and functional CIP (Cleaning In Place) systems. We adapt to each customer, and build individual and modular plants which meet your requirements to the maximum degree.

Your customers are demanding connoisseurs and experts in all things relating to fruit preparations, vegetables and sauces, and they will only be won over by the colours, flavours, taste and consistency that you provide. Criteria such as product diversity, stringent quality and reproducibility requirements are central to you as a manufacturer.

KASAG experts have many years of experience in the construction of vertical and horizontal cookers, coolers as

well as complete plants with volumes between 100 and 7500 litres, designed as single or multi-stage production lines. Our equipment is optimised with an eye to minimal product losses and short cleaning times. Products thus retain their natural colours and taste.

With KASAG as your partner in the design, engineering and construction of batch cooking plants and cooking apparatuses, you can be sure you have picked the right cook.





Swiss made cooking equipment and plants

Cookers, coolers

Cookers and coolers with aseptic designs comprise an effective cooking and cooling process for the production of fruit preparations, vegetables and sauces. Heating and cooling place high demands on the equipment's service life.

Cooking module MinMod

The MinMod cooking module for a batch size of 100 litres keeps cost to a minimum. The MinMod cooking module is suitable for producers with a small budget who want to upgrade their existing systems, adapt their existing equipment technology to today's requirements and / or enter the field of fruit preparations, vegetables and sauces.

Cooking module FruMod

For smaller batch sizes from 250 litres upwards, KASAG offer not only customer-specific equipment, but also standardised cooking modules. This cooking module is particularly suitable for small production amounts, for the development and optimisation of production processes or as a pilot plant.

Its various components are rack-mounted and enable simple transportation and short installation times. As a company, you benefit from an unbeatable price / performance ratio.

Single-stage cooking plants

with vertical or horizontal cooker / cooler and condenser for efficient cooling performance.

In a single-stage cooking system, the cooking and cooling of the product takes place in the same process container. Both horizontal and vertical process vessel with optimally suitable agitators are available. These plants are particularly suitable for smaller volumes and frequent recipe changes.

Variants:

- Vertical process vessel and coaxial agitator, designed for minimal product loss, short cleaning times and products with pieces.
- Horizontal process vessel with heated agitator, suitable for optimal lumpiness of the products and short cooking and cooling times.

“With KASAG Swiss AG, you have chosen the right cook when it comes to the best recipe for creating your batch cooking plant.”



Two-stage cooking plants

with a cooker and cooler for larger production volumes.

This two-stage industrial cooking plants comprises two process vessel. The cooking process takes place in the first, while the product is cooled in the second. Two-stage cooking plants are particularly suitable for medium to large volumes. Both horizontal and vertical cookers as well as coolers are available in 4 possible combinations, with or without vacuum functionality. All versions are suitable for lumpy products.

Variants:

- Cooking system with vertical cooker and vertical cooler, suitable for medium production volumes.
- Cooking system with horizontal cooker and horizontal cooler, suitable for optimal lumpiness of the products, short cooking times and cooling without vacuum.
- System with vertical cooker and horizontal cooler, suitable for medium product volumes and cooling without vacuum.
- System with horizontal cooker and vertical cooler, suitable for short cooking and cooling times as well as a large product volumes.

🔍 Do you have any questions?

Should you have any general questions regarding our cooking equipment, modules and systems, our experts will be glad to assist you:

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 www.kasag.com/en/batch-cooking-plants-cooking-apparatuses



“With KASAG Swiss AG, you can count on Swiss quality and precision in process engineering, design, engineering and manufacturing.”

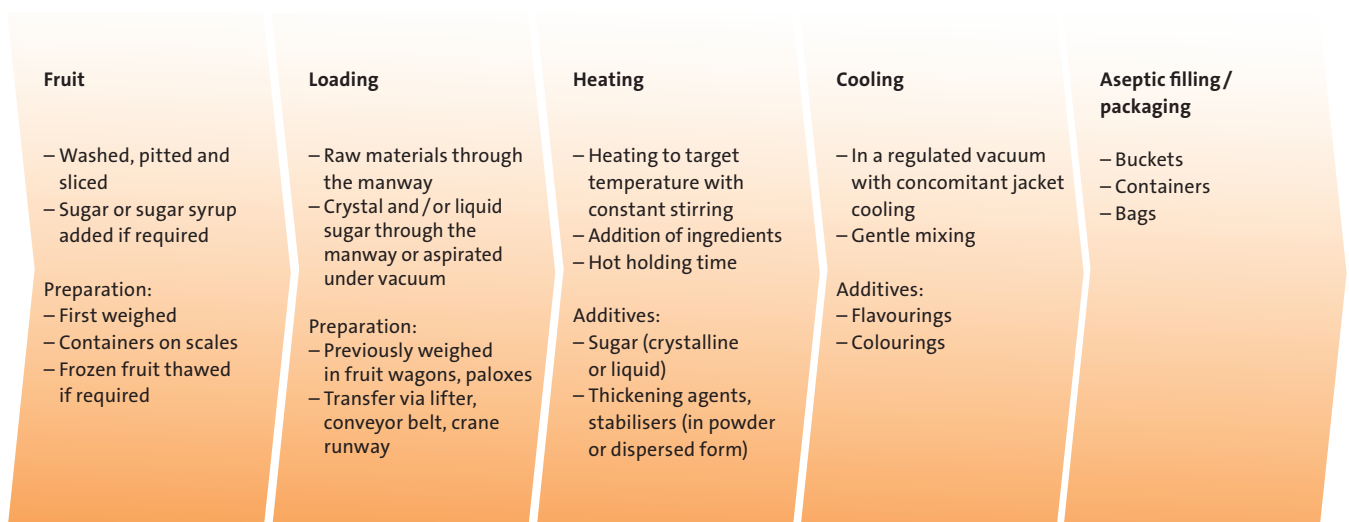
Industrial cooking and cooling processes

For the production of fruit preparations, vegetables and sauces.

KASAG adjusts the industrial cooking and cooling processes for the production of fruit preparations, vegetables and sauces on a case-by-case basis to the raw materials and customer requirements in terms of taste and lumpiness of the product. The objective is optimal product quality.



For example: Overview of the different process steps in fruit preparation



For technical exclusivity worldwide

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