

KASAG



Batch cooking plants
for jam, marmalade,
compote and jelly

Experts for design, engineering and welding

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

Batch cooking plants and cooking apparatuses for jam, marmalade, compote and jelly

KASAG Swiss' experts are specialists in the construction of cooking equipment and industrial cooking plants for the production of jams, marmalades, compotes and jellies. High product requirements, special demands in preparation of the pectin, optimal lumpiness of the product and short process times are our passion. We adapt to each customer and build individual or modular plants which meet your requirements to the maximum degree.

Your customers are demanding connoisseurs and experts in all things relating to jams, marmalades, compotes and jellies, 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 modules and plants

Cookers, evaporator

Cookers and special evaporator comprise an effective cooking and thickening process for the production of jams, marmalades, compotes and jellies. The process and temperature cycles 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 jams, marmalades, compotes and jellies.

Cooking module JamMod

For smaller batch sizes between 250 and 600 litres, we 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 modular,

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 horizontal cooker for short processing and cleaning times.

In a single-stage cooking system, the cooking and subsequent thickening takes place in the same process vessel. A heated jacket and agitator allows short process times. The product is then packaged in warm condition directly from the cooker, or it can first be transferred into a buffer vessel.

“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 evaporator for larger production volumes.

Cooking takes place in a horizontal cooker with a heated agitator and jacket. The product is then thickened in a vacuum evaporator. A second batch can in the meantime be cooked in the horizontal cooker. The thickening process involves an efficient and extremely gentle heating process with no agitator. This guarantees optimal lumpiness of the product.

? 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 thickening processes

for the production of jams, marmalades, compotes and jellies.

KASAG adjusts the industrial cooking and thickening processes for the production of jams, marmalades, compotes and jellies 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.



Example: Overview of the different process steps in jam production

Fruit	Loading	Heating	Thickening	Filling/packaging
<ul style="list-style-type: none"> – Washed, pitted and sliced – Sugar or sugar syrup added if required <p>Preparation:</p> <ul style="list-style-type: none"> – First weighed – Container on scale – Frozen fruit thawed if required 	<ul style="list-style-type: none"> – Raw materials through the manway – Crystal and/or liquid sugar through the manway or aspirated under vacuum <p>Preparation:</p> <ul style="list-style-type: none"> – Previously weighed in fruit wagons, paloxes – Transfer via lifter, conveyor belt, crane runway 	<ul style="list-style-type: none"> – Heating to target temperature with constant stirring – Addition of ingredients – Hot holding time <p>Additives:</p> <ul style="list-style-type: none"> – Sugar (crystalline or liquid) – Pectin (in powder or dispersed form) – Starch – Flavourings 	<ul style="list-style-type: none"> – With vacuum – With continuous stirring and heating – Until required Brix value or condensate weight is reached – addition of ingredients if required <p>Additives:</p> <ul style="list-style-type: none"> – Pectin – Flavourings – Colourings – Lemon juice / citric acid 	<ul style="list-style-type: none"> – Glasses – Bottles – Buckets – Containers – Bags

For technical exclusivity worldwide

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