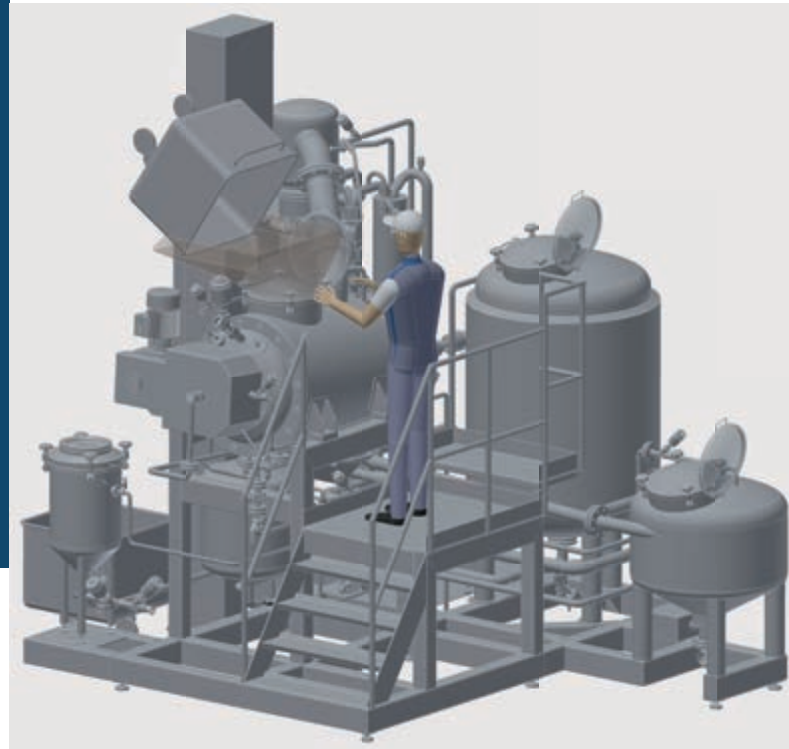


# Cooking module FruMod250

KASAGFruMod250

Our cooking modules come in a modular design and are offered and supplied as basic modules, with extensions as assemblies, or as complete production units. The equipment is optimised with an eye to efficient processing times, minimal product losses and short cleaning times. Products thus retain their natural colours and taste. The FruMod250 cooking module is particularly suited for small product batches of up to 300 kg. These units offer an optimally cost-effective solution as an extension and optimisation of a production process, as a pilot plant or for small-sized businesses in the food industry.



## Cooking module

In the FruMod250 cooking module, cooking and cooling takes place in the same process vessel. Additives can be easily shared in, and the basic equipment is optimally laid out for heating processes up to 135°C. The equipment is designed to ensure minimum product losses, short cooking and cleaning times, to maintain the lumpiness of the product as well as the natural colours and taste of the raw fruit.

Short cooking and cooling times are achieved by means of a heated and cooled jacket and agitator as well as a high-performance condenser. Optionally, a lifter can be used to provide efficient filling for the cooker, and, downstream, a buffer container can be used for filling purposes. A range of further options increase production output, product quality and reproducibility.

The various components are ready for connection, rack-mounted, easy to transport and can be installed in a short time.

## Base module

The base module comprises a 250 litre cooker with manual filling lid, steam heating for the agitator, manually adjustable valves and an analogue measurement device.

Cooker with agitator	Material	1.4571/1.4404
	Volume	250 litres
Power consumption	Operating pressure	-1/+3 bar
	Heating	Agitator
	electrical	230 V / 50 Hz / 2.2 kW
Dimensions	Steam	3 bar (180 kg/hr)
	Cleaning	100 – 500 litres
Capacity excl. cooling, product change	LxWxH	2.0 x 1.3 x 1.5 meters
	Weight	1000 kg
Capacity excl. cooling, product change	1-shift operation	2000 kg / day
	2-shift operation	4000 kg / day
	3-shift operation	6000 kg / day





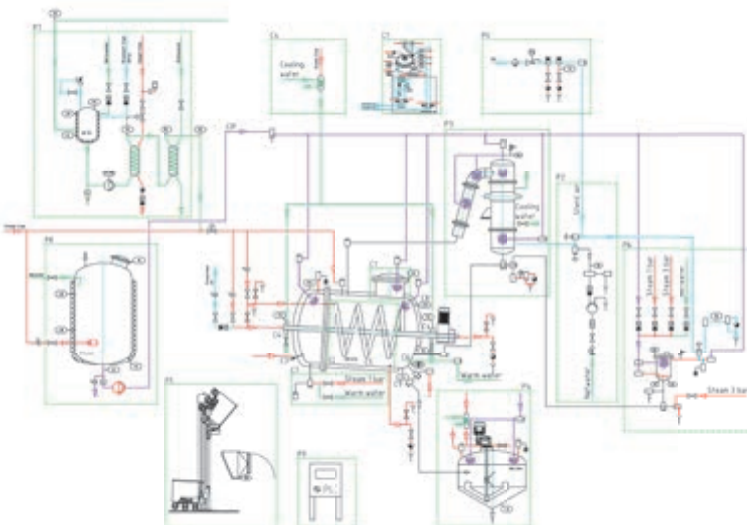
We are the colour and taste  
of your fruits.

**Complete plant**

Power consumption	electrical	230 V / 50 Hz / 7 kWh
	Steam	3 bar (250 kg / hr)
	Netwater	12 m <sup>3</sup> / hr
	Compressed air, oil-free	6 bar
Dimensions	LxWxH	4.2x3.2x3.5 meters
	Weight	2500kg
	Capacity	
incl. cooling, excl. product switching,	1-shift operation	3000 kg / day
	2-shift operation	6000 kg / day
	3-shift operation	9000 kg / day

**Additional equipment – cooker**

- C1: Automatic fast-closing manway
- C2: Heated double jacket
- C3: Direct steam injection valve
- C4: Double-action mechanical seal
- C5: Scraper for agitator
- C6: Refractometer
- C7: Sampling valve
- C8: Foam probe
- C9: Empty indicator sensor
- C10: Cleaning balls
- C11: Connections, fittings



**Additional equipment – unit**

- P1: Lifter with hopper
- P2: Vacuum unit
- P3: Condenser
- P4: Buffer vessel
- P5: Sterile air system
- P6: Aroma system
- P7: Hot / cold water module
- P8: Cleaning system
- P9: High automation level
- P10: Connections, fittings