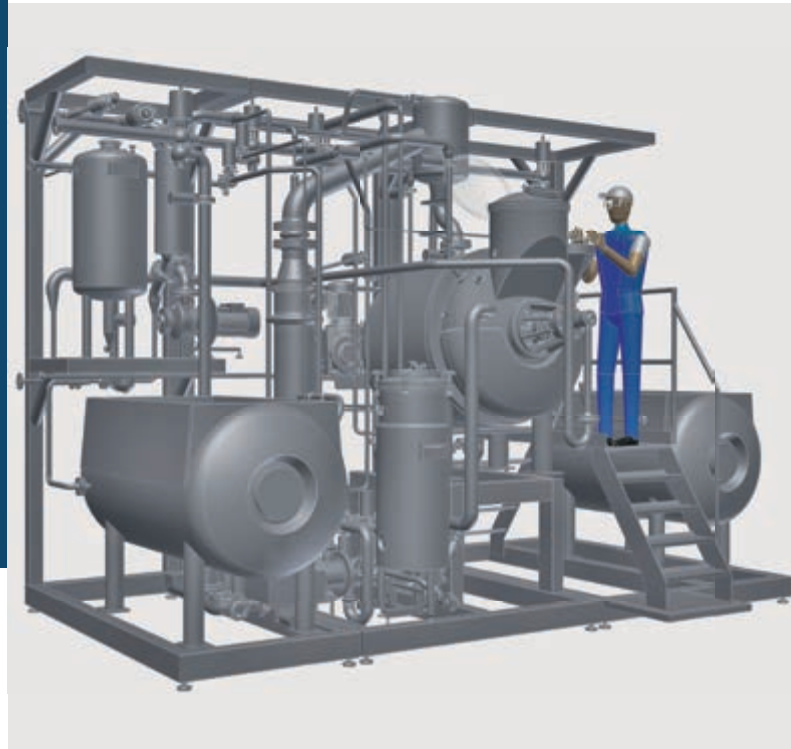


Cooking module JamMod600

KASAG JamMod600

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 JamMod600 cooking module is particularly suited for small to medium product batches of up to 700 kg. These units offer an optimal solution as an extension and optimisation of a production process for small to medium sized businesses in the food industry.



The JamMod600 cooking module thaws frozen fruit in a defrosting container. The fruit is then cooked in a process vessel after mixing in sugar, pectin and other additives. Once the cooking and thickening processes are complete, filling continues from the buffer container. 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 thickening times are achieved by means of a heated jacket and agitator as well as a high-performance condenser. This optimal combination of defrosting container, cooker and buffer container allows three batches to be produced in parallel, hence enabling higher output. A lifting unit can optionally be used to ensure the efficient filling of the defrosting container. A range of further options further 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 600 litre cooker with manual filling lid, steam heating for the agitator, manually adjustable valves and an analogue measurement device. It is also fitted with fixed spray balls.

Cooker with agitator	Material Volume	1.4571 / 1.4404
	Operating pressure	600 litres
	Heating	-1 / +0.5 bar
Power consumption	Agitator electrical	230 V / 50 Hz / 2.2 kW
	Steam	3 bar (180 kg / hr)
	Cleaning	300 – 500 litres
Dimensions	L x W x H	2.3 x 1.3 x 2.3 meters
	Weight	1200 kg
Capacity excl. thickening, product change	1-shift operation	4000 kg / day
	2-shift operation	8000 kg / day
	3-shift operation	12 000 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 ³ / hr
	Compressed air, oil-free	6 bar
Dimensions	LxWxH	4.9x3.3x3.7 meters
	Weight	5000 kg
	Capacity	
incl. thickening, excl. product switching	1-shift operation	9000 kg / day
	2-shift operation	18 000 kg / day
	3-shift operation	27 500 kg / day

Additional equipment – cooker

- C1: Automatic manway
- C2: Double jacket
- C3: Expansion tank
- C4: Double-action mechanical seal
- C5: Scraper for agitator
- C6: Refractometer
- C7: Sampling valve
- C8: Foam probe
- C9: Empty indicator sensor
- C10: Vapour cut-off valve
- C11: Connections, fittings

Additional equipment – unit

- P1: Lifter with hopper
- P2: Vacuum unit
- P3: Condenser
- P4: Defrosting container
- P5: Buffer vessel
- P6: Filling pump
- P7: Pectin vessel
- P8: Hot water module
- P9: Cleaning system
- P9: High automation level
- P10: Load cells
- P11: Connections, fittings

