

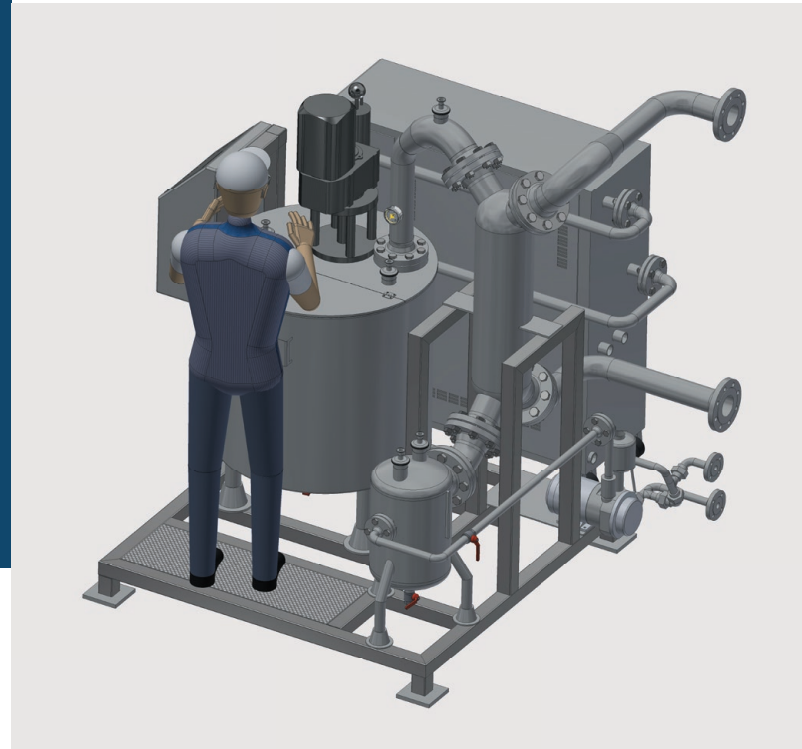
Batch-cooking plants for fruit preparation, vegetables and sauces

Cooking module MinMod100

KASAGMinMod100

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 fragrances. The MinMod100 cooking module is particularly suited for small product loads of up to 100 kg. For smaller companies in the food industry, this facility provides an optimum solution in terms of price.

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The MinMod100 cooking module enables the cooking of fruit mixed with sugar, pectin and other additives, as well as subsequent thickening in a single process container.

Complying with the requirements, the MinMod100 cooking module is designed as:

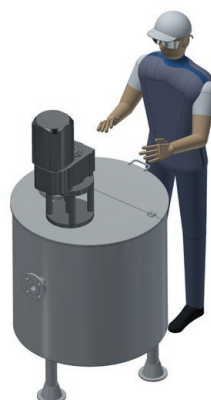
- a base module Basic version for being able to carry out a cooking process
- additional equipment Individual supplements to the basic module for increasing the production output and for ensuring an optimum product quality and reproducibility.

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

Base module

The base module comprises a 100-litre cooker that is suitable for vacuum mode, including a folding lid and manually controllable base valve.

Cooker with agitator	Material volume	1.4571 / 1.4404
	Operating pressure	-1 / +0.1 bar
Power consumption	electrical	400 V / 50 Hz / 1.2 kW
	Double casing	Steam / hot water
Dimensions	L x W x H	1.4 x 1.0 x 2.0 meters
	Weight	600 kg
Capacity	1-shift operation	800 kg / day
excl. thickening	2-shift operation	1600 kg / day
product switching	3-shift operation	2400 kg / day





We are the colour and taste
of your fruits.



Complete plant

Power consumption	electrical	400 V / 50 Hz / 35 kWh
	Steam	3 bar
	Mains water	5 m ³ / hr
Dimensions	L x W x H	2.1 x 2.1 x 2.2 meters
	Weight	1100 kg
	Capacity	
incl. thickening, excl. product switching,	1-shift operation	800 kg / day
	2-shift operation	1600 kg / day
	3-shift operation	2400 kg / day

Additional equipment – cooker

- C1: Sealing-water system for mechanical seal
- C2: Scraper for mixing equipment
- C3: Cleaning balls
- C4: Connections and equipment according to customer specifications

Additional equipment – unit

- P1: Vacuum unit
- P2: Capacitor with vapour separator
- P3: Temperature control unit
- P4: Connections and equipment according to customer specifications

