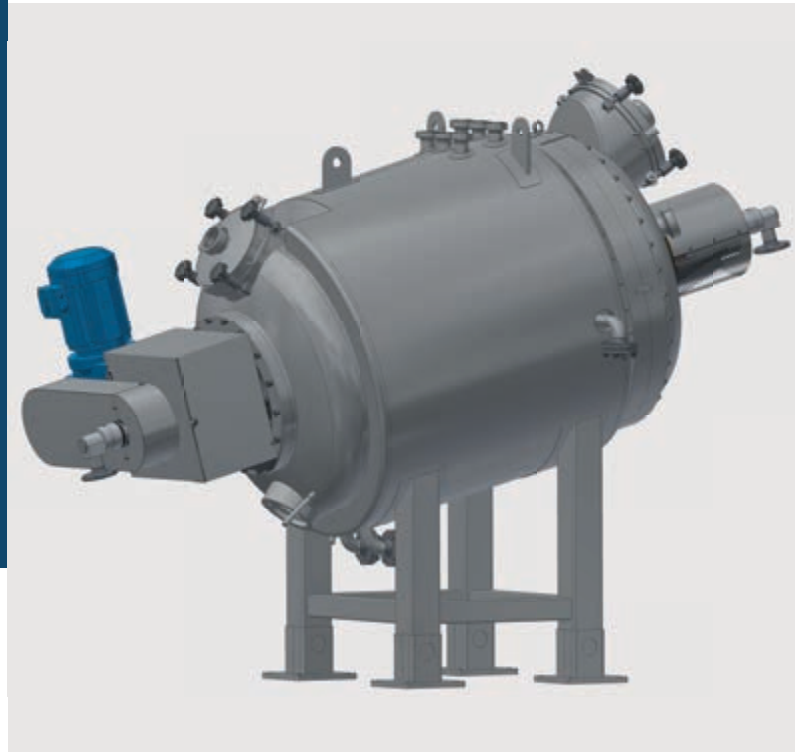


## Horizontal cooker/cooler

Horizontal cookers/coolers with horizontal heated and cooled agitators are used in the production of fruit preparations, vegetables, jams, marmalades, jellies and sauces. Horizontal agitators ensure homogeneous mixing and temperature distribution within the process vessel, with the lowest possible impact from shear forces on the product pieces. In combination with high-quality process vessel, with a double jacket for heating and cooling, this enables the shortest possible processing times. We continue to develop our agitator technologies to ensure optimal product quality and trouble-free operation. Stay on the ball with KASAG Swiss AG.



Our horizontal cookers/coolers come with all of the necessary connections and filling access points to comply with all product, sterility and customer requirements. The outstanding advantages of horizontal cookers/coolers compared to their vertical equivalents include:

- Very short cooking and cooling times
- Optimal lumpiness of the product
- Homogeneous temperature distribution

### Horizontal cookers / coolers

Horizontal cookers/coolers are used in single-stage cooking plants for cooking and subsequent cooling, and are suitable for short processing times and products with pieces. Once the manufacturing process is complete, the product is often filled directly from the horizontal cooker/cooler into stipulated packaging.

### Horizontal cooker


In two-stage cooking plants, horizontal cookers are used specially for products with pieces, short cooking times and large volumes.

### Horizontal cooler

The layout and design of the horizontal cooler are optimally adjusted for the cooling process, in terms of both the process vessel as well as the agitators. Combined with their jacket cooling, horizontal coolers are unbeatable when it comes to process safety, cooling times and preservation of product pieces.

### Technical data

Processing vessel dimensions	100–7500 litres
Materials	Product side 1.4571, 1.4404
Max. operating pressure vessel	-1 / 4 bar
Agitator / double jacket	6 bar
Max. operating temperature	165 °C



We are the colour and taste  
of your fruits.

#### **Horizontal agitator (heating / cooling)**

The heated horizontal agitator is a specialised spiral agitator with coils to ensure the direct heating and cooling of the product. These agitators are particularly suitable for processes which require gentle stirring. Optimal mixing and temperature distribution are a particular focus achieved by the individual heating zones, a unique feature worldwide of this design. The agitator can be provided with or without a scraper. KASAG's horizontal spiral agitators for heating and cooling not only preserve the pieces of the product, but also optimise processing times.

#### **Certifications, manufacturer approvals**

ISO 9001 / ISO 3834-2

PED (EN13445 / AD-2000)

ASME (U-Stamp, Code Section VIII Div. 1)

China Stamp (A1), China License

TP TC 032/2013 (EAC), Customs Union

In addition to our existing manufacturing approvals, we are able to perform the respective approval procedures for almost every country around the world (e.g. Singapore, Japan, Malaysia, Canada, etc.).

