

Vertical cooker/cooler

Vertical cookers/coolers with vertical agitators are used in the production of fruit preparations, vegetables, jams, marmalades, jellies and sauces. Vertical agitators aim to provide homogeneous mixing and temperature distribution. In combination with high-quality process vessels with a double jacket and heating zones, an extremely wide range of product volumes can be processed flexibly. 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 vertical 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 vertical cookers/coolers compared to their horizontal equivalents include:

- Large headspace volume for foaming products
- Low product losses thanks to conical bottom shape
- Improved cleanability

Vertical cookers / coolers

Vertical cookers/coolers are used in single-stage cooking plants for cooking and subsequent cooling (usually under vacuum), and are particularly suited to medium volumes and foaming products. Once the manufacturing process is complete, the product is often filled directly from the vertical cooker/cooler into stipulated packaging.

Vertical cooker


In two-stage cooking plants, vertical cookers are used specially for medium volumes and frequent recipe changes. The double jacket is fitted with heating zones, so that different product volumes and batch sizes can be processed in the same cooker.

Vertical cooler

The layout and design of the vertical cooler correspond to those of the vertical cooker. The vertical cooler is also equipped with a condenser for vacuum cooling, which is particularly helpful for ensuring short cooling times and large volumes.

Technical specifications:

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.



Vertical agitator

The principle of the counter-rotating mixer (coaxial agitator) is based on two agitators which move in opposite directions around a single axis. Rotation speeds can be set individually. This enables the cooking and cooling processes to be optimally adjusted. Vertical coaxial agitators are particularly suitable for efficient mixing and offer advantages in terms of lower product losses and simpler cleaning.



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.).