

Bakery products and confectionery

Many foodstuffs undergo industrial processing. Jams and marmalades as well as chocolates can be used in baking production lines in the finishing of baked products. For this, they need to be heated to a specific temperature. KASAG Swiss AG engineers have developed special equipment for these processes.



Jam and marmalade heater

Jam heaters are used in industrial baking production lines for preparing jams and marmalades. The jam or marmalade is pumped through a heated pipe. Its advantages include:

- The handling of hot jam is eliminated
- Uniform supply at a constant temperature is guaranteed
- Excellent heat transfer and very short process times

Tempering unit for chocolate

This mobile temporary unit was developed for preparing chocolate. It is used for heating, cooling and homogenisation as well as in the optimisation of production processes involving chocolate. The container has a 100 litre capacity and a special agitator.



Glucose container

The vacuum-compatible, insulated container is electrically heated. The temperature of the glucose is maintained at a manually set value. High-precision sensors report the fill level to the control system and actuate the pumps. Accessories include a heated progressive eccentric screw pump on a movable frame.

Dough drum with shredder

The dough drum with shredder, produced to customer requirements, has been specially designed for the wide variety of dough types in the biscuit industry. The adjustable drum rollers for different dough thicknesses, the pre-slicer to prevent bridging and the dual-shaft shredder with individual speeds provide optimal processing of a wide variety of dough types.

