

SEMI AUTOMATIC VACUUM COOKER – VCO1

CONTINUOUSLY COOK SUGAR OR GLUCOSE SOLUTION UNDER CONTROLLED CONDITIONS AT ATMOSPHERIC PRESSURE

Our semi-automatic vacuum cookers are designed to meet the rigorous demands of high-quality candy production. Ideal for boiling sugar and isomalt syrups, these cookers can handle up to 500kg per hour. Customise settings for production quantity, vacuum, cooking temperature, and more, to achieve low moisture candy.

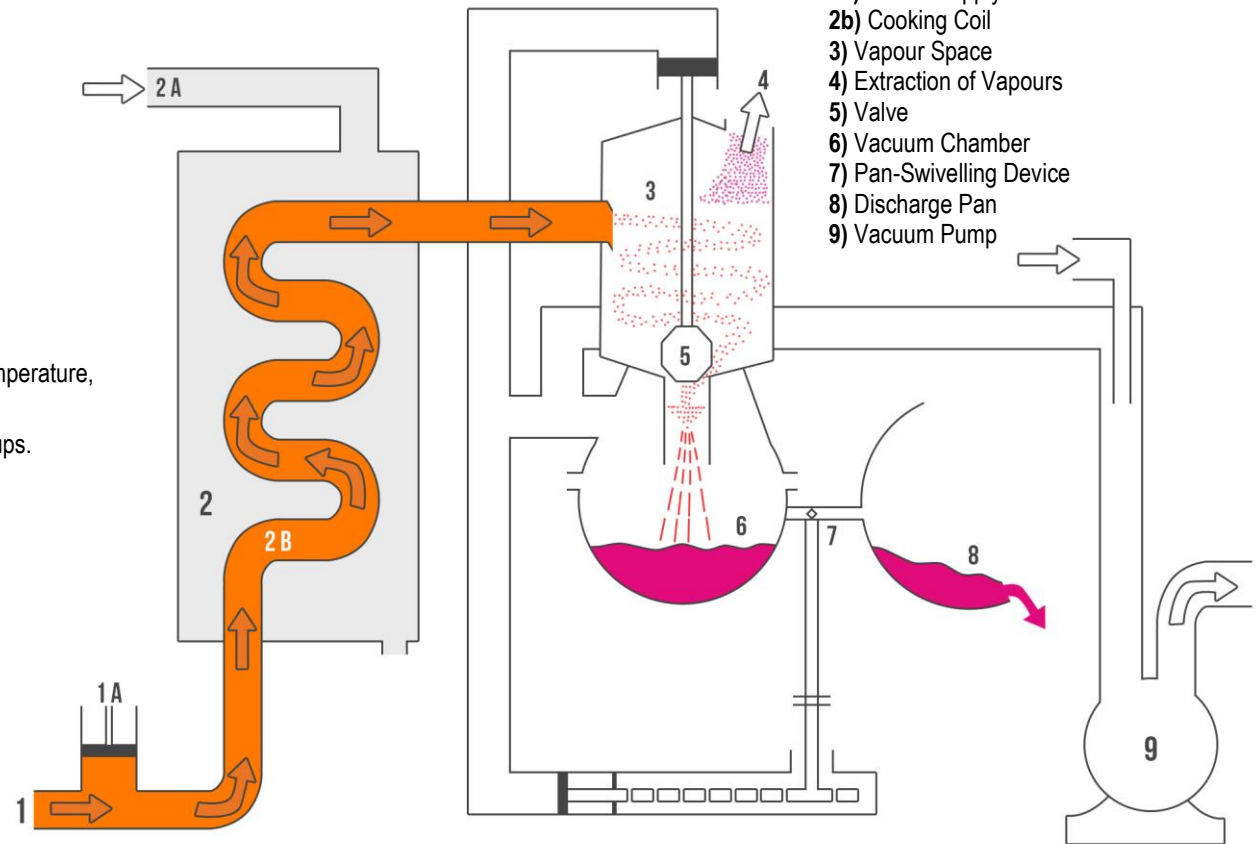
The cookers' primary function is to continuously cook sugar or glucose solution under controlled conditions at atmospheric pressure. This process goes through a few steps: initial cooking of the sugar solution by steam, final cooking, boiling vapour extraction, and transferring the cooked sugar under vacuum to a swivelling pan.

FEATURES

- Capacity:** Up to 500kg per hour.
- Customisable Settings:** Easily adjust production quantity, vacuum, cooking temperature, and more.
- High-Quality Syrups:** Achieve consistently smooth and crystal-clear boiled syrups.

FEATURES

- 1) Pre-Cooked Sugar-Glucose Solution
- 2) Steam Chamber
- 2a) Steam Supply
- 2b) Cooking Coil
- 3) Vapour Space
- 4) Extraction of Vapours
- 5) Valve
- 6) Vacuum Chamber
- 7) Pan-Swivelling Device
- 8) Discharge Pan
- 9) Vacuum Pump



SEMI-AUTOMATIC VACUUM COOKER – VC01

SPECIFICATIONS

Overall Length

2150mm

Overall Width

1100mm

Overall Height

2200mm

Material

Cast Steel with painted & stainless-steel panels, contact parts food grade materials

Capacity

Up to 500kg per hour

Power

Dosing pump: 0.75kw

Vacuum pump: 5.5kw

Steam: 145 PSI (120kg of steam per hour)

Weight

Machine 800Kg

Products

Hard & Soft Candy

