

# CANDY PROCESS EQUIPMENT

## SEMI-AUTOMATIC VACUUM COOKER

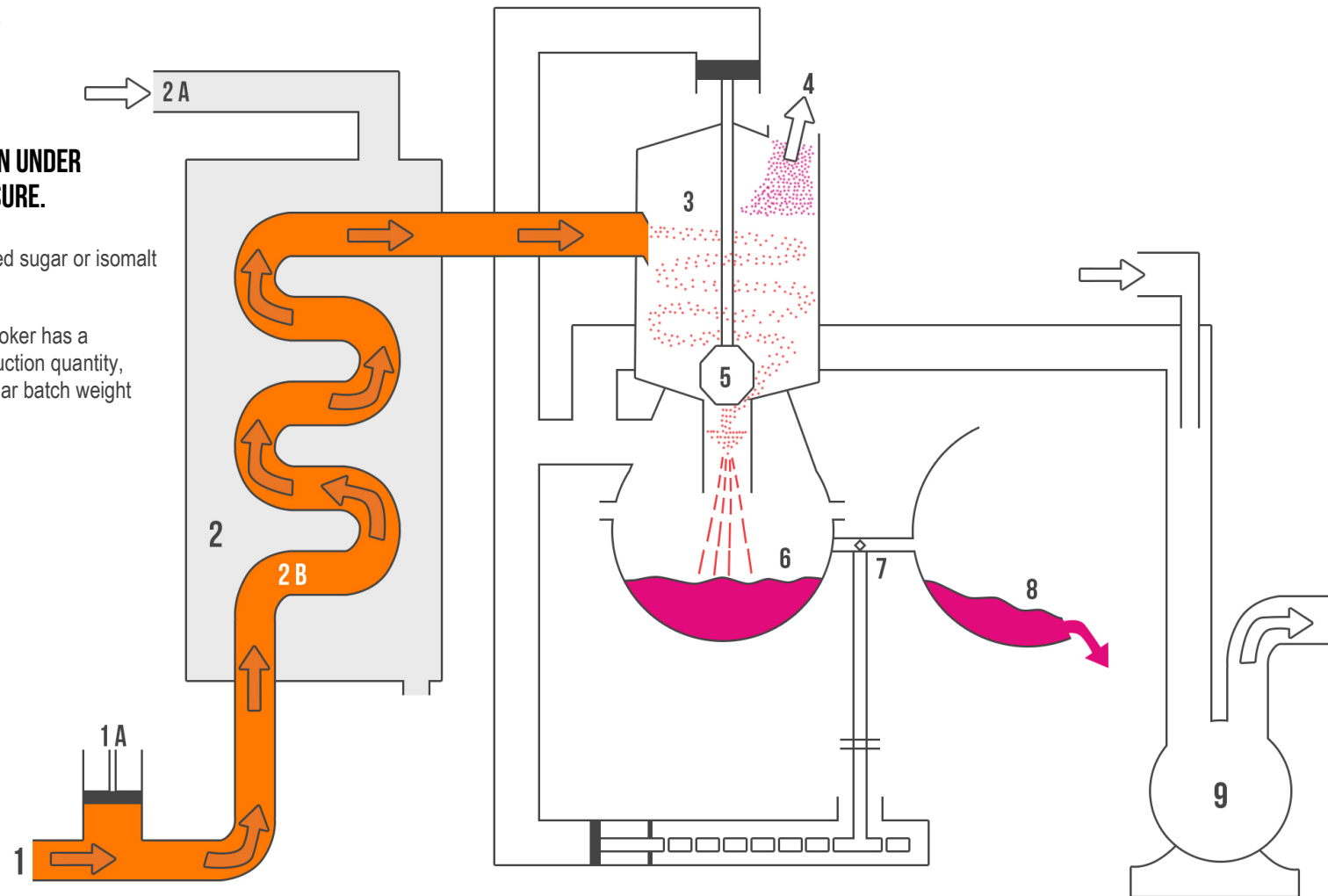
### CONTINUOUSLY COOK SUGAR OR GLUCOSE SOLUTION UNDER CONTROLLED CONDITIONS AT ATMOSPHERIC PRESSURE.

semi-automatic vacuum cookers deliver high-quality boiled sugar or isomalt syrups, essential for high quality candy production.

They produce a silky-smooth, crystal-clear result. The cooker has a capacity of 500kg per hour. All the settings such as production quantity, vacuum, cooking temperature, cooking duration, and sugar batch weight can be conveniently adjusted.

### OPERATION DESCRIPTION

- 1) Pre-Cooked Sugar-Glucose Solution
- 1a) Feed Pump
- 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

## SPECIFICATIONS

**Overall Length**  
1900mm

**Overall Width**  
1700mm

**Overall Height**  
2300mm

**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

**Weight**  
Machine 800Kg

**Products**  
Hard & Soft Candy

