

## SEMI-AUTOMATIC VACUUM COOKER

### 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 silky-smooth and crystal-clear confectionery.

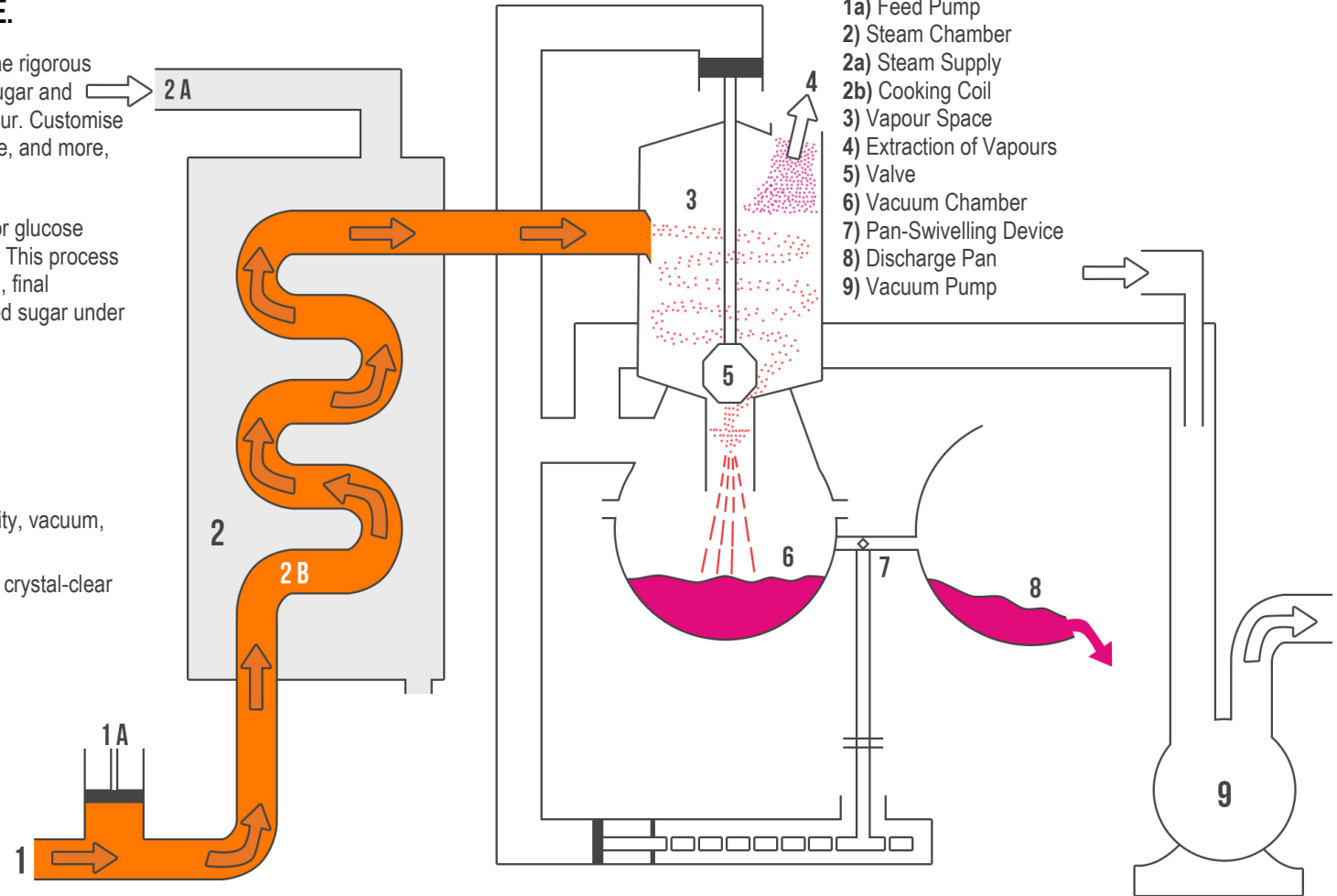
The cookers' primary function is to continuously cook sugar or glucose solution under controlled conditions at atmospheric pressure. This process goes through a few steps: initial cooking of the sugar solution, final cooking, boiling vapour extraction, and transferring the cooked sugar under vacuum to 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.
- Dimensions:** (L)2150mm x (W)1100mm x (H)2200mm

### 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

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

### Weight

Machine 800Kg

### Products

Hard & Soft Candy

