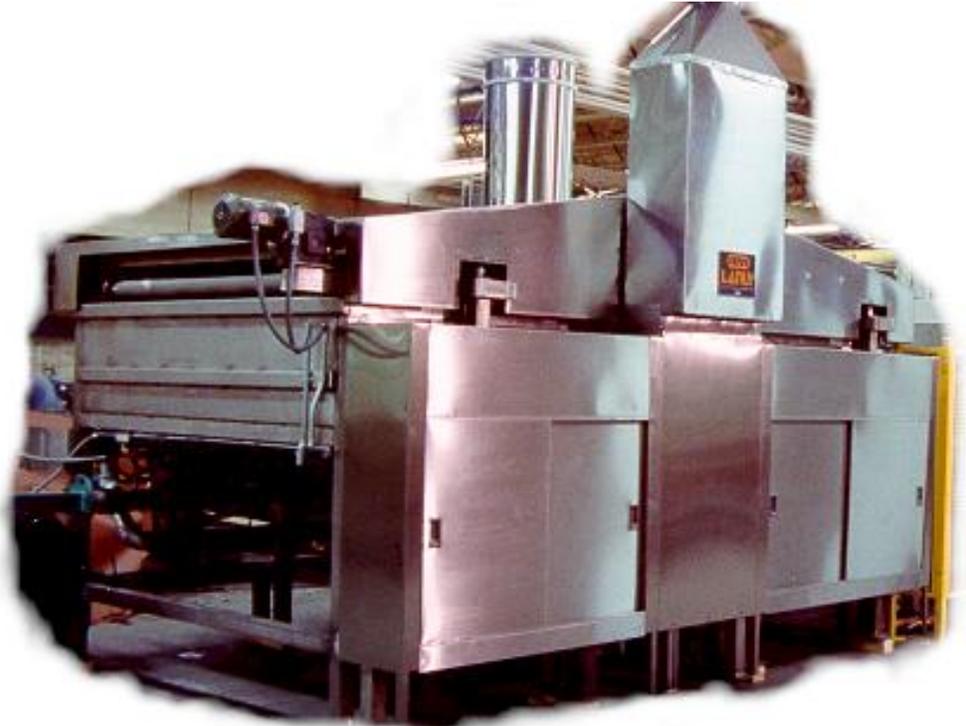


Food Processing Systems

The Ultimate in Good Taste



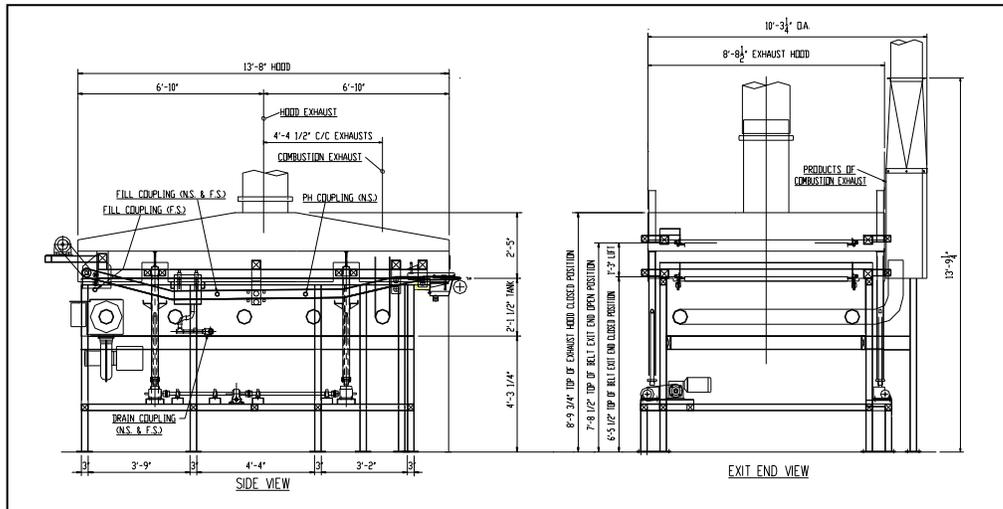
Cooker

This cooker is specially designed for efficiently cooking miscellaneous product shapes and sizes, and performs exceptionally well for all types of pretzels. It includes a variable speed conveyor, controlled from a remote cubicle, providing a significant amount of flexibility for products of various sizes and shapes. Its automatic lifting hood and conveyor system is a major improvement over competitive designs, providing easy maintenance and increased productivity.

- Typical capacity – 60 inch wide belt; 12 foot long pass
- Cooker conveyor speed is matched to conveyor speed on bake pass of oven
- Variable speed conveyor for product flexibility
- Automated tank level control system
- Automated caustic concentration control system
- Stainless steel construction for extended life and decreased maintenance

FEATURES

- ▶ Hi-efficiency radiant tube burner for fast heat-up and product uniformity
- ▶ A powered hood and conveyor elevating mechanism to facilitate cooker tank cleanout
- ▶ A vapor collection hood with remote mounted exhaust fan for fumes and gas products of combustion
- ▶ Automatic liquid level and caustic concentration sensing and control
- ▶ All stainless steel fabrication
- ▶ All stainless steel conveyor belt with positive pin roll drive and adjustable nosebar for close product transfer
- ▶ Completely assembled, piped, wired and tested prior to shipping



SPECIFICATIONS

- ▶ Dimensions - Tank measures approximately 6 ft. wide x 12 ft. long
- ▶ Typical Caustic Solution - 1% sodium hydroxide in water
- ▶ Temperature - Heating system designed to bring solution temperature to approximately 200° F
- ▶ Conveyor - 63" wide PB-48-48-16 balance-weave belt for use with positive drive pin roll
- ▶ Conveyor Speed - Variable
- ▶ Fuel - Natural gas at 1 PSIG
- ▶ Voltage - 480 Volt, 3 Phase, 60 Hertz
- ▶ Fabrication:
The cooker tank and fume collection hood are fabricated from type 304 stainless steel material, reinforced where necessary. The tank is complete with burner, radiant tube exhaust and drain openings.
- ▶ Heating system includes:
One (1) 2,000,000 BTUH input capacity, radiant tube burner with an aggregate 1,000,000 BTUH output and heat transfer to the liquid. "W" radiant tube is fabricated from 10 gage type 304 stainless steel tubular stock.



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