

BELT COOKER - CN



TECNOCEAM
VEGETABLES PROCESSING PLANTS

The machine is suitable to cook fresh vegetables (leafy, chopped, diced and in rings or fresh fruits (whole or in pieces)).

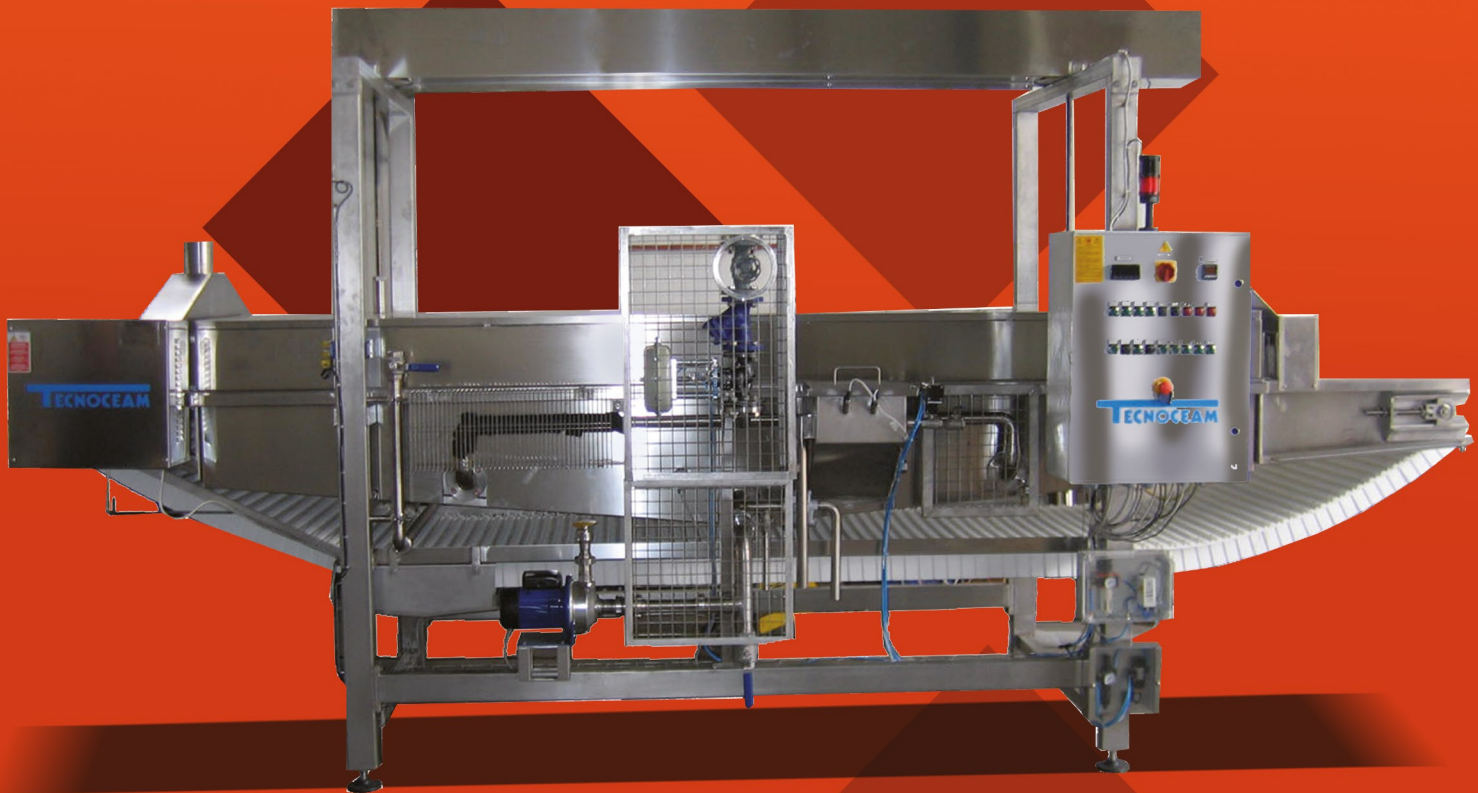
TECHNICAL SPECIFICATIONS

Approximate production range:
(variable according to machine sizes,
product type, process settings)
100 – 2,000 kg/hr



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Version with lifting lids



MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- AISI 316 stainless steel tank housing a cooking water heating coil by means of steam inlet;
- Flighted conveyor made of non-toxic high temperature resistant polypropylene or product transfer inside the machine.
- Series of upper liftable lids;
- Steam inlet control unit;
- Side tray with filling tank valve and continuous overflow unloading valve;
- Upper hood for cooking fumes exit;
- Tank interior cleaning and inspection hatch;
- Temperature monitoring sensor for cooking water, controlling the automatic steam inlet into the coil;
- Manual valve for full unloading of the tank;
- A sensor monitoring water level and automatically secure operation level;
- Control panel;
- Safety devices in compliance with the EU regulations. Components subject to high temperatures are duly insulated or protected with carters.

The transmission of different movements is obtained by means of a pneumatic system and electric motors.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.



Version with fixed lids

OPERATING PRINCIPLE:

After the tank has been filled with water there is a steam inlet into the submerged water heating coil, to reach and maintain the pre-set cooking temperature; it is automatically controlled by the temperature sensor.

Cooking is obtained by submersion into water of the conveyed product inside the tank by means of a specially provided conveyor belt.

Cooking time will be determined by the conveyor belt forward speed (adjustable from the control panel).

ADVANTAGES:

- Regular and careful cooking;
- Possibility to adjust cooking settings from the control panel: water temperature, conveyor belt forward speed, also the time the product stays into the tank and therefore the cooking time;
- Reduced water consumption through the recycle system with upper showers (available as an optional);
- Easy access to inner components for cleaning and maintenance.
- Possibility of sizing and manufacturing configuration to suit any production needs and the specific characteristics of the product to be treated;

OPTIONAL available upon request:

- Flighted lift conveyor for an automatic product feeding;
- Upper lids with an automatic motorized lifting;
- Showers system positioned over the conveyor spraying the cooking water upon the product; the water is made recycle from the bottom of the tank by means a centrifugal pump (thus cooking is perfected and accelerated– especially in the case of floating and leafy products);
- Electric blower for conveyor drying and cleaning in the product extraction area (it eases product detachment from the belt and its fall upon the next collecting machine);
- PLC and touch screen control panel as an alternative to the electromechanical switchboard.

RELATED MACHINES:

Trimming conveyor,
Vegetable washer, Air/water cooling
conveyor/tunnel, Dewatering machine.



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

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