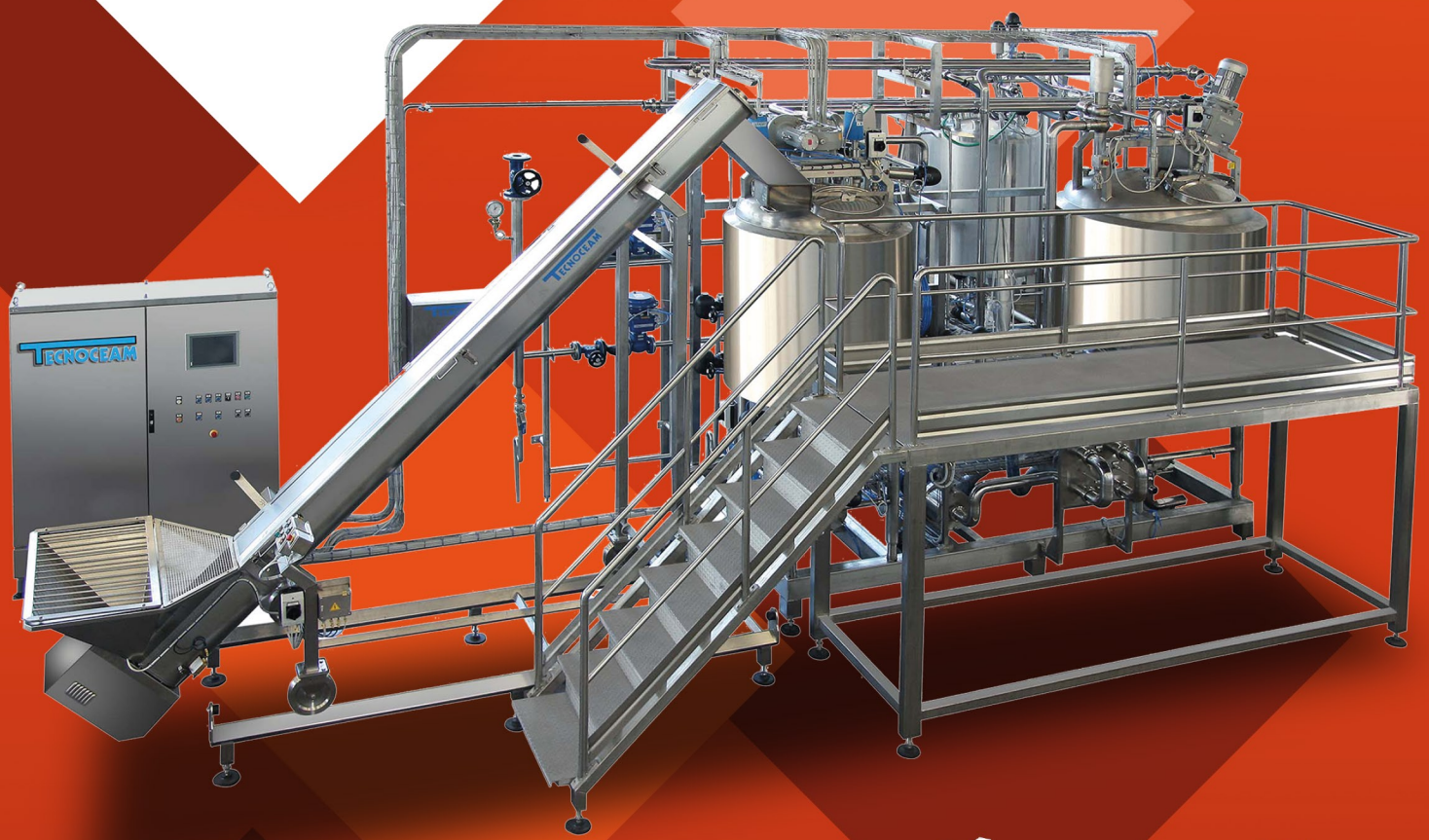
SOUP PRODUCTION PLANT

TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

Fully automated plant for the production of fresh soups with vegetables chunks, legumes and ready-to-eat soups.



APPROXIMATE OUTPUT RANGE:
500 – 3,000 kg/hr

C.I.P. Unit

SOUP PRODUCTION PLANT

MANUFACTURING CHARACTERISTICS:

The line basically consists of the following machines:

- Loading auger protected by a tunnel housing with product infeed hopper and unloading hopper;
- Cooking unit consisting of:
  - Cooking reservoir with insulated walls and heated case by means of steam inlet, equipped with stirrer and walls and bottom scraping system;
  - Rotating piston pump for product transfer;
  - Resting tank with insulated walls and cavity heated by hot air ventilation, equipped with stirrer/mixer, temperature control system, extraction pump;
- C.I.P. unit with reservoirs, pump, high pressure control unit;
- Platforms and stairs made of stainless steel equipped with anti-slip base;
- Cabin housing the electric/electronic devices of the operator's control panel;
- Pneumatic system cabin;
- Safety devices in compliance with the EU regulations (all components subjected to high temperatures are duly protected by means of insulation and carters).

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

NOTE: the base of each machine is made of robust stainless steel framework, all components exposed to corrosion are in stainless steel and all the parts meant to get in contact with the product have been manufactured with materials in accordance with the current EU regulations.

OPERATING PRINCIPLE:

Pre-cut vegetables are fed in a pre-set amount into the cooking tank by means of a loading auger. In the cooking tank the water volume is injected – measured by a flowmeter – necessary to produce the recipe batch.

The operator selects the desired type of cooking from the panel.
Once the batch is heated, the product is transferred by a pump into the resting tank.
The cooked product is finally sent, by an extraction pump, to the filling machine in the line for the warm packaging and the immediate cooling into the blast chilling tunnel.
The whole plant can be automatically sanitised by a washing cycle performed by the C.I.P (clean-in-place) system.

C.I.P. (clean-in-place) tank acts during production as heater of the water used in the case of the resting tank and in the case of the product transfer pipe from the latter to the hopper of the filling machine in the line. During the sanitization cycle the tank is used for the automatic preparation of the washing solution that is made circulate through a pump inside the different plant units.

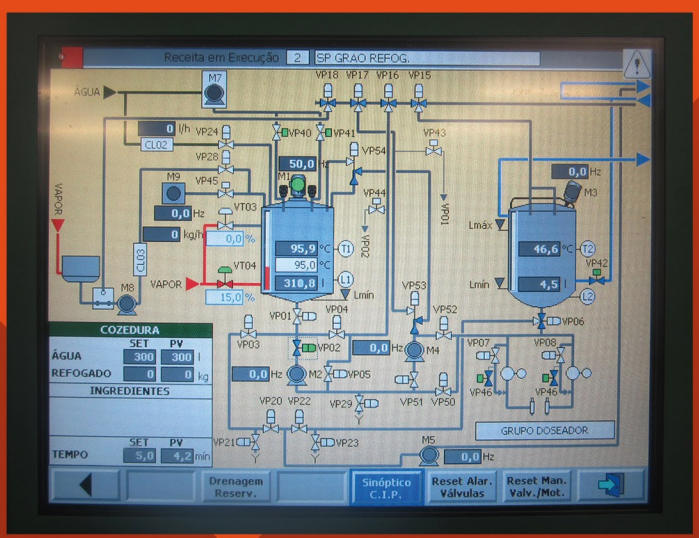
PLANT ADVANTAGES compared to the traditional systems with cooking basins:

- Process cycle complete automatic management thanks to the possibility to set from the operator's panel a wide range of recipes for various types of obtainable products with consequent operating costs and manpower reduction;
- Uniform quality of the entire production batch thanks to the elimination of product pollution risks otherwise present due to manual transfers and other operations necessary to process systems;
- Prolonged shelf-life preserving the organoleptic properties of the finished products which do not require pasteurization after the packaging;
- Possibility of plant sizing and configuration according to specific production needs;
- Cleaning cycle automatization with the possibility of managing time, concentrations, speeds and temperatures. The cycle can be set and performed also during night hours;
- The operators' complete safety is guaranteed.

OPTIONAL available upon request:

- Stainless steel tilting sauté tank with double wall lid, safety system, electronic panel with LCD and LED screens;
- Legumes rehydration tank;
- Grinding/pulping machine for passata sauces and creams;
- Steam generator.

RELATED MACHINES:
Vegetable washer, Cutting machines,
Piston filling machine, Tray dosing 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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