



## technological line for jam processing Model: Double VK Line

**The plant is intended for vacuum cooking of jams, marmalades, base for jelly candies, and other such applications, whether completely homogenized or with pieces.**

The plant consists of two individual vacuum cooking chambers in which the product is alternately cooked, which ensures an uninterrupted supply of the cooked mass to the dispenser. Components are loaded by means of a vacuum through a hopper set at a convenient height, which makes the operator's work much easier and removes any need for additional lifts or tippers.

The special design of the cooking chambers ensures ideal cooking, moisture removal, mixing, and dissolving of all ingredients.

The cooking chambers are equipped with a especially designed agitator with individual scrapers, which continually

and effectively cleans the inner walls of the chambers of any product, does not allow burning, and ensures even heating through the entire volume of product.

The vacuum-cooking product allows removing excess moisture with low energy costs, and it ensures the color, taste and smell of the product are retained to the greatest possible degree. The lower cooking temperature in a vacuum allows you to use heat-sensitive ingredients in cooking, and you can also prepare confectionery where you don't want sugar to caramelize and change the color.

The cooked mass is unloaded by means of a pump.



## FEATURES:

The plant is manufactured entirely from AISI304 stainless steel for the food industry and has teflon scrapers.

- The cooking chambers have a specially-designed shape for optimal cooking.
- It features improved especially designed scrapers.
- It's compact – all parts are optimally located within a small amount of space, and the layout is convenient for operators.
- It's hygienic and can be easily cleaned by connecting it to a CIP system. There are no areas where product can accumulate or which are inaccessible for cleaning.
- Steam or electrical heating.
- Any volume of cooking vessels.
- The vacuum generator is included in the set.

## Advantages:

- High product quality is ensured due to cooking at low temperature. The color, taste and smell of the product is preserved.
- Effective mixing and dissolving, a small amount of additives are uniformly distributed through the entire volume of product.
- There are no dead zones that don't get mixed and heat is applied evenly.
- It's high performance, cooking the product alternately in two chambers for continuous supply to the dispenser.
- Components are conveniently loaded from the working platform by means of a vacuum.
- It's easy to unload the ready product with a pump (or another variant at the customer's request).
- It's affordable and has low maintenance costs. It uses the least possible energy for cooking the product.
- A custom layout or other changes can be made at the customer's request.

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