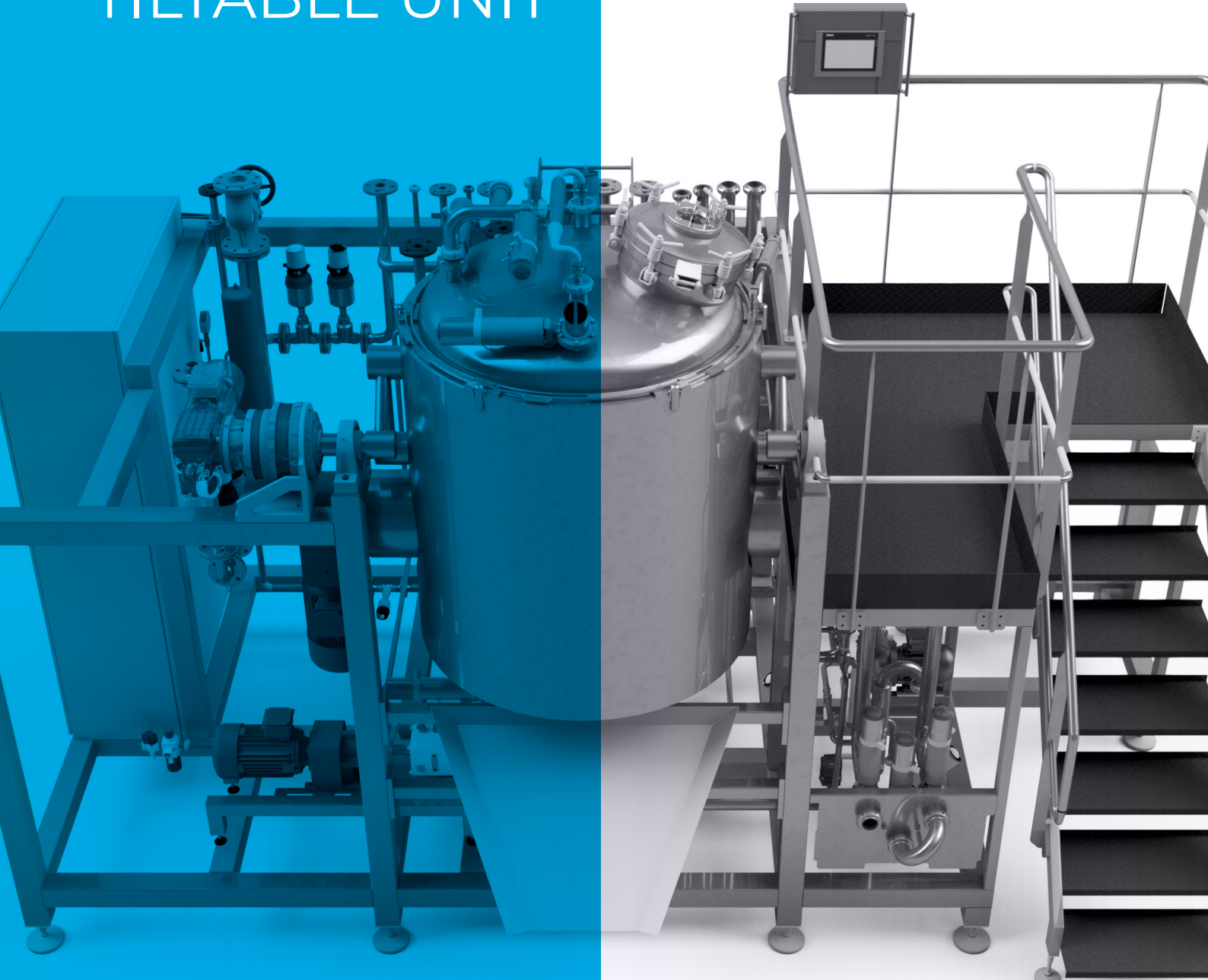


PERFICOOKER

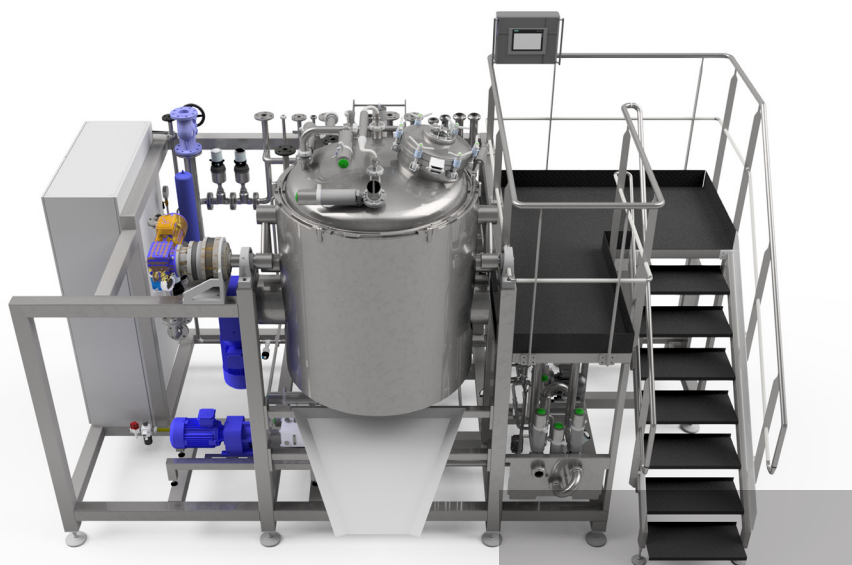
TILTABLE UNIT





PERFICOOKER

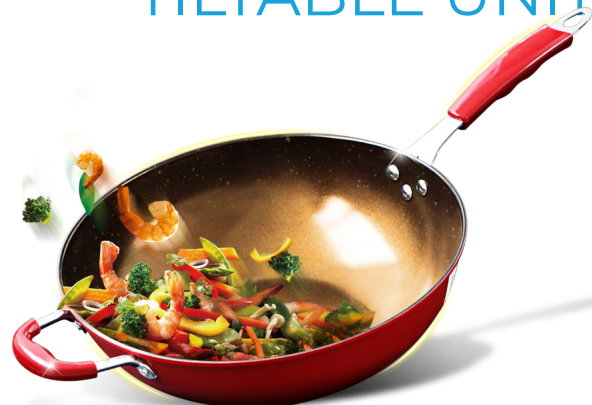
TILTABLE UNIT



Compact production unit for frying, stirring, cooking and cooling food products with various viscosities and densities, with or without particulates.

The system combines several unit operations in one machine. Process steps are programmable and parametrizable to ensure a repeatable high-quality production processes.

User friendly
Variable batch sizes
Short process times
Gentle Product Handling
High cleaning



Frying Capabilities

Jacket with high pressure steam (+150°C)

Stirring Capabilities

Stirring movements like a Wok Pan

Cooking Capabilities

Induction | high pressure steam (+150°C)
 Infusion | OAL technology

Cooling Capabilities

Induction | high pressure steam (+150°C)

Vacuum Capabilities

Low temperature Cooking (60°C)
 Reductions
 Concentrations
 No oxidation

Total Opening | Full Opening Lid

Loading Ingredients in pieces
 Automatic opening

Tiltable System

Non-pumpable products

Interface with other Systems

Cooling
 Homogenization/Grinding
 Storage
 Filling
 Powder addition

Pumping of products with pieces

Handle product with soft
 Particulates with care

Automatic Cleaning

Clean-in-place

