



MultiCook



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① VESSEL COVER-EVK:

Standard equipment of vessel cover:

- Coaxial agitator
- Sight glass with lamp
- Automatic manway for solid ingredients
- Dosing tree for liquid ingredients
- Manual manway for inspection
- Evaporator and vacuum connection
- Spray balls for CIP cleaning

② AUTOMATIC MANWAY-EVK:

For incorporation of solid ingredients, such as individual frozen fruit, crystal sugar.

③ TILTED VESSEL:

Tilted position of the vessel ensures better mixing and smooth drainage of the product.

④ COAXIAL AGITATOR-EVK:

MultiCook is equipped special counter-acting coaxial double agitator with scrapers. Standard equipped with flushed mechanical seals.

Frequency controlled speed ensure gentle mixing and preserving of the fruit pieces.

Scraper Teflon surface improves product homogeneity and heat transfer efficiency.

⑤ HEATING OF MULTICOOK-EVK:

Specially designed heating consists of the outer heating jacket, heating bottom and heating inner cone.

Heating jacket is divided into three, individually controlled heating zones, which enable economical cooking of small batches, without burning of the product on the heated surface.

⑥ AUTOMATIC VALVES:

Two-way butterfly valves with feedback signal and visual light inspection for open and close status.



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