D C Norris & Company
food processing innovation

Cooks 500kg of Sauce to 95°C in 8 minutes

JET COOK SYSTEM

The most advanced processing technology on the market today!

We have developed a new system incorporating all the best features of DCN cooking technology to cook and heat at incredible speeds. This innovation can be installed into new kettles, cook-chill systems or retro-fitted into existing equipment.

Jet Cook Nozzle steam injection system looks like a jet engine and performs in the same way; it heats and pumps drawing product through the internal jet stream. Products are then cooked and heated at incredible speed atomising steam to extract the maximum energy.

Jet Cook Globe Head agitation system uses the same principle except steam is drawn externally around the outside of the head and draws product through it without any clogging, making it ideal for vegetables, pasta and I.Q.F Products.

We also offer a portable version of the Jet Cook which heats and cooks directly into transfer vessels or tanks utilising customers existing equipment.

TO TEST YOUR PRODUCT ON THE FASTEST COOKING SYSTEM AVAILABLE BOOK YOUR TRIAL NOW

www.dcnorris.com

Jet Cook Case Studies

Béchamel Sauce

Goal: Improve the emulsification of the sauce and reduce the noise of the customers current system.

Method: All ingredients added together and cooked using the patented Jet Cook Nozzle.

Result: 500kg of sauce reached 95°C in 8 minutes greatly reducing production times. The customer is achieving a far better emulsion with the béchamel sauce and therefore improved taste and texture. Vibration and noise was reduced dramatically and the customer replaced his existing equipment with a Jet Cook System.

Chicken Korma

Goal: Improved taste and texture of Korma produced by a leading Indian Curry Manufacturer.

Method: The sauce was cooked using the patented Jet Cook system and cooling was achieved using glycol through a jacketed vessel.

Result: Cooking and cooling times were exceptionally faster when compared with those recorded using standard equipment. Results collated from a taste test showed that the cooling process eliminated fat crystallisation in the korma resulting in enhanced taste and texture of the final product.
The trial showed a massive energy saving compared with conventional cooking systems.

Cheese Sauce

Goal: To reduce overall cooking batch time, minimise the level of 'burn-on' and maximise product consistency without compromising the quality of flavour.

Method: Using the DCN Cook-Chill method, the cheese sauce was cooked in a DCN steam jacketed kettle. Once the ingredients were added the kettle was brought up to temperature using the Jet Cook. The product was then homogenised to create a smooth texture. Once ready, we transferred the sauce into cook-chill bags using the Pump Fill Station. They were then cooled in a DCN Tumble Chiller.

Result: The sauce was cooked in a third of the normal time. Once emptied, the kettle revealed absolutely no burn-on.

Benefits:

- Faster Cooking & Cooling Times
- Save Energy Costs By Up To 50%
- Improved Taste, Texture & Appearance
- Reduce Production Costs
- No Fat Separation Or Burn-On
- Quiet In Operation
- Patented Design

Example features which can make up part of a Kettle/ Jet Cook Package:

- Emulsification and powder entrainment - less wastage occurs as starches are activated without any damage. Oils, purees and powders can be drawn in using the vacuum created by the Jet Cook
- Built-in homogeniser for pureeing
- Odour extraction unit
- Caramelisation system for cooking onions & searing meats
- Inclined agitator for keeping product in suspension
- Recipe Management System

Ideal for Soups, Sauces, Creams, Pie Fillings, Preserves, Dips, Desserts, Lotions and much more!

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