A.M.P-Rose

1300 Continuous Batch Cooker

The A.M.P-Rose 1300 is an automatic and continuous batch vacuum cooker suitable for the production of up to 1300 Kg/hr (2860 lbs/hr) of high boiled sugar.

The machine can be supplied to handle either a cold slurry of raw materials or a precooked/pre-dissolved sugar solution.

The cooker comprises of an insulated steel steam pressure vessel, a variable speed product feed pump, product heating coil, a vapour extraction chamber and two receiving pans, all of which are mounted on a common base plate.

The syrup and vacuum pumps, motors and vacuum condensers are mounted to separate baseplates, and are located at the side of the machine.

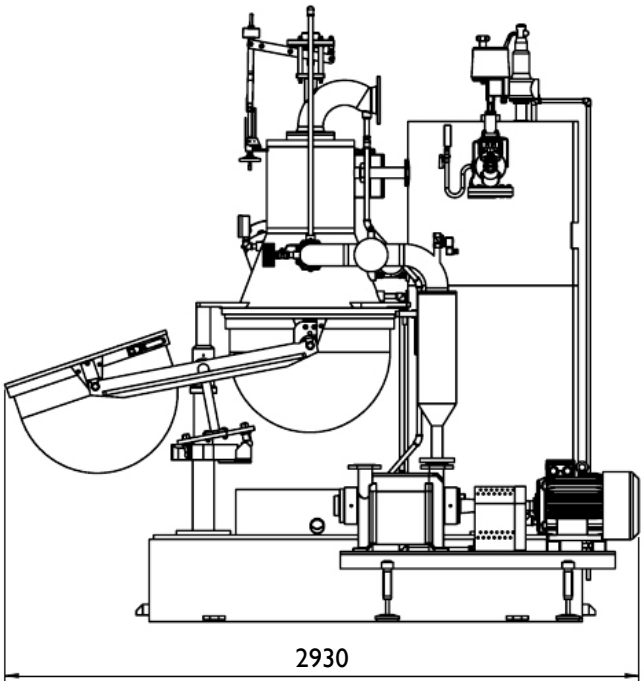
Operation

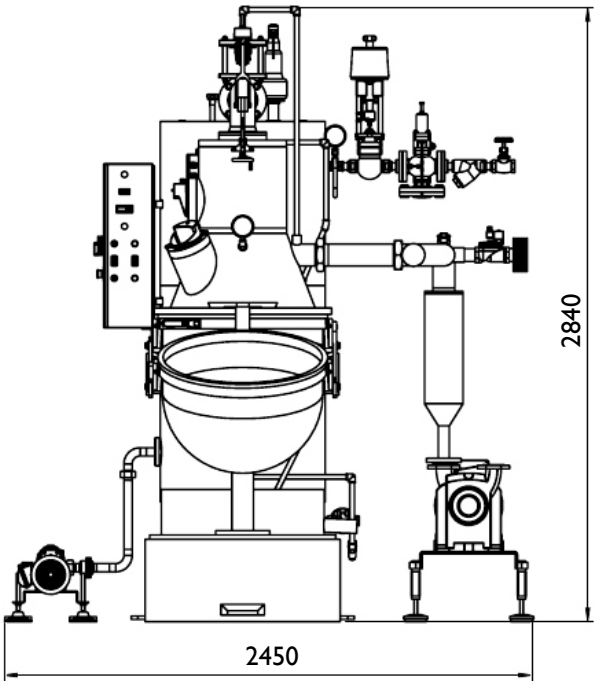
A variable speed stainless steel product pump feeds the slurry through a heating coil and into a vacuum extraction chamber above the vacuum bowl. At this point most of the boiling vapours are drawn off. The liquid sugar then passes via an adjustable valve to the receiving pan for vacuum treatment.

The two receiving pans automatically change position as the vacuum is released. For safety the filled pan cannot be tipped until a catch is lifted.

With the exception of the manual tipping of the filled pans the whole process is automatic once the required running conditions have been set.

Floor Plan





Options

An automatic steam control valve can be fitted to ensure close temperature tolerances.

Specifications

Output
Maximum 1300 Kg/hr (2860 lbs/hr)

Motors
Vacuum Pump: 11 kW
Syrup Pump: 1.1kW

Steam Working Pressure
Maximum 10 bar (150 psi)

Steam Consumption
340 Kg/hr maximum

Water Consumption
1250 Litres/hr

Nett Weight
Approximately 2600 Kgs

A.M.P-Rose

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