

Cooking
and cooling
line



Your guarantee for a
constant quality!





The automatic Gernal cooking and cooling line works like this

- The cooking kettle is preferably filled with warm water, de cooling kettles respectively with cold water and/or ice water.
- The cooking kettle is heated.
- The bin (200L) filled with raw/dry products is emptied in the cooking kettle by means of an elevator.
- During the complete process the basket moves up and down
 - This ensures a homogeneous temperature distribution in the product.
 - This prevents that products start sticking to each other.
- After cooking the products are tilted out of the water and thrown in the cooling kettle.
- The cooking kettle is refilled immediately and is brought to the right temperature, which makes it possible to begin a second batch.
- To reach an end temperature of 10°C or less, a second cooling kettle with ice water can be added.
- The cooled product is emptied in bins.

Heating: steam

- direct injection of food suitable steam
- steam in double jacket
- combination of direct steam injection and double jacket

Content and construction

- The cooking and cooling line can differ in content, depending on the required product capacity.
- You can choose from: 300 litres, 500 litres, 1000 litres, 1500 litres and 2000 litres.
- The construction (number of kettles) is depending on the end temperature of the product:
 - Cooking and cooling line with 1 cooking kettle and 1 cooling kettle
end temperature of $\pm 25^{\circ}\text{C}$
 - Cooking and cooling line with 1 cooking kettle and 2 cooling kettles end temperature of $\pm 10^{\circ}\text{C}$ or less

You also have the option to choose for more cooking or cooling kettles, depending on the type of product. This option can be used for thawing, cooking, colouring and cooling of shrimps.



The cooking and cooling line excels in its versatility with numerous options to optimize your production process

- agitator in the cooking kettle **1**
- blower in the cooking kettle **2**
- ice water circuit **3**
- UV-lights
- reduction temperature glycol
- spraying system with water recycling **4**
- CIP system
- stainless steel cylinders
- pouring funnel **5**
- vibrating table
- safety fences for automatic loading **6**
- safety fences **7**



- The cooking and cooling line is **standard** constructed as **1 block**.
- Out of hygienic considerations the cooking and cooling line can be constructed in a **LOW RISK and HIGH RISK configuration**. This means that the cooking kettle is separated from the cooling kettles.

Applications

Cooking and cooling of pasta, rice, vegetables, shrimps etc.





The advantages of the automatic Gernal cooking and cooling line



- ✓ a fully automatic machine
- ✓ a constant quality
- ✓ water and energy saving
- ✓ labour saving
- ✓ capacity: till 2000 kilo finished product per hour



*It takes
a Gernal
to cook
like this!*

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