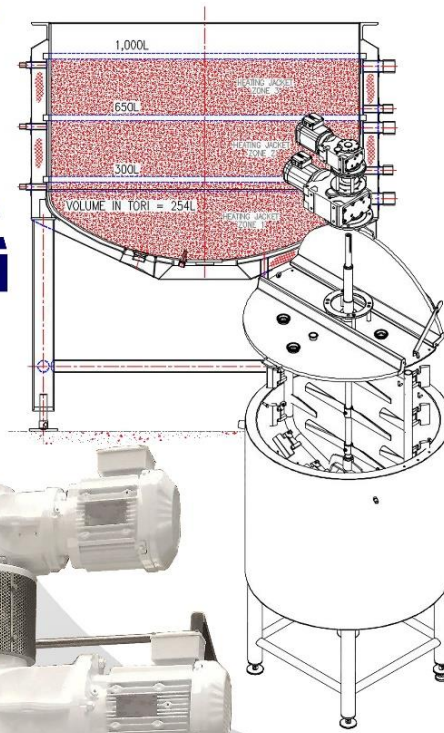


INOX COOKING



Food Processing Steam Jacketed Kettles

Inox steam jacketed process kettles are designed for batch processing of many food products by that require homogeneous cooking.

Accurate product temperature control is achieved by efficient steam control systems.

Hygienically designed scraped surface agitator systems are available to achieve homogeneous heating and avoids product 'burn on' with carefully selected engineered scraper materials.

Agitation is available in a range of options including vertical single rotating, contra-rotating, and horizontal lifting/stirring methods.

Load cell weighing option is available to ensure accurate and consistent product batch manufacture.

Control systems are designed in accordance with relevant standards together with high quality hardware that ensure reliable processing control feedback.

INOX provide complete system design, including process evaluation, mechanical equipment design, electrical design, installation and commissioning.

**QUALITY
MANUFACTURE and
AUSTRALIAN
PRESSURE VESSEL
CODE AS210
COMPLIANT**

**CUSTOM DESIGNED
PROCESSING SYSTEMS
TOGETHER WITH INOX
MANUFACTURING
CAPABILITIES ENSURE
PROJECT SUCCESS TO
NICHE MARKETS.**

www.inox.com.au

#cook



Food processing solutions & innovation from Australia

STEAM JACKETED COOKING
EFFICIENT AND FAST COOKING PROCESS

MANY AGITATOR STYLES, VERTICAL,
CONTRA-ROTATING AND HORIZONTAL,
SCRAPED SURFACE AND SWEEPING

CUSTOM DESIGN TO ORDER



STEAM JACKETED KETTLES

Primarily used in the food, dairy and beverage industry for soups, processed sauces and other food products requiring mixing and cooking. Inox design and manufacture steam jacketed cooking kettles from 250L to 3,000L capacity. All product contact surfaces are sanitary and surfaces are smooth and crevice free.

Heat up time is effective through proper design of the shell which is constructed 304 SS, 316 SS or from SAF2205 to provide increased longevity for use with steam and is designed in accordance with the Australian Pressure Vessel code AS1210.

Jackets are available with volume specific zoning for further efficiencies and flexibility.

All other surfaces are 316 SS for food contact surfaces and 304 SS for non product contact surfaces.

A 316 SS horizontal, vertical or contra-rotating scraped surface agitator ensures even distribution of heat throughout the product and reduces burn-on.

SIZES & SPECIFICATIONS AVAILABLE

INOX steam jacketed kettles are available in many custom sizes and designs.

Standard sizes:

- 50L
- 100L
- 500L
- 1000L
- 1500L
- 2000L
- 3000L
- 3000L

Designs with options to suit any particular application.

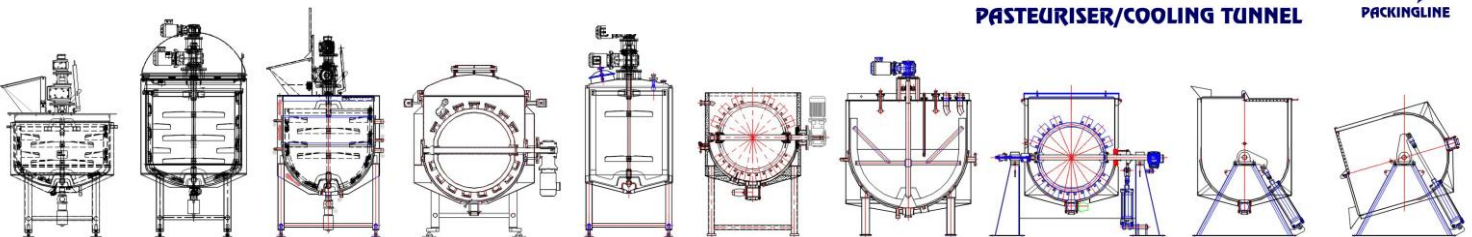
Tilting operation is available for unloading into hoppers.

Vessel Loading Hoppers and removable safety grating, removable CIP sprayballs and other options are available.

External jacket pressure: 300 kPa (143 deg C)

and high pressure up to 800kPa (175 deg C)

Agitators are available as vertical single, dual contra-rotating or horizontal lifting/stirring with scraping or sweeping of product contact surfaces



RELIABLE AND ROBUST MANUFACTURED EQUIPMENT DESIGNED FOR OPTIMISING FOOD PROCESSING FACILITIES.



PRESERVES, JAMS, JELLIES, SAUCES, SOUPS, LIQUID STOCKS, COSMETICS, PHARMACEUTICALS, & MORE.



INOX FOOD PROCESSING COOKING SYSTEM