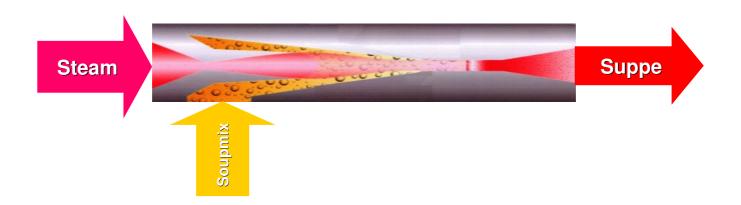
Soup In-Line Cooker

based on MAKLAD's Direct-Steam / Supersonic Shockwave - Technology



The heart of this continuous soup cooker is the patented "MAKLAD - Injector". It performs pasteurising and homogenising of the soup-mixture by MAKLAD's Direct steam / supersonic shockwave technology in one process step. After passing the heat-holding tube, the soup is ready for bottling or for drying.

Technical Data:

Capacity: up to 50000 kg/h

■ Temperature: up to 99 °C

 Steam Consumption: m_{Steam}/m_{Soup}=1% for every 5 ℃-increase in temperature (Steam at 5bar and 150 ℃)

CIP-cleaning

Benefits:

- High flexibility range for flow rate and temperature
- Plant space reduction up to 80%
- Energy savings up to 70%
- No vibrations
- Temperature control: ± 1 ℃
- High soup quality



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