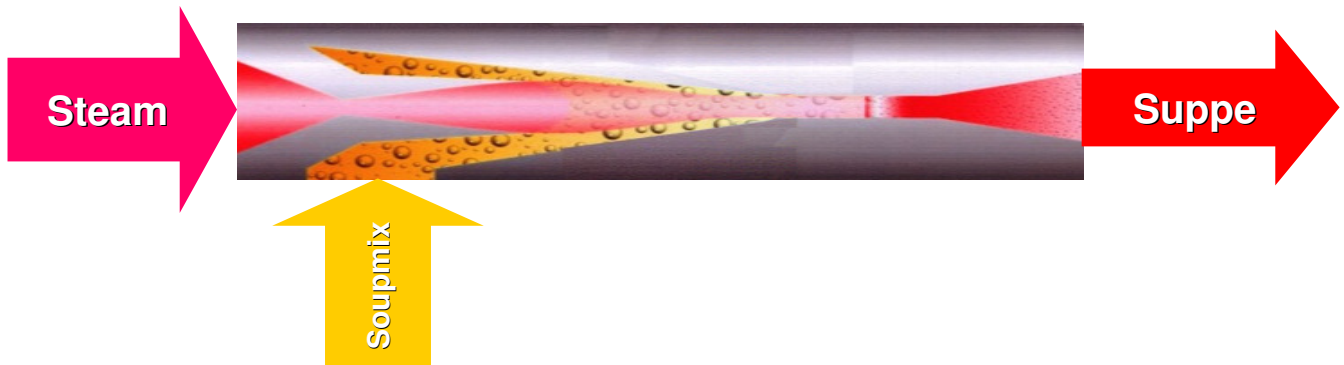


Soup In-Line Cooker

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:
 $m_{\text{Steam}}/m_{\text{Soup}}=1\%$ for every 5°C-increase in temperature (Steam at 5bar and 150°C)
- 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: $\pm 1^\circ\text{C}$
- High soup quality

