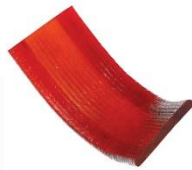


BCH Batch Vacuum Cooker

A Versatile Vacuum Cooker Suitable For A Wide Variety Of Applications

The BCH vacuum cooker is suitable for a wide variety of high quality confectionery products such as soft toffee, caramels, syrups, fondant & icing sauces and generally all low boiled sugar based products.

Using vacuum it can be used for the above products plus high boiled sweets, jam, compotes, various fruit fillings, concentrates and fruit leather.



Standard Machine Features:

- Stainless steel construction throughout.
- 10 Bar steam jacket.
- Scraped surface agitator.
- Hinged manway with safety interlock and inspection port.
- Large bore 75mm diameter manual outlet valve.
- Temperature probe with automatic steam control.
- Liquid ring vacuum pump with plate type condenser.
- Vacuum gauge.
- Mounting frame.
- Stainless steel control panel.

Optional features Including:

- Jacket cooling
- Variable speed contra-rotating scraped surface agitator
- Load cells weighing control
- Automatic water metering
- Insulated steam jacket
- Automatic ingredient loading (glucose, syrup etc..)
- Option for machine mounted control panel
- Automatic product outlet valve
- Product transfer pump





Machine Size Options

The cooker is available in the following standard batch sizes:

| Volume | Max Weight | Diameter |
|--------|------------|----------|
| 100L | 130kgs | 660mm |
| 150L | 200kgs | 762mm |
| 250L | 325kgs | 915mm |
| 400L | 500kgs | 990mm |



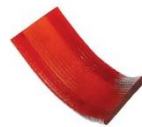
Process Options

- atmospheric cooking
- vacuum cooking
- vacuum chilling
- concentrating
- dissolving
- evaporation
- vacuum loading
- In-line blending & homogenisation



Integrated Systems

Available as a stand-alone cooker or alternatively as part of a fully automated system with batch weighing control & recipe management



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