



DCNORRIS



ROOT VEGETABLE COOKING SYSTEM

Cooking System for mash potato and root vegetables such as carrots, parsnips and swede.
Produces up to 2 tons per hour continuously.

The Process:

1. Diced vegetables are fed into the Cooker by an Infeed Conveyor. The diced vegetables are transported through the Cooker and are cooked by steam.

2. The cooked vegetables are fed from the cooker into a bi-directional chute that feeds either of two Solia food processing machines.

3. The Solia mashes the vegetables.

4. Vegetables are fed into ribbon blenders & load cells monitor the weight. When the weight in one blender reaches a predefined maximum, the weigh cells send a signal to the control system and the mashed vegetables are directed into the other blender.

5. Milk and butter are added according to the recipe requirements.

6. Recipes can be saved in the system and recalled when required.

7. When the blending process is complete, DCN Pump Fill machines are used to receive batches of product from the blenders (if cook-chill option is required).

8. The Pump Fill machines are used to fill and seal bags containing a pre determined volume or weight of product in preparation for the cooling process in the Tumble Chillers.

9. DCN Tumble Chillers cool the product.



Features

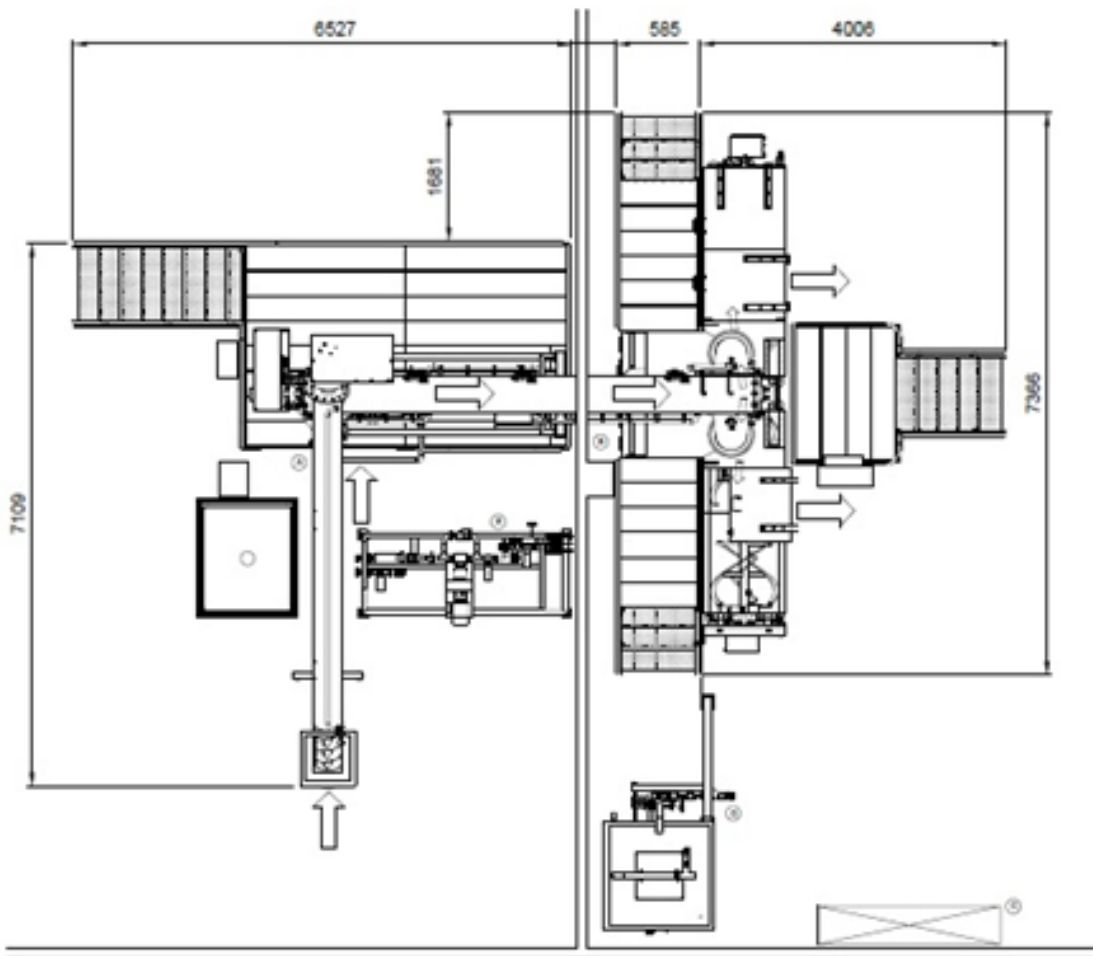
- In-feed Auger Conveyor
- Vegetable Auger Cooker
- Product Chute
- Solia Food Processors
- Ribbon Blenders
- Milk, Butter & Hot Water System
- Access Platforms



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POSITION	STEAM	CONDENSATE	COLD WATER	HOT WATER	ELECTRICAL	AIR
A - POTATO COOKER	800kg/hr @ 7 Bar			300l/min @ 3 Bar		
B - POTATO COOKER						0.1m cubed/hr @ 5 Bar
C - POTATO COOKER					380v/3ph/50Hz	
D - HOT WATER TANK	540kg/hr @ 3 Bar	540l/hr @ 2 Bar (Peak)	150l/min @ 3 Bar			
E - MILK SKID				300l/min @ 3 Bar		

technical data

