

ROOT VEGETABLE COOKING SYSTEM

Cooking System for mash potato and root vegetables such as carrots, parsnips and swede.

The Process:

- 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.

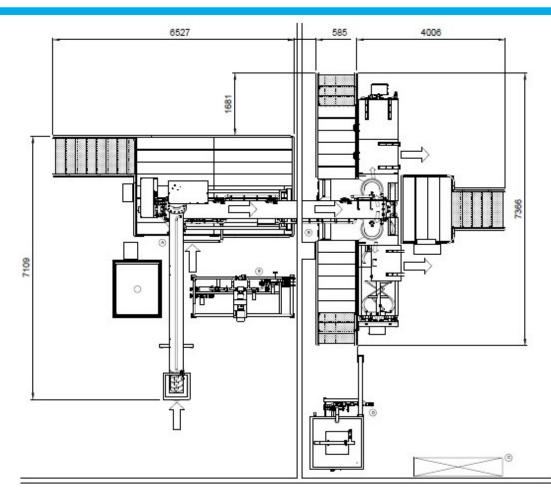


Features

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



TECHNICAL DATA



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		



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