

Cooking Kettle

Fast heating and
cooking of batches

heat it
mix it
hold it

enjoy it!





Cooking Kettle

Standard or tailor made cooking kettles

- ✓ Fast heating and cooking of batches
- ✓ Inhouse knowledge of heating, mixing and blending
- ✓ Both manual as CIP cleaning possible
- ✓ Various options available for optimal integration on your product and proces



Standard or tailor made cooking kettles for your product and process

Cooking kettles come in various sizes and can be used in a wide range of industries. Gpi Process Technology is a manufacturer of stainless steel cooking kettles designed to fit your products and processes. Our cooking kettles start as small as 50 liters but can go up to 12.5m³.

For processes such as cooking and pasteurization, efficient heating of the tank is crucial and can be done various ways. Ensure the correct combination of heating capabilities and insulation of the tank in order to heat or cool your product within the desired time frame. Let us know directly what heating capacity you require, and we will collaborate with you in order to arrive at the most efficient solution, whether this concerns a dimple, a double wall or a half pipe.



Models

We understand that every application is different. Therefor our cooking kettles are configurable that way it will fit your product and process perfectly. Of course is a fully custom-made cooker also a possibility.

	CK250	CK500	CK1000	CK1500	CK2000	CK3000
Working volume (L)	250	500	1000	1500	2000	3000
Cylindrical height (mm)	600	800	1000	1200	1300	1500
Diameter (mm)	750	950	1200	1300	1400	1600
Working height	1450	1650	1850	2050	2150	2350
Total height (incl. drive)	2100	2400	2600	2800	2900	3100
Outlet height	500	500	500	500	500	500
Heat transfer surface (m ²)	1,4	2,3	3,7	5,1	6,2	7,3
Power drive (kW)	1,1	1,5	2,2	3	3	4
Cooking time at 3barg (average min.)	25	31	39	43	47	60
Maximum steam pressure (barg)	4	4	4	4	4	4
Steam consumption (kg/hr)	90	150	230	320	390	450

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From single cookers to entire processing lines

We understand that every application is different. That's why we design our tanks specifically to your specifications. From single cookers to entire cooking kettle processing lines or a fully integrated solution built on skid. We make our own stainless steel agitators and, if required, provide the necessary piping and/or automation, so that we can be sure that the cooking kettle best suits your product and process.



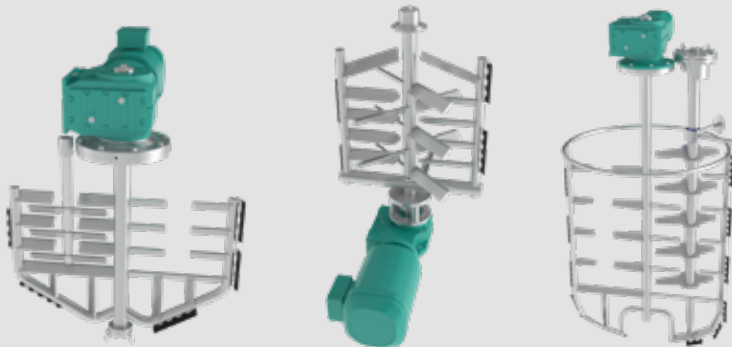
Options

- Tilttable
- Integrated control panel
- Agitators
- Heated (Dimple, Halfpipe)
- Loadcells
- Level Switches
- Cleaning connections
- Skid mounted
- Several finishing levels
- Several materials (304, 316L, Duplex)

old it.

Optimal agitator & product combination

For processes such as mixing, blending and homogenizing, it is important to choose the right agitator or a combination of the right agitators. Through our years of experience and knowledge, we can advise you which type of agitator or agitator combination is the best solution for your product or process.



Agitators

- Gate agitator
- Anchor agitator
- Scraping agitator
- Propeller agitator
- Bottom driven agitator
- Dispersing disk
- Rotor/stator
- Screw agitator
- Combination of agitators
- High shear mixer
- Side entry agitator
- Turbo mixer
- Agitators for tanks, open top kettles and IBC's
- Static mixer
- External homogenizer

Finishing levels

As a standard, Gpi ensures a high-finishing level. For some applications, such as in the food industry or even in the pharmaceutical industry, specific requirements are applicable. As a standard, food tanks are produced with an internal roughness of Ra 0.8, but if desired we can also produce tanks with much smoother (and therefore more hygienic) inner walls.





enjoy it!

Producten

Soups and sauces

Tomato sauces
Sauces
Dressings
Salsa
Hummus
Soup
Starch slurry
Spreads

Confectionary

Fat cream
Chocolate
Caramel

Fruit

Fruit filling
Cake filling
Fruit puree
Jam
Marmelade
Fruit sauce
Apple pulp

Dairy

Milk concentrate
Cheese sauce
Yoghurt

Food

Mashed potato
Mechanically deboned meat
Ready-to-eat fillings
Egg
Jelly
Peanut butter

Pharma

Lotions
Creams
Wax
Toothpaste

About Gpi Process Technology

Experts in food process equipment for heating, cooling and mixing

With over 70 years of experience, we understand the challenges in food and cosmetics manufacturing processes like no other. Our equipment and systems are therefore perfectly tailored to optimize your process. With in-house testing facilities, the personal involvement of our (process) engineers in your project and specialized partner companies, we can solve any problem with a standard product or a customized solution.

Gpi Group

Gpi Process Technology has become an established name in the process equipment industry. Within the Process Equipment division of the Gpi Group we connect our knowledge and experience with process equipment and offer the right solutions for your process. Gpi Process Technology stands for involvement, innovation & quality.



Any questions about our Cooking Kettle? We are happy to help!

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