

# multicook



ENOOP is an innovative family-owned company, established in 1989, specialized in providing fast, efficient, cost competitive and customer-tailored processing solutions for the food-processing, chemical and pharmaceutical industry.

For more than 20 years we have been focusing on the development and production of equipment and plants able to meet the most complex needs of these industrial branches.

We have an extensive experience in processing equipment for the food industry - from the reception of raw materials to the final product preparation.



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## INDUSTRIAL VACUUM COOKERS

We are committed to excellence and innovations. We have knowledge, experience and qualified people to follow this issue.



## OUR SOLUTIONS IN BATCH COOKING TECHNOLOGY

The modern industrial food production requires equipment and technologies which can satisfy the increasing market demands in compliance with rigorous sanitary standards yet preserving the product as natural as possible. Moreover they should assure reliable and constant quality. At the same time the equipment needs to be versatile and flexible suitable for different applications and allowing quick product changes at optimal economy.

ENOOP has been dealing with the vacuum and overpressure processing technologies for the food industry for almost 20 years, constantly dedicating our best efforts to the process optimization, aseptic safety and to improving the level of fruit integrity and minimizing waste. Processing under vacuum enables quick evaporation of moisture from the product at much lower than atmospheric temperatures (50°C to 85°C), thus preserving the natural flavor, high vitamin and nutrient content of even most delicate raw fruits. The processing at lower temperatures preserves natural colors of the raw materials and prevents food darkening and discoloration.

Food processing in the overpressure conditions reduces cooking process time, hence better efficiency and higher productivity.

Our solution of the above issue is our MULTICOOK program for industrial vacuum cooking. It comprises different types of versatile and flexible processing units designed for the preparation of a wide range of different food products such as:

### Products (examples):

Ketchup, ajvar

Jams, Marmalades

Dressings, toppings

Baby food

Dips

Sauces, Soups

Confectionary fillings

Mayonnaise

Meat dishes

The main features and advantages of MULTICOOK COOKERS are:

- entire construction of high-quality stainless steel
- GMP-approved, hygienic design according to HACCP norms
- process cycle possible at atmospheric pressure, and/or in overpressure, and/or in vacuum
- optimal preservation of fruit chunks
- well proven agitation technique
- easy filling and emptying
- high productivity
- user-friendly operating
- easy and efficient cleaning, CIP and SIP
- complete process automation and data recording
- quick recipe change possible
- PLC process control
- reverse heating / cooling system
- aseptic process cycle optional
- emptying by means of a positive displacement pump and overpressure (nitrogen inert gas)



MULTICOOK processing vessels can be operated in semi-automatic or in fully automatic mode. All important processing parameters such as: cooking times, mixing, homogenizing, temperatures and vacuum level are controlled and can be regulated. Recipe management and process flow can also be automated

## VERTICAL VACUUM COOKER MULTICOOK - EVK

Tilted vertical vacuum cooker is a state of the art vacuum cooking vessel. It has an integrated interior cone and a vertically built-in special counteracting -co-axial double agitator with scrapers. The vessel is heated by means of saturated steam and cooled by means of cold water through the outside double jacket and through the internal cone. The body of the vessel is double-jacketed and externally thermo-insulated. Heating/cooling jacket is divided into three zones which enables the processing of different batch sizes (different product quantities). In addition to the external heating jacket, the vessel also has an internal heated cone to enhance heating, which results in shorter cooking process time and consequently in higher productivity.

### Main features and options:

- high productivity
- very high evaporation and concentration capacity
- excellent, product-friendly mixing
- quick and efficient heating and cooling
- different batch sizes possible
- heated/cooled interior cone for enhanced heating capacity
- direct steam injection optional
- manhole either with central locking system or manually operated.



## HORIZONTAL VACUUM COOKER MULTICOOK - EVKH

It is a horizontal type of the vacuum cooking kettle equipped with a horizontally built-in heated agitator with scrapers. The body of the vessel is double-jacketed with two separate heating/cooling zones: bottom and walls and it is thermo-insulated externally.

### Main features and options:

- simple, cost effective construction
- good evaporation and concentration capacity
- special type heated agitator with stirrer
- direct steam injection optional
- manual lid operating

### MULTICOOK EVK - VERTICAL

MODEL	Batch size	Capacity (depending on product)	Energy requirement	Steam requirement standard 4 barg	Cooling water for cooker T=7/15 °C	Cooling water for condenser T=20/27 °C
1250	170-800 l	560-3200 l	15 kW	300 Kg/h	app. 15.000 l/h	app. 20.000 l/h
1800	400-1200 l	1000-4400 l	20 kW	650 Kg/h	app. 20.000 l/h	app. 35.000 l/h
2300	400-1650 l	100-6800 l	20 kW	750 Kg/h	App. 25.000 l/h	app. 45.000 l/h

### MULTICOOK EVKH - HORIZONTAL

MODEL	Batch size	Capacity (depending on product)	Energy requirement	Steam requirement standard 4 barg	Cooling water for cooker T=7/15 °C	Cooling water for condenser T=20/27 °C
1100	200-800 l	800-3200 l	8 kW	350 Kg/h	app. 10.000 l/h	app. 20.000 l/h
1650	400-1100 l	1000-4400 l	8 kW	450 Kg/h	app. 15.000 l/h	app. 25.000 l/h