

RotaTherm® Continuous Cooking system

Gold Peg International's **RotaTherm® Continuous Cooking System** is a **direct steam injection** continuous cooking system that can process an extensive range of pumpable products.

The heart of the system, the **RotaTherm® Cooker**, fuses steam directly with the product so that there is no over or under cooking.

Benefits include:

- **Improved productivity** with the ability to run for 72 hours non stop
- Improved product flavour, body and texture due to consistent heating and mixing (plug flow)
- Low impact on particulates due to minimised pressure drop through system and shear management
- **Improved product yield**
- Increased equipment life due to no metal on metal moving parts
- **Lower formulation cost** due to the increased utilisation of raw material functional components



Features include:

- **Fully flexible process parameter set up:** cook temperature, shear, pressure, heating profile, mixing, holding time, density, cooling and fill temperature
- Ability to cook full range of pumpable products
- Reaches set cook temperature rapidly (HTST)
- **Pause** ability, stop and start, without making rework
- **No burn on** due to proprietary hardware and software design elements
- **Accurate process control** for cooking, product mixing and cooling
- Self diagnostic capabilities with alarms, auto divert, auto pause, auto shutdown and auto restart
- Automatic feed ramping to match speed of single or multiple filling lines
- **Small footprint**
- Conforms to USDA certification requirements
- CIP cleaning
- **Pasteurisation, UHT or Aseptic**