

RotaTherm®

WORLD-LEADING COOKING PRODUCTIVITY CONTINUOUS STEAM COOKER

- ✓ Up to 17,000kg/h
- ✓ Runs 156h non-stop between CIPs
- ✓ Flexible, best taste, lowest waste
- ✓ Pasteurise, UHT, aseptic
- ✓ Lowest operating costs, fastest ROI



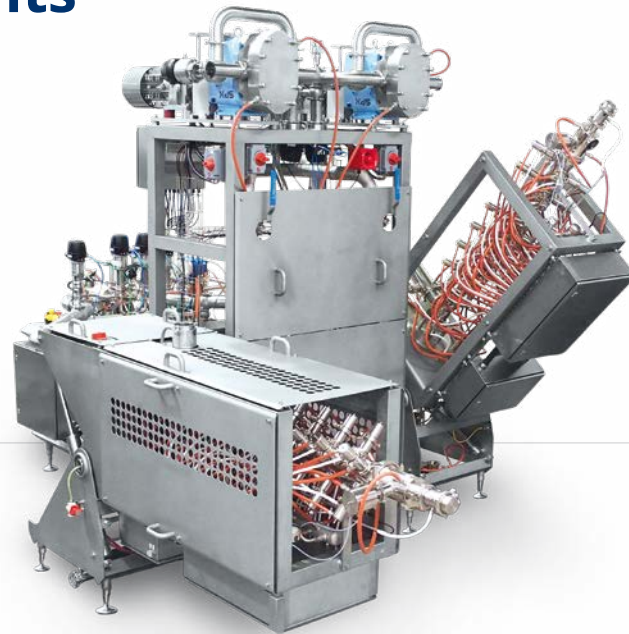
natec
NETWORK

+ Benefits

- » Fast and even heating by unique steam fusion technology with multiple steam injector points
- » Diverse range of products and flexible processing conditions – low temperature, pasteurise, UHT & aseptic
- » Consistent quality with reduced formulation costs and reduced waste
- » Efficient energy usage and fully CIP-able
- » Highly automated with choice of operating systems
- » One-touch START, STOP and CLEAN – simple to use

+ Options & attachments

- » Long non-stop production – up to 156 hours
- » Blending and feeding systems
- » Vacuum cooling and de-aeration systems
- » Liquid dosing
- » Further options available



+ Technical data

Capacity data

- » 50 – 17,000kg/h
(110 – 37,500lb/h)

Run time

- » Up to 156 hours

Cleaning

- » Stand alone, or integrated into CIP system

Heating temperature

- » Pasteurise, UHT and aseptic – from 40 – 145°C (104 – 293°F)

Utilities

- » Steam, air, water and power as required

Execution

- » Construction materials meet all the requirements of the food industry

RotaTherm®

The **Natec Network RotaTherm®** is a unique single stage continuous cooking system. It provides significant flexibility, automation and control across a diverse range of products and processing conditions. This delivers considerable benefits.

The **RotaTherm®** enables optimised processing of a complete range of product types, viscosities and compositions such as processed cheese, pasta filata types, sauces, purees, baby food, pet food and more.

✓ PRODUCTIVITY

- » Can produce up to 17,000kg per hour.
- » A super-quick 15 to 20 seconds to reach your cooking set point – meaning reduced processing time.
- » Intelligently designed to require minimal maintenance and a small physical footprint (about 1 x 1m).

✓ VERSATILITY

- » Leading-edge technology that delivers accurately controlled cooking and processing .
- » Optimise the cooking conditions for each recipe
- » Set and save the cook temperature / heating profile / pressure.
- » Pause control – it is possible to stop the product flow without waste or rework.

✓ SAFETY & HYGIENE

- » Pasteurisation and sterilisation / UHT are achieved in a single step, through super-efficient even heating. This delivers improved bacteriological results and therefore improvements in product shelf life.
- » Fully enclosed and hygienic design heats to pasteurise and UHT in a single step.
- » Cleaning is performed through an integrated CIP system.

✓ PROCESSED CHEESE

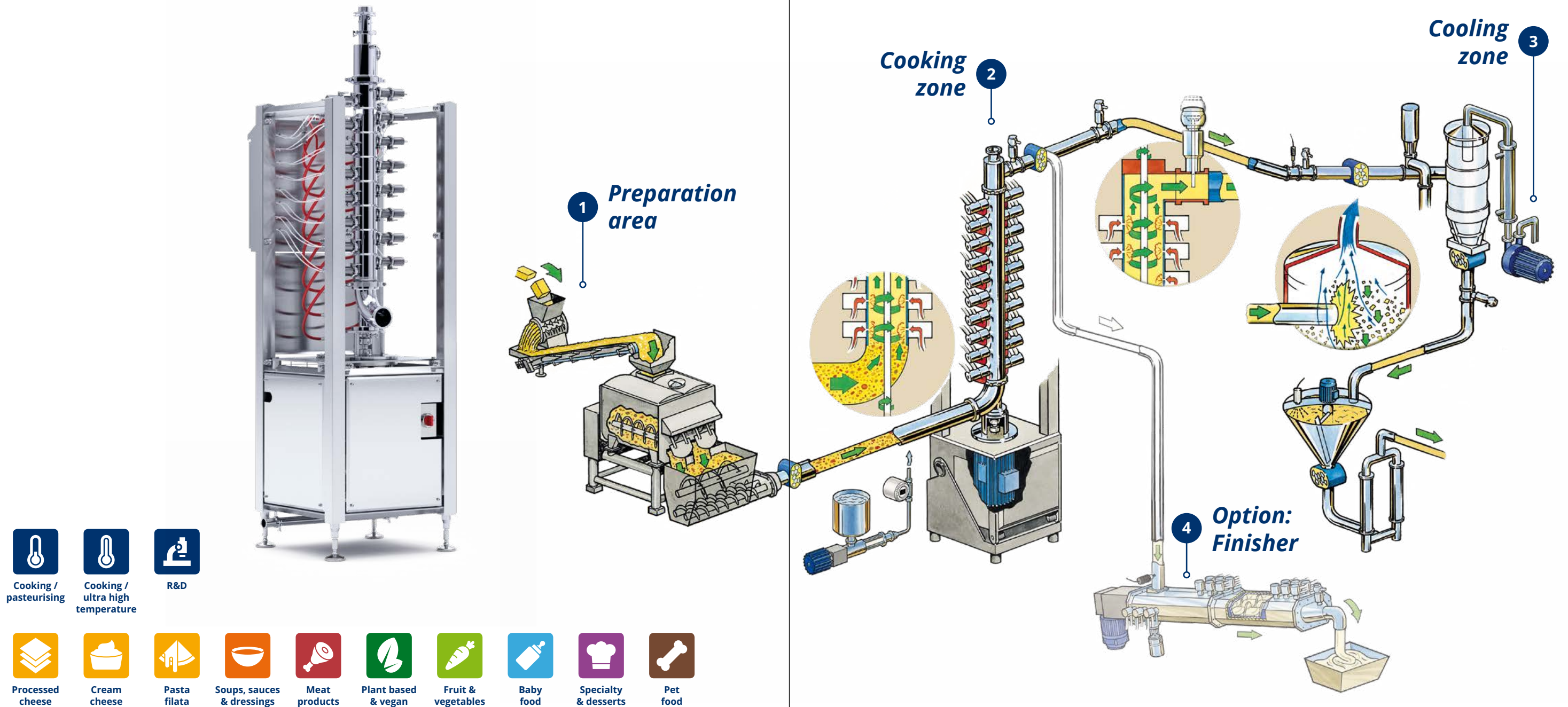
- » Increased productivity – up to 30%.
- » Reduced formulation cost – save up to 10%.
- » Improved density and weight control.
- » Reduced give away – save from 5 to 25%.

✓ SAUCE PRODUCTS

- » Fast product changeover with minimal product loss – typically less than 30 minutes with full CIP in 2 hours.
- » Pause ability allows for no or little waste impact from up or downstream issues – up to 2 hours pause (product dependent).

✓ MEAT PRODUCTS

- » Increased yield – up to 7%.
- » Fast processing and flexibility from the one **RotaTherm®** cooker – set to maintain particulate integrity (up to 25mm) through to processing a homogenous product as required for each recipe.



How our *RotaTherm*® works for you

1 Preparation area

» The formulation preparation equipment depends on the recipe ingredients and generally includes mixing and feed equipment.

2 Cooking zone

Fast heating & clean product

- » The fully enclosed high pressure cooking zone allows for cooking up to 145°C.
- » Steam is injected through proprietary non-burn jets.
- » The steam is mechanically mixed and fused with the product by a speed-adjustable rotor – evenly heating your product in about 15 seconds.

Control of work / shear on product

- » The rotor mixes steam into the product and flattens the “laminar flow”, creating “plug flow” in the cooking column. This ensures all product receives the same heat treatment. The rotor’s variable speed allows for fine-tuning the mechanical work / energy / shear on the product.

Versatile processing conditions

- » Optimise the processing conditions for each product by managing the temperature, heating profile, pressure, shear, holding time, de-aeration, cooling, density and viscosity. The settings are saved for later selection.

3 Cooling zone

Adaptable cooling

- » At the end of the process the product is directly cooled and de-aerated by vacuum cooling to a set point, gently cooled indirectly, or in a combination appropriate for the particular product.

4 Option: Finisher

For ‘2 in 1’

- » The same cooking technology can produce pasta filata cheese with the addition of our innovative **Finisher**, which will stretch and knead the cooked pasta filata to form its special long protein fibres.



Natec Network is a global group of food technology companies, with vast expertise and experience that innovates with you to deliver the exact production solution you need.

We pride ourselves on building adaptable machines and production lines that are super-efficient, reliable, have huge productive capacity and bring you fast ROI. This machine is no exception.

Let's work together to develop your ideal solution.

Please contact us today.



Explore our
RotaTherm®
online



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