

**SEALED
SERVICE TRENCH**



RICOTTA CHEESE PLANT

COOK ROOM AND COOKER HOODS

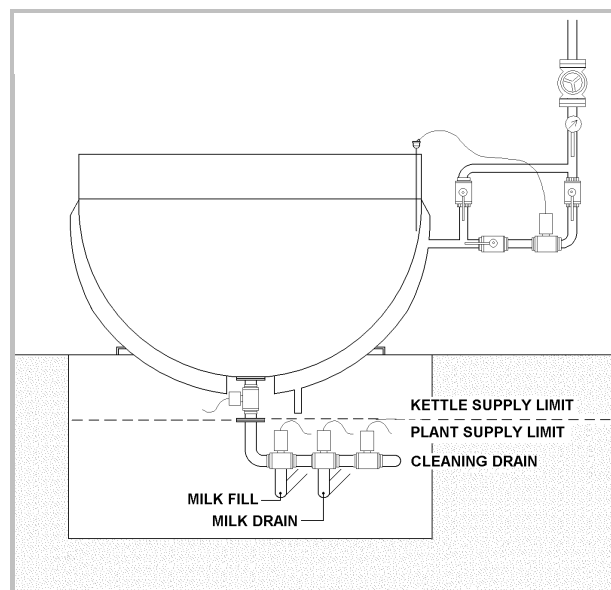
DESCRIPTION

Ricotta cheese cooking room designed for maximum productivity and hygiene, with an automated cooking cycle, that conforms to HACCP standards. The plant has a range of features for the cooking room and hood.

SEALED SERVICE TRENCH

New installation system for steam-jacketed kettles using a sealed service trench below floor level, to facilitate cleaning and remove valves and other accessories from the cooking room which can collect dust and grime.

- Sealed service trench with access door
- Automatic fill and drain
- CIP cleaning for tubing



SPECIAL COOKING HOODS

Specially-designed cooking hoods create a circular air-flow above the kettles, which forms a barrier between the kettles and the rest of the cook room. The barrier can reduce the removal of inside air to as little as 5%, which allows for air-conditioning the cook room and adjoining facilities without wasted energy. The cooking hoods force in air from above through a filtering system, blow the air over the kettles, and draw the heated air/vapor back up through the same hood.

CONTROL SYSTEM

A PLC-based control system reduces man-hours and increases productivity by automatically monitoring and regulating the cooking machinery.

- Automated flow-controlled filling with safety probe for maximum-level shut-off in case of error.
- Automatic signaling for each heating step, with acoustic alarm when cooking temperature is reached
- Manual removal of ricotta for maximum quality
- Manually-activated draining at end of cycle
- Automatic CIP cleaning of the tubing at the end of the cooking cycle.
- Manual kettle washing with user-controlled drain

