

MARMALADE CATALOG



**Efficient Marmalade
/Jam Production
Simplified.**



Marmalade

Jam, Chutney, Stock Bouillon,
Reductions





STEP 1: COOQER 1

Large surface area for cooking. Gentle agitation



STEP 2: BUFFER

Product storage and with agitation.



STEP 3: PENQUIN

Heating and cooling function



STEP 4: OPTIONAL

CIP (Cleaning in Place)



Process line




Process line
Food production by Limitech

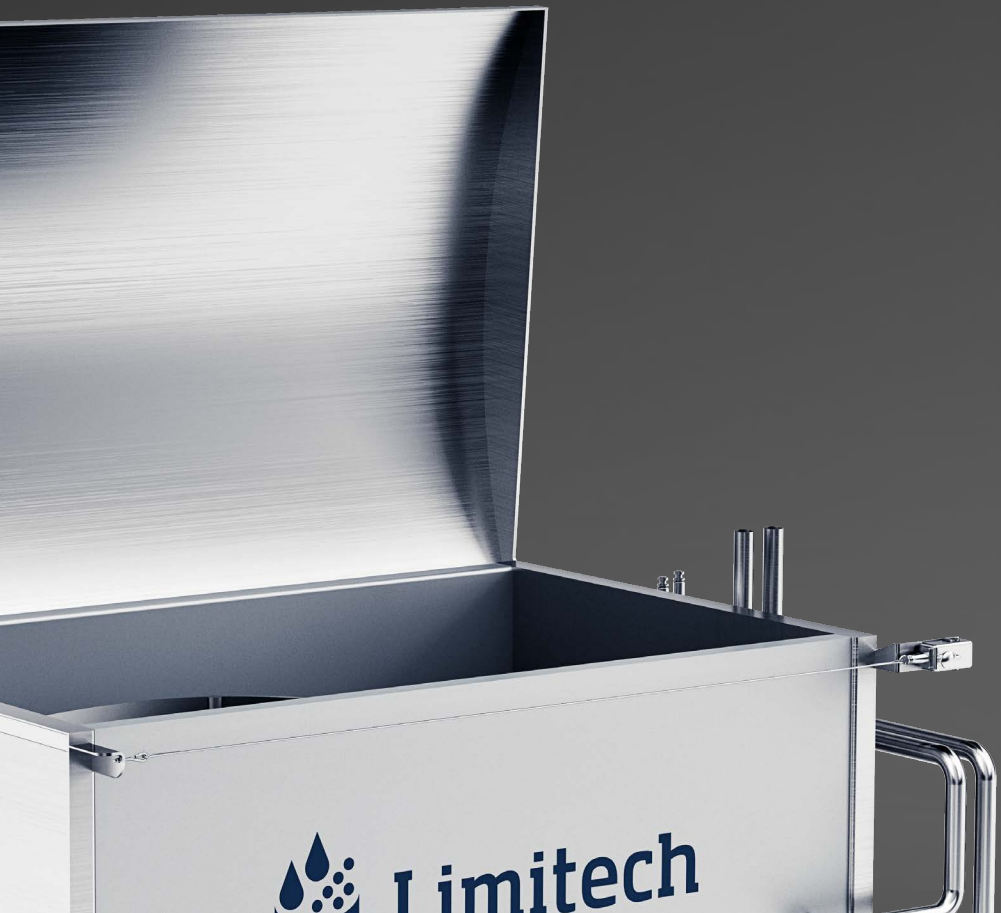


COOQER 1

GENTLE MIXING AND BLENDING

The Cooqer 1 is a horizontal cooker designed for gentle mixing. Its agitators prevent burning, even with high-sugar products. With safety features and easy maintenance, it's ideal for precise food processing.

-  Easy agitation
-  Safety wire
-  Pneumatic lifting of the lid





Cooqer 1: forged in stainless steel AISI 316. Gentle cooking and agitation in large scale from 1000 to 4000 kg. a batch.









Cooqer 2: Allows for vacuum and pressure cooking. Designed according to European standards and guidelines of EHEDG certification.

BUFFER TANK

HYGIENIC AND FUNCTIONAL DESIGN

The conical buffer tank is used for processing pumpable products in the dairy- and food industry where hygienic and functional design is of great importance.

-  Stirring device
-  Cooling or heating
-  Hygienic
-  Functional
-  Easy to empty
-  Fermentation





The agitator inside the buffer tank maintains continuous product movement. Maintains a steady flow to the filler.


PENQUIN

HEATING AND COOLING

The Penquin hot & cold is designed for both heating and cooling efficiently. It supports various functions including cooking (direct and indirect steam), cooling, reduction, vacuum, deaeration, CIP cleaning, agitation and frying.

 Cooling or heating

 Agitation

 Vacuum

 CIP ready

 Frying





Penquin: Cooling times down to 60-75 minutes depending on the product and machine size. Volumes: 500 - 2000 liters.

CIP CLEANING IN PLACE

The CIP system automates cleaning, minimizing manual effort and cross-contamination. It cleans tanks, mixers, and pipes with minimal disassembly and offers an upgraded model with reusable water solutions for enhanced sustainability.



Automated cleaning



Efficient



Standard and upgraded version





Standard CIP Dosing unit



Upgraded: CIP Dosing and reuse water unit

Let's stay in touch

We offer not only process solutions for food such as confectionary but also convenience, condiments, dairy and much more.



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