

JellyCook™ Batch Cooker

Baker Perkins' JellyCook™ is a flexible batch weighing, mixing and cooking system for pectin and gelatin confectionery syrups. The system consists of an oil-heated stainless steel cooking vessel with a variable speed mixer/stirrer, a reservoir tank, and a support frame with operator platform. It is designed to feed a 50kg/hour ServoForm™ Mini depositor.

JellyCook™



JellyCook™ Duo



innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.



Jellies



Gummies



Functional



Medicated



Ideal for lower output production

Batch cooking brings the benefits of starch-free production of gummies and jellies to companies operating in healthcare, supplement and confectionery markets where lower outputs are typical. A standard, semi-automatic JellyCook™ cooker produces 30kg batches, with an output of up to 50kg/hour; the JellyCook™ Max, a high output model with two cookers, will produce 100kg/hour.

Accurate dosing of high-value active ingredients

To ensure consistency between batches, ingredient additions are recalculated in real time to match quantities added rather than set points. It enables precisely the right amount of active ingredients, colours and flavours to be added at the end of the cook cycle. Addition at the end of the cooking process after evaporation ensures stringent control.

Easy to operate

Simplicity is a decisive benefit, with all operator actions prompted by messages on the HMI screen. The intelligent controls, alongside an adaptive weighing system, guides the operators through the process of making each batch.

Typical Installation Includes:



JellyCook™



ServoForm™
Mini

JellyCook™ Batch Cooker

Load Cells

The cooker is mounted on load cells, allowing the control system to monitor the addition of major ingredients.

Accurate Dosing

Active ingredients are added to the weighed batch at the end of cooking to ensure accurate dosing control.

Built in Stirrer

Minor ingredients can be added manually and incorporated into the batch using the built in stirrer.

Even Cooking

Scrapers mounted on the mixing assembly ensure product is moved away from the vessel walls, ensuring even cooking and preventing burn-on.

Stainless Steel Reservoir Tank

45kg stainless steel reservoir tank holds the cooked product at a specified temperature to ensure it is easily transferred to the depositor.

Adaptive Control System

Intelligent, adaptive control system uses on-screen prompts to guide the operator through the process of preparing a batch.



Automatic & Manual

Product can either be automatically pumped to the depositor or taken manually.

Features

- Outputs up to 60kg/hr (10-30kg batches)
- Even cook temperature
- Multiple cook modes: time, temperature or weight
- Intuitive HMI with guided ingredient addition prompts
- Variable speed mixer/stirrer
- Mounted on a hygienic stainless steel frame with operator access and storage areas
- Suitable for floor or mezzanine installation with manual, pumped or gravitational transfer to the depositor

Configurations

JellyCook™

- Standard module consisting of one cooker and one reservoir tank
- Output of 30kg/hr based on Pectin "all in" recipe
- 25min cook
- Optional pumped discharge to depositor

JellyCook™ Max

- Higher output version of JellyCook™ consisting of two cookers feeding into a single reservoir tank
- Output of 60kg/hr
- Optional pumped discharge to depositor

JellyCook™ Duo

- Configuration for gelatin or two colour operation
- Consists of two modules, each containing a cooker and reservoir tank
- Modules can be operated in sequence or together depending on the products and/or throughput required