

Processing Jacketed Kettles / Vessels



Markets

- Food/Beverage
- Pharmaceutical
- Chemical/Petro chemical
- Dairy

Applications

- Agitators
- Mixers/Blenders
- Sanitary valves
- Cooking operation
- Pressure operation
- Steam/Heating process

STARCH PASTE KETTLE



www.aksharengg.com



Akshar develops and builds a broad range of kettles and vessels specified by our customers. The kettles and vessels are based on standard diameters. Capacity 30L to 3000L & more

Batch preparation systems for sauces, emulsions and ketchup

The various tank executions can be implemented in a batch preparation system, including the most efficient stirring devices for that particular application. Rotor-stator homogeniser and pump, together with the controls, form a system.

Batch preparation systems for cosmetics and pharmaceuticals

The Akshar batch preparation system is able to perform multiple technological processes. Being enclosed, C.I.P.-cleanable and having a high standard of material finish, the concept is ultimately hygienic and thus extremely suitable for the preparation of cosmetics and pharmaceutical products.

Design

- Kettle bowl with half round bottom.
- Steam/Heating system
- Jacketed Kettle with Conical Bottom Shape
- Various stirrer executions, for example a so called "anchor stirrer".

Features and benefits

- Compact system
- Fully automatised
- Hygienic design

AKSHAR tank for the preparation of soups, sauces and ragouts

The AKSHAR is a heating/mixing/steam jacketed tank that is used for soup products requiring a combination of mixing and heating operations. Firstly, an optimum mix has to be attained, in which the whole pieces in the soup, such as mushrooms, pieces of paprika, meat etc., are kept intact as much as possible. Secondly, the soup must be cooked without causing it to burn and stick to the side.

AKSHAR processing tank for the processing of fruit products

The AKSHAR is a heating/mixing tank that is used for fruit products requiring a combination of processing operations. Firstly, an optimum mixture has to be obtained. Secondly, the fruit pulp must be heated without causing it to burn and stick to the side.

Processing tank for the dairy industry

The "AKSHAR" is a processing tank that is employed as a mixing tank for mixing cream, fruit or herbs into curds and soft cheese.

Features and benefits

- Optimum mixing action, even with thin soups containing vegetable and meat pieces.
- No damage to the product solids.
- Good heat transfer, resulting in fast heating.



Steam mixing tank



Process tank



AKSHAR sauce kettle

Sauce vessels with top driven agitators

Cookers and coolers: Applications used for sauce-, soup-, ready meal and pie fill production.

Features and benefits cooking kettle:

- Full access
- Hygienic design
- Split dimple pressure jacket for small cooking batches
- Fast heating times
- Wall and bottom surface scraped for optimal heat transfer
- Special agitator for intensive mixing action resulting in a more homogeneous end product
- Low maintenance
- Less product loss
- No dead corners
- No seals or bearings in contact with product
- Homogenizing through optional homogenizer in one kettle
- In tiltable execution for viscous products

Features and benefits :

- Hermetically closed
- No contamination in cooling phase
- Steam / Heating Bowl
- No fat separation
- No transport pump needed
- CIP provisions optional



Top agitator kettle bowl

AKSHAR tanks & vessels

AKSHAR tanks and vessels for the production of soups and sauces

Tanks for cooking/mixing are primarily employed in the preparation of sauces and soups in which there is a large variation in relative density. In other words, the tendency for the components to sink or float.

AKSHAR tanks for the processing of fruit products

A tank can be used for the preparation of all kinds of fruit products. A great advantage is the very efficient mixing of products that tend to sink to the bottom or, conversely, float to the top.

Features and benefits

- Optimum mixing action, even at minimum fill ratio.
- Large heat exchanging surface.
- No damage to the product because of the low revolving speed of the stirring mechanism.



Jacketed vessel



KETTLE Description

Description

Starch paste kettle will be made out of s.s. 304 rectangular pipes and will be an independent resting type frame work where no foundation will be required. the kettle will be a hemispherical type bowl with either steam / oil / water heating jacket will be provided. the kettle will be manufactured from 2.5 mm thick s.s. 304 sheet and the jacket will be of 2.5 mm mild steel (in case of steam jacket the thickness will be 4 mm) there will be oil / water heated fitted at the back bottom side of the kettle. the kettle will be having a worm type arrangement for tilting.

A temperature controller & a temp Indicator will be provided for temp control & Indication. The Kettle will be Insulated with 50 Mm thick glass wool Insulation & Claded with 16 Swg S.S. 304 Sheet. Starch Paste Kettle will be buffed to 150 grit matt finishes externally and Internally the Kettle will be buffed to 220 grit mirror finish

KETTLE Function

Function

Basically Starch Paste Kettle is used for preparation of Starch Paste. Hemispherical shape ensures that the Heating of the Starch Paste is Uniform & gets more Surface area. The tilting type arrangement Ensures ease in unloading the Paste into any container or vessel. The Starch Is put in the kettle and water is added till desired thickness is achieved. The Kettle is jacketed & is heated till the Starch Melts an Thick Paste is achieved. This Paste can be agitated either manually or with The Help of an Anchor Type agitator which will constantly stir. The Paste so that there will no lumps formation and proper mixing is achieved. Temperature can be set to desired temp by adjusting the thermostat provided

Features

- Detachable Agitator with Anchor blade & Teflon Scrappers
- Non Tilting type with bottom discharge models is also available.
- Our Starch Paste Kettle is equipped with Steam fittings with all connections factory fitted
- Starch Paste Kettle is built in stirrer arrangement with lifting & lowering device

Processing Jacketed Kettle Specifications

- Steam, Heating and/or pressure options
- Air vent, Safety valve, Pressure Gauge,
- Insulation
- Various agitator designs for efficient heat transfer and mixing blending
- Product/medium side SS 316/ 304
- Dimple jacket guarantees quick/smooth heat transfer
- ASME U-stamp options available
- Internal finish $RA \leq 0,8 \mu$ or electropolish options
- Steam/Heating inlet & outlet connection/bottom outlet valve



Jacketed kettle with agitator



Tilting manual jacketed kettle

"AKSHAR HOUSE"

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