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marinox

DK950

DRUM COOKER



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The DK950 drum cooker enables continuous cooking of, pourable food. The DK950 is available as a free-standing unit or can be integrated into an entire cooking line.

The modern cooker is user-friendly and easy to operate. Due to clear graphical visualization on the control panel, recipes and parameters can be quickly adjusted.

The DK950 meets the ecological and quality requirements of modern food production.

It convinces with double-walled, insulated construction and built-in sensor technology for checking the cooking water quality. The consumption of fresh and process water can thus be efficiently matched to the cooking process and the products to be processed. Overcooked or undercooked products are eliminated

by the sophisticated design of the system, as is product loss within the system.

The patented product discharge makes it possible to continue processing with a constant flow of products after the cooker. The very compact design also allows the achievable production output to be realized in the smallest possible space.

Have the possibilities of batch production been exhausted? The unique price/performance ratio of the DK950 makes it possible to expand production even in the smallest of spaces with a clearly calculable investment.



FOOD SAFETY

Completely separate heating and cooking water circuits

No heating elements in the cooking bath

No possible product loss in the system



USER-FRIENDLY

Recipe adjustments made in seconds



VERSATILE

Processing of a wide variety of floating and non-floating products possible on the same system

Processing of small food products (from 1.5mm in their smallest dimension)



AUTOMATED

Fully automated cooking process - without operator intervention



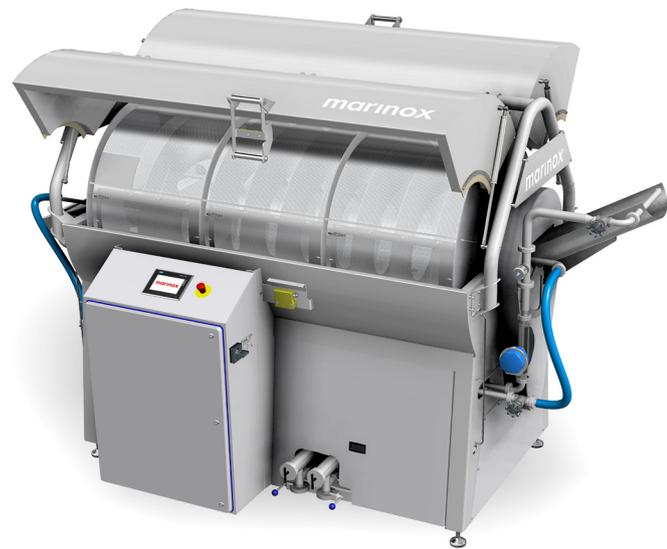


QUALITY

No sticking and improved cooking quality thanks to controlled turbulence in the cooker

Improved throughput with consistent quality due to optimized product conveying

Controlled and reproducible cooking times



MINIMAL CLEANING EFFORT

Easy and quick to clean thanks due to open design and largely automated process



LINE SOLUTIONS

Expandable by various modules adapted to the process (e.g. various coolers or conveyor technology)



1 Infeed conveyor

2 Drum Cooker DK950

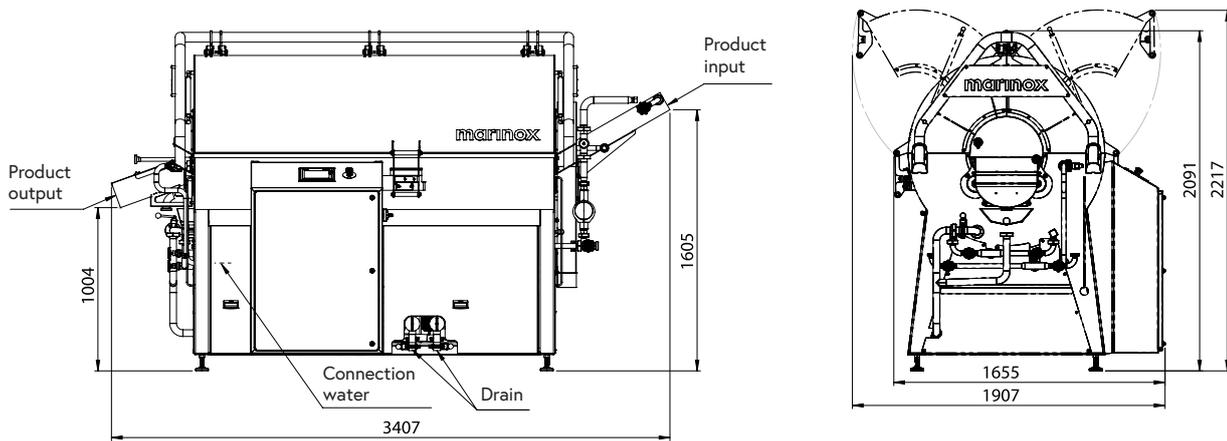
3 Vibration feeder – Cooker to Cooler

4 Drum cooler with ice water

5 Vibration conveyor for drainage incl. drip-oiling

6 Ascending conveyor to scale

SPECIFICATION MARINOX DK950



Hourly capacity	approx. 250 - 400kg dry pasta, with 10 minutes cooking time
Drum diameter	950mm

Cooking time	Variable from 5 to 30 minutes
Heating type	Electrical or steam

PRODUCTION DK950

Bulk density	0.43	kg / dm ³	Bulk density COOKED Drelli (empirical value)
Bulk density	0.58	kg / dm ³	Bulk density COOKED Rice (empirical value)
Bulk density	0.79	kg / dm ³	Bulk density COOKED Quinoa (empirical value)

COOKING TIME (MIN)	KG/H DRY PASTA	KG/H RICE	KG/H QUINOA
5	500	500	500
6	500	500	500
7	500	500	500
8	461	500	500
9	409	500	500
10	368	497	500
11	335	452	500
12	307	414	500
13	283	382	500
14	263	355	484
15	246	331	451
16	230	311	423
17	217	292	398
18	205	276	376
19	194	262	356
20	184	249	338
21		237	322
22		226	308
23		216	294
24		207	282
25		199	271
26		191	260
27		184	251
28		178	242
29		171	233
30		166	226



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