

infusent™

JELLY COOK COMPARISON



SPECIFICATIONS	JELLYCOOK™ MINI	JELLYCOOK™ MINI W/LIFT	JELLYCOOK™ STANDARD	JELLYCOOK™ MAX	JELLYCOOK™ DUO
Number of Cook Tanks	1	1	1	2	2
Number of Recovery Reservoirs	N/A	N/A	1	1	2
Cooker Vessel Capacity	30kg	30kg	30kg	30kg	30kg
Potential Output	30kg+/hour	30kg+/hour	100-120kg/hour	100-120kg/hour	100-120kg/hour
Load Cells	N/A	N/A	Included	Included	Included
Mixing Scrapers	Included	Included	Included	Included	Included
Propeller Mixer	Included	Included	Included	Included	Included
Temperature Probes	Included	Included	Included	Included	Included
Discharge	Gravity	Gravity	Gravity or Pump	Gravity or Pump	Gravity or Pump
Oil Heated & Jacketed	Included	Included	Included	Included	Included
Max Oil Temperature	200°C (392°F)	200°C (392°F)	200°C (392°F)	200°C (392°F)	200°C (392°F)
PLC Controlled	Included	Included	Included	Included	Included
HMI Included	1	1	1	1	1
Pipework	Fixed length rigid	Fixed length rigid	Fixed length rigid	Fixed length rigid	Fixed length rigid
Size (L x W x H)	75" L x 35" W x 62.5" H	75" L x 35" W x 90" H	129" L x 68" W x 109" H	129" L x 100" W x 103" H	129" L x 100" W x 103" H
Casters	Included	Included	N/A	N/A	N/A
Cleaning/Hygiene	CIP - hot water flush	CIP - hot water flush	CIP - hot water flush	CIP - hot water flush	CIP - hot water flush
STANDARD SERVICE SPECIFICATIONS					
Electrical Supply	480v	480v	480v	480v	480v
Control Panel	1	1	1	2	2
Amperage Draw	38.5A	38.5A	63A	63A (per panel)	63A (per panel)
Water Supply Required	10°C - 4-10 Bar - 1.61/sec	10°C - 4-10 Bar - 1.61/sec	10°C - 4-10 Bar - 1.61/sec	10°C - 4-10 Bar - 1.61/sec	10°C - 4-10 Bar - 1.61/sec
Air Required	6-10 Bar	6-10 Bar	6-10 Bar	6-10 Bar	6-10 Bar

