

# JellyCook™ - Batch Cooker Systems

Infusent's JellyCook™ Batch Cooker Systems are flexible batch mixing and cooking systems for pectin and gelatin confectionery syrups capable of up to 120kg/hour.



## Benefits

- Faster batch times
- Provides consistent batch cooking with high value additives, colors, and flavors
- Easy to operate
- Even cook temperature

## Features

- Built in variable speed mixer/stirrer
- Oil-heated stainless steel cooking vessel
- Adaptive control systems with HMI

**innovation**  
center



The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Center. 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.

## JellyCook™ - Batch Cooker Systems



**JellyCook™ Duo  
and ServoForm™ Mini  
Depositor**

**JellyCook™ Mini Lift  
and ServoForm™  
Mini Depositor**



- Even Cooking** - Scrapers mounted on the mixing assembly ensure product is moved away from the cooking vessel walls, ensuring even cooking and preventing burn-on.
- Oil-Heated Stainless Steel 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 batch cooking process.
- Built in Stirrer** - Minor ingredients can be added manually and incorporated into the batch using the built in stirrer.

# JellyCook™ - Batch Cooker Systems

## JellyCook™ Mini

The JellyCook™ Mini is the perfect starter cooker to help lower production costs and increase productivity.

- Outputs to 30 kg/hr
- Operator manually adds pre-weighted ingredients
- Mixing and operation done from the floor level
- Bottom discharge for manual collection
- HMI to provide easy-to-use control systems
- Portable



## JellyCook™ Mini Lift

The JellyCook™ Mini Lift simplifies workflow with its innovative lift feature to feed the batch directly into the depositor.

- Outputs to 30 kg/hr
- Operator manually adds pre-weighted ingredients
- Mixing and operation done from the floor level
- Lift feature designed for gravity feed directly into the depositor
- HMI to provide easy-to-use control systems
- Portable



## JellyCook™ Standard

The JellyCook™ Standard is an easy to operate, flexible, integrated batch weighing, mixing and cooking system.

- Output 50-60 kg/hr
- Comprises of one cooking vessel and one reservoir tank
- Includes the pump to feed the batch directly into the depositor
- Intuitive HMI with guided ingredient addition prompts
- Load cells for batch weighing



## JellyCook™ Max

The JellyCook™ Max has all the same features as the standard but with a higher output.

- Output 100-120 kg/hr
- Comprises of two cooking vessels feeding into a single reservoir tank
- Includes the pump to feed the batch directly into the depositor
- Intuitive HMI with guided ingredient addition prompts
- Load cells for batch weighing



## JellyCook™ Duo

The JellyCook™ Duo consists of two modules, each containing a cooker and reservoir tank.

- Output 100-120 kg/hr
- Each module can be operated independently, in sequence, or together for recipe requirements
- Allows two recipes or products to be cooked simultaneously
- Includes the pump to feed the batch directly into the depositor
- Intuitive HMI with guided ingredient addition prompts
- Load cells for batch weighing



Our Edible Cookers Equipment Range



**Baker Perkins Inc** 3223 Kraft Ave SE Grand Rapids MI 49512-2027 USA  
T: +1 616 784 3111 F: +1 616 784 0973 E: [bpinc@bakerperkins.com](mailto:bpinc@bakerperkins.com)