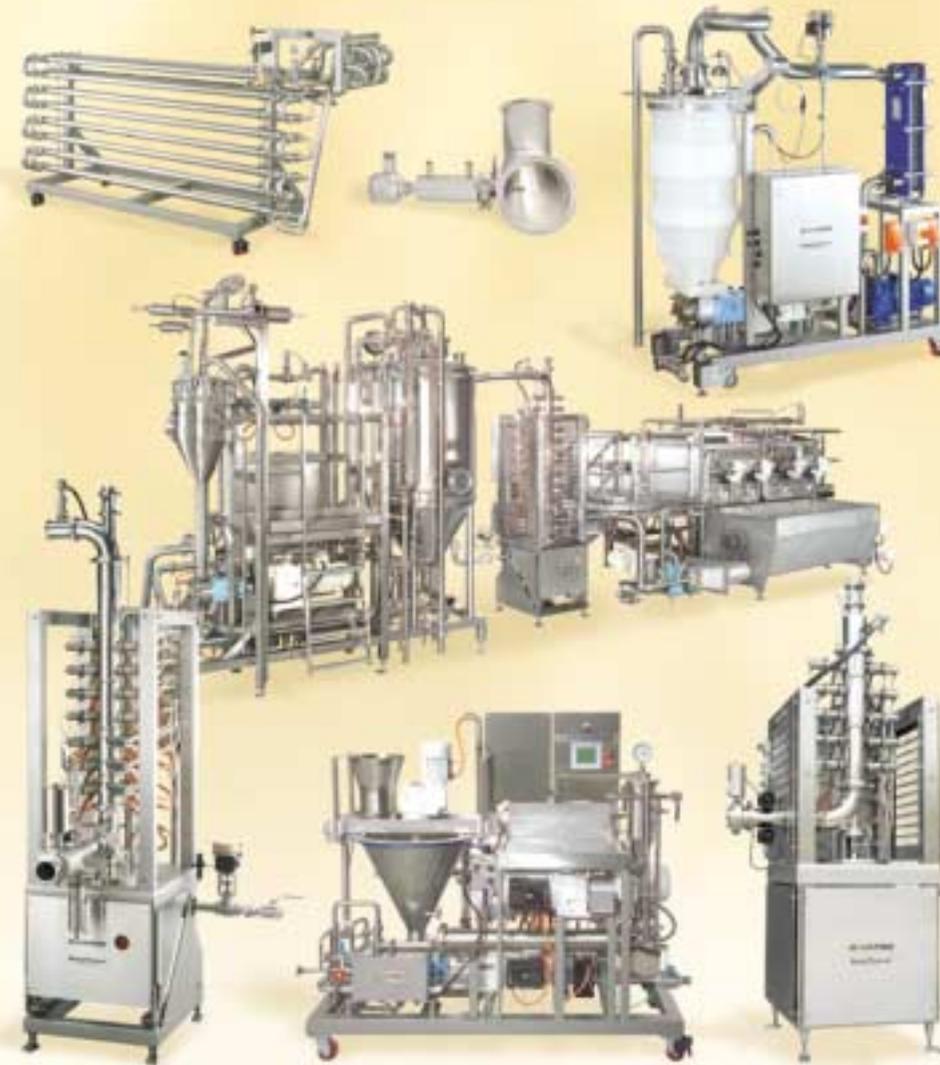


Applications

- All types of **Processed Cheese**: IWS, SOS, block, spreads, canned, glass, triangle, portion, foil, analogue, cream, enzyme modified
- **Powders**: butter, cheese and other milk powder products
- **Vegetable**: baby food, mashed, smooth or particulate soups and pasta sauces, aged person food
- **Fruit**: concentrates, pulps, syrups
- **Dips**: grain based, cheese based, starch based, meat based

- **Sauces**: tomato, soy, chilli, marinades, korma, curry, sweet and sour, dressings, starch based, particulate
- **Pie Filling**: starch types, meat, vegetable, fish, mixed
- **Meat**: pet food, taco, minced, pastes, canned beef, rendering, MDM
- **Desserts**: custards, starch based, rice custards, tapioca pudding, fromage frais, whipped, foamed
- **Industrial**: flavours, chemicals, starch, inks and dyes, paper fibre, minerals, cosmetics



Benefits

- **Improved productivity** with the ability to run for 72 hours non stop
- Improved product flavour, body and texture due to consistent heating and mixing
- Reaches set cook temperature rapidly (HTST)
- Low impact on particulates due to minimised pressure drop through system and shear management
- **Improved product yield**
- Less rework produced
- Successful cooking of traditionally difficult products
- **Less finished product give away** through improved density management, weight control and packing efficiency
- Less labour from continuous operation and automation
- Increased equipment life due to no metal on metal moving parts
- **Lower formulation cost** due to the increased utilisation of raw material functional components
- Ability to cook full range of pumpable products

Features

- **Fully flexible process parameter set up**: cook temperature, shear, pressure, heating profile, mixing, holding time, density, cooling and fill temperature
- **Pause ability**, stop and start, without making rework
- **No burn-on** due to proprietary hardware and software design elements
- **Accurate process control** for cooking, product mixing and cooling
- Semi or fully automatic control system
- Self diagnostic capabilities with alarms, auto divert, auto pause, auto shutdown and auto restart
- Automatic feed ramping to match speed of single or multiple filling lines
- Status reports and information can be PC captured for review
- **Small footprint**
- Conforms to USDA certification requirements
- Hygienic construction and sterilisation capable
- CIP cleaning
- **Pasteurisation, UHT or Aseptic**



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Representation



RotaTherm®

Continuous Cooking System



Steam Fusion Technology



RotaTherm® Steam Fusion Technology

Gold Peg International's RotaTherm® Continuous

Cooking System, is the world's most advanced direct steam fusion continuous cooking and processing system.

The heart of the system, the RotaTherm® Cooker, fuses steam directly with the product so that there is no over cooking or under cooking.

An extensive range of pumpable products can be processed by the RotaTherm® Continuous Cooking System.

Product Formulation

The RotaTherm® Cooker, with its unique steam fusion process, achieves remarkable results, even with the most difficult of products.

It handles a wide range of formulations, low to very high viscosity, low to very high moisture, with or without particulates.

Rotating Agitator in Cooking Column

Ability to deliver variable levels of mechanical work on the product, from the delicate handling of particulates (low shear) right through to creating homogenous pastes (high shear).

No Product Burn-On

The RotaTherm® Cooker is renowned for eliminating burn-on, delivering clean product and long runs. This is achieved through key proprietary design elements within the steam injection system and the high temperature zones.

Product Plug Flow

Ensures steam evenly fuses with the product at a rate that matches the throughput. Consistent mixing of product with steam creates plug flow. This allows for lower cook temperature to achieve thermal kill rate and higher utilisation of functional ingredients.

Temperature Control

The self-cleaning reciprocating temperature probe ensures accurate temperature reading providing excellent long run control.

Pause Capability

The RotaTherm® Cooker has the unique capability to pause and restart without making rework.

Product Technology

The RotaTherm® Cooker provides technologists with flexible process parameters for effective management of product results.

Indirect Cooling System

Provides gentle temperature reduction for shear sensitive products. Can be used in combination with vacuum de-aeration.

Direct Vacuum Cooling System

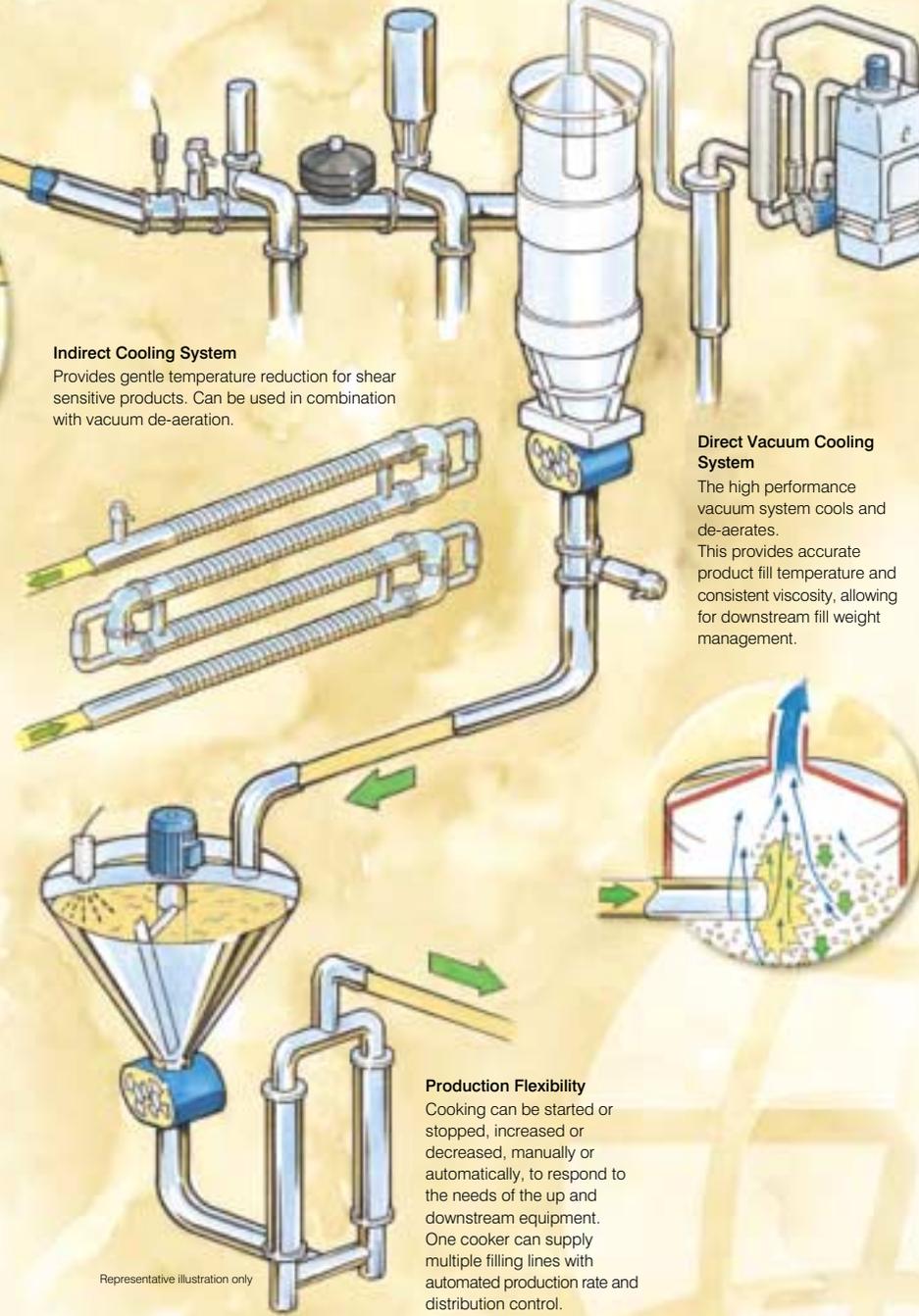
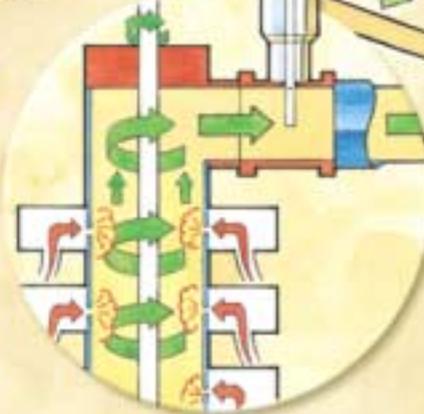
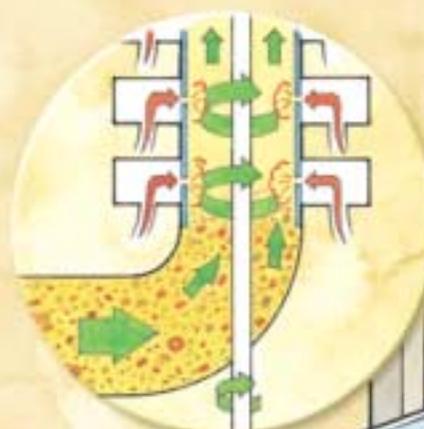
The high performance vacuum system cools and de-aerates. This provides accurate product fill temperature and consistent viscosity, allowing for downstream fill weight management.

Production Flexibility

Cooking can be started or stopped, increased or decreased, manually or automatically, to respond to the needs of the up and downstream equipment. One cooker can supply multiple filling lines with automated production rate and distribution control.

Control Console

User-friendly touch screens, with pictorial feedback, to set parameters and operate the continuous process. Manual or automatic control is available to suit your operation.



The RotaTherm® Continuous Cooker
The heart of the continuous processing system

Representative illustration only

