

## Cook Master™ Rotary Cereal Cooker

[www.bakerperkins.com](http://www.bakerperkins.com)

The Cook Master™ Rotary Cereal Cooker is a high-output batch cooker that delivers highest levels of quality, consistency and efficiency with low operating and maintenance costs. Controlled steam cooking of whole or milled grains is the most effective way of retaining their nutritional benefits while developing the texture and flavour required for high quality breakfast cereals.



Bran & Wheat Flakes



Multigrain Flakes



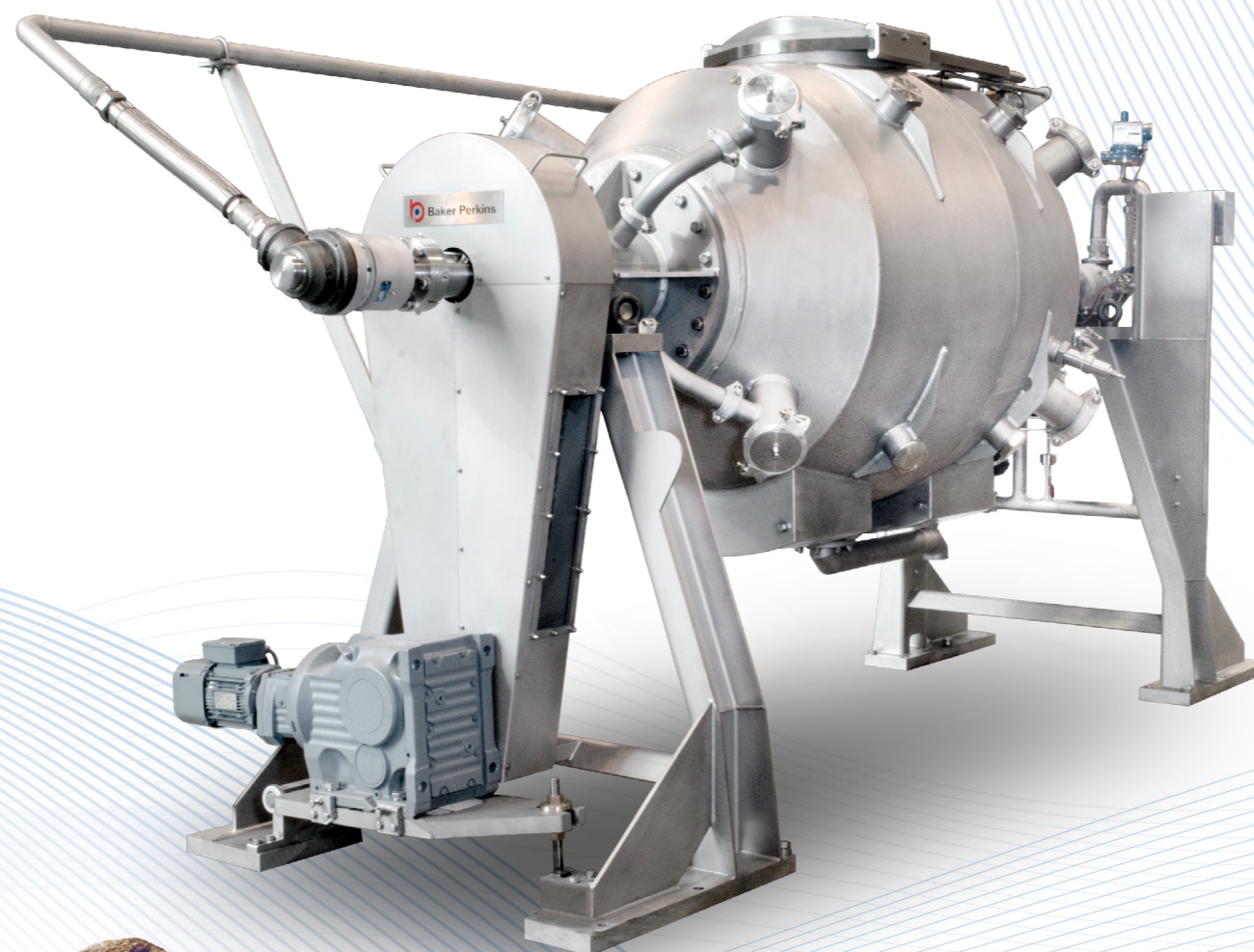
Corn Flakes



Shredded Cereals



Crisped Rice



### Thorough and repeatable cooking process

Batches of grains or pulses are cooked with pressurised steam in a slowly rotating vessel that gently turns and mixes them to achieve through and even cooking. Consistency within and between batches is maintained by automatic process control and, on shaftless machines, by alternating the direction of steam flow.

### Easy to operate and clean

Operator intervention and labour costs are minimised by the automatic control system. Consistent processing prevents waste while unnecessary downtime and maintenance costs are avoided by careful design. Internal surfaces are fully welded and difficult-to-clean obstructions are eliminated. A fully automatic CIP / wash cycle cleans the vessel quickly and effectively.

### Slide Valve and Pressure Sensor

The slide valve improves performance, reduces maintenance and enhances safety. An air-assisted floating seal cleans the underside of the valve as it retracts and can be changed by a single operator without tools in under fifteen minutes. A new pressure sensor mounted on the cooker shell provides process monitoring and prevents the valve opening while under pressure.

For more information on the Cook Master™ please click on the link: [www.bakerperkins.com/CMC](http://www.bakerperkins.com/CMC)

### innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, a full range of tests can be conducted without using valuable plant time.

### Typical Installation Includes:

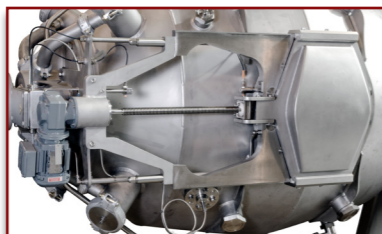
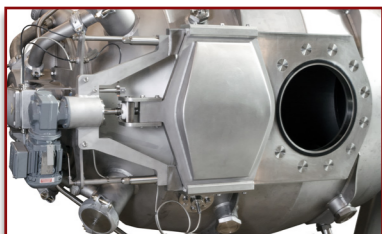


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### Alternating steam system to promote evenness of cooking

Steam inlet and outlet are periodically alternated between ends for an even cook. Pipes are fitted with strainer assemblies to avoid product loss and clogging of the steam system.



### Automatic slide valve for loading and discharging

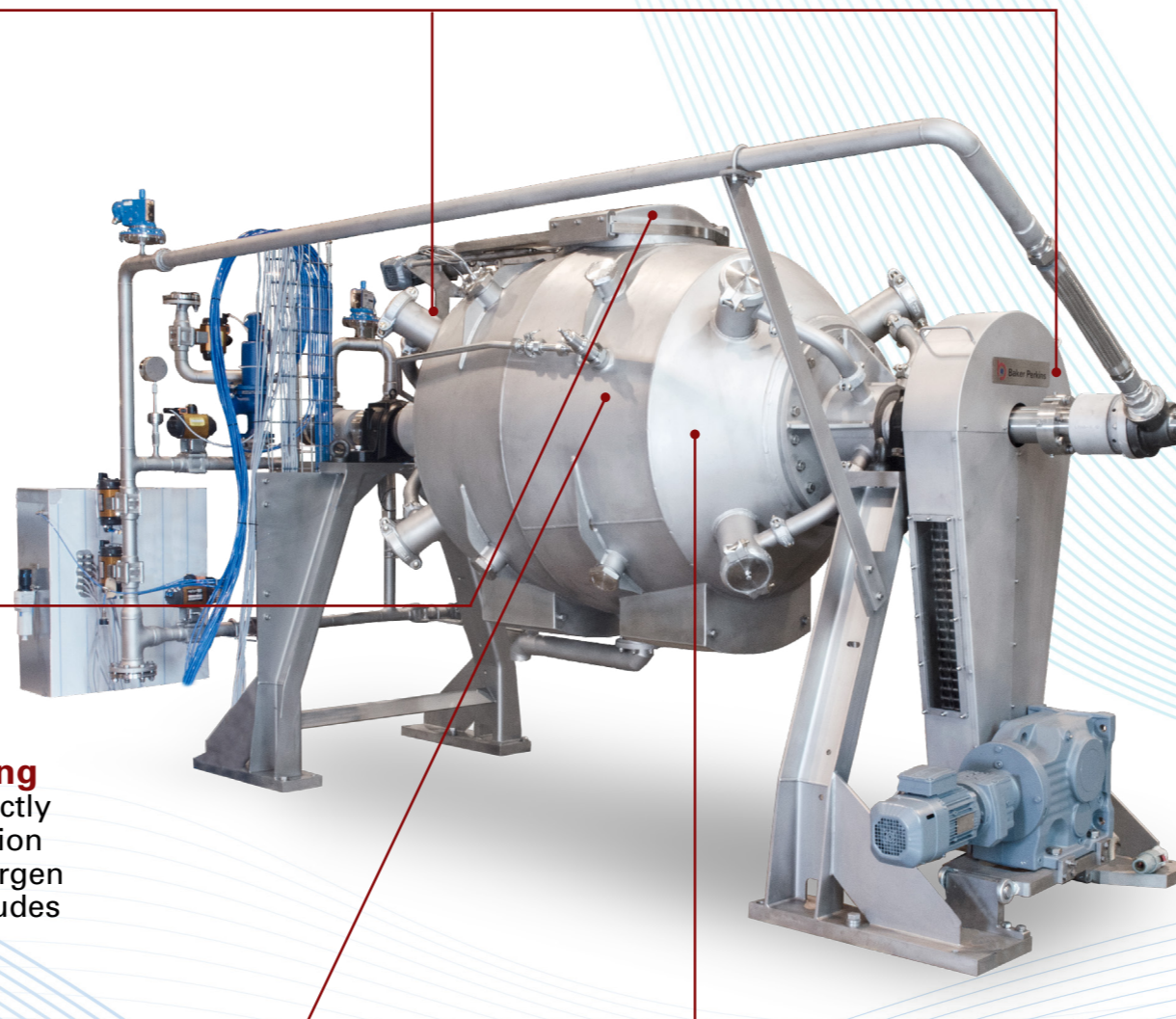
No manual intervention required. Valve is mounted directly on the vessel body to avoid creating product accumulation or bridging points. Wash-down time is reduced and allergen clean is easily achieved. On-machine maintenance includes lead nut change and seal change in under 15 minutes.

For further information, and video of the automatic slide valve, please see [www.bakerperkins.com/svu](http://www.bakerperkins.com/svu)



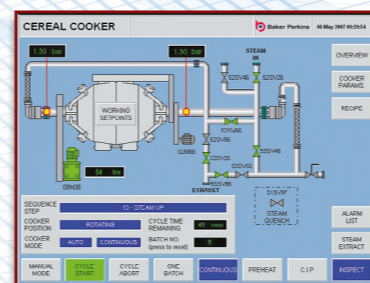
### Vessel interior is hygienic and easy to clean

Smooth surfaces and shaftless design means no product accumulation points and welds free of cracks and crevices. Steam valving is all located at one end of the cooker to simplify service connections.



### Double conical profile for gentle mixing and efficient discharge

Gently mixes grains and liquor as they are exposed to steam. Interior is free of lifters or any other dead spots where product could become trapped.



### Automatic control by PLC requires minimal operator intervention

The control system is fully configurable by the end user to allow the product to be processed as required. These recipes can be stored and recalled as necessary. Current cycle is clearly displayed.

### Range & Specifications:

<b>Products</b>	Milled or whole grains including corn, rice and wheat.
<b>Batch Size</b>	Nominal 1,000kg
<b>Volume</b>	2.1m <sup>3</sup>
<b>Cooking Cycle Time</b>	1-3 hours, depending on the product.

### Materials of Construction:

<b>Cooker Vessel</b>	316 Stainless Steel
<b>Frame &amp; Covers</b>	304 Stainless Steel

*\*Can be specified to comply with any internationally recognised pressure vessel codes*

### Options:

System for the addition of liquor during cooking comprises a double rotary union and non-return valves.

Trolley feed system to automatically supply weighed batches of dry ingredients to a group of cereal cookers.

Liquor make-up and feed system to automatically prepare and supply pre-weighted batches of liquor to each cereal cooker on demand.

