



Microfilm™ Cooker

The Microfilm™ cooker sits at the heart of Baker Perkins' range of flexible cooking systems. Its unique, thin-film cooking process delivers consistent high quality across many types of sugar and sugar-free confectionery syrups for hard candy, cream and high-milk candies, as well as soft confectionery such as toffee, caramel and fruit snacks.



High quality cooking by a rapid swept thin-film process

The Microfilm™ dissolves sugar slurries and converts them to final-moisture syrups using a three-stage cooking process. Combined with precise control, this continuous process ensures that both quality and consistency are rigorously maintained.

Improved water and energy efficiency

The continuous process produces very little waste and is efficient in its use of energy and water. Vapour drawn during cooking is condensed in a heat exchanger, so no cooling water is sent to waste, while steam used to heat the Microfilm™ tube is condensed and converted into low pressure steam to heat the dissolver plate heat exchanger. An optional system to reclaim heat from flash vapour is also available.

Easy to operate, clean and maintain

Fully automatic PLC control with a touch screen HMI provides full process visualisation, recipe management and alarm handling. Routine cleaning is by a simple flush-through procedure, with chemical cleaning required infrequently. All major maintenance items can be reached from outside the frame.

For more information on the Microfilm™ Cooker please see www.bakerperkins.com/MC

Typical Installation Includes:

Ingredient
Weighing &
Mixing



Microfilm™
Cooker



Colour/
Flavour
Addition
Depositing

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, all the necessary tests can be conducted without using valuable plant time.



Hard Candy



Jellies & Gummies

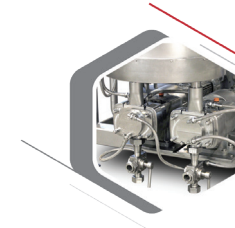


Toffee, Fudge & Fondant



Lollipops





Wide inlet and heated pump head designed specifically to handle saturated sugar solutions. Single or twin pumps match the number of depositor hoppers.

Centralised HMI provides clear process visualisation with alarm handling and history. Reduced wiring improves hygiene and makes troubleshooting easier. Closed loop cooking using temperature or pressure modes achieve an accurate final cooked temperature or moisture.

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|-------------------------------|-----------------------------------------------------------------------|
| Rotors: | Available in nickel, 316 stainless steel or HT brass, subject to size |
| Skid Frame: | 304 stainless steel |
| Plate Heat Exchangers: | Stainless steel |
| Syrup Pumps: | Stainless steel |
| Product Pipework: | Stainless steel |

- Twin rotors for high output
- Indirect or direct vacuum condenser systems
- Atmospheric cooking with pumped discharge
- Liquid acid metering system
- Large collecting chamber for development of colour and flavour for high-milk candies
- Vacuum evaporator skid for sugar-free cooking with direct or indirect condenser
- Dairy ingredient preparation and injection system for high milk and cream candies

