



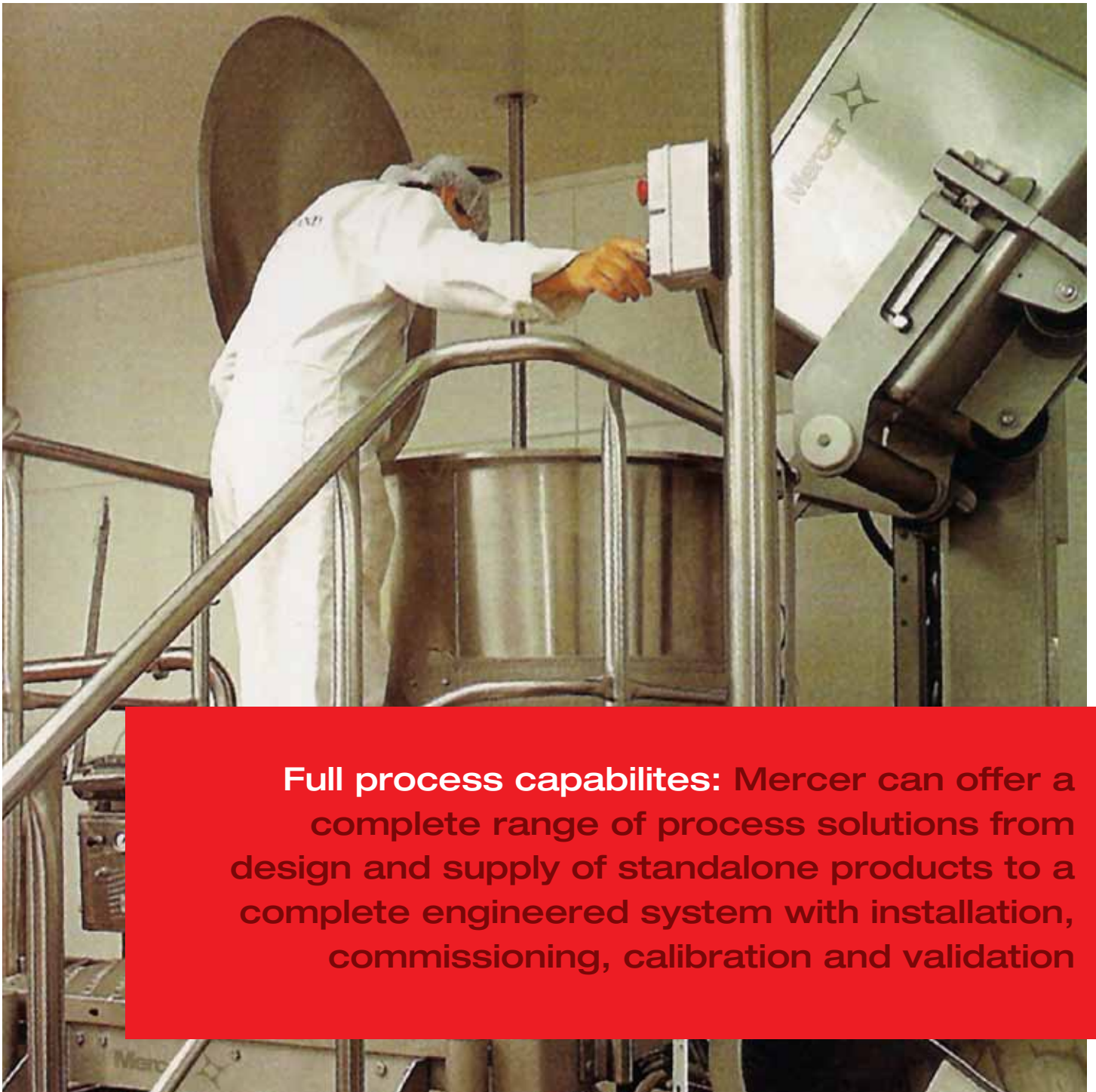
Heating & Cooling Range

Industrial cooking, cooling and handling systems for the food industry



For more than 130 years Mercer have been working with food processing industries designing, developing and manufacturing a range of varied and specialised processing, mixing and cooking vessels. Building on the combined expertise of Mercer Stainless, Mercer Medical and the Mercer Research & Development division, has resulted in Mercer compiling a full range of process vessels.





Full process capabilities: Mercer can offer a complete range of process solutions from design and supply of standalone products to a complete engineered system with installation, commissioning, calibration and validation

Cooking Systems

- Steam jacketed kettles with lid & access options
- Steam jacketed pressure vessels
- Transfer vessels
- Braising Pans
- Boiling pans
- Jacketed chilling vessels

Additional equipment may include:

- Chilling & cooling systems; in vessel, spiral conveyor, tumble chiller, cooling tunnels
- Product transfer & conveyor systems
- Pasteurizing conveyors and tunnels
- Pre or post blending
- Cutting systems (slicing)
- Bin tipping systems
- Stainless bins & trollies
- Feeding by weight systems
- Platforms and access ways
- Design & project management
- Co-ordination with 3rd party suppliers/ services

Cooking Pans, Vacuum Cookers, Cook/Chill Cookers & Cooking Kettles

From basic cooking pans, self-generating steam jacketed pans to sophisticated vacuum cookers or cook-chill vessels. All vessels are manufactured to meet the highest quality engineering standards and are in accordance with Australia/ New Zealand high regulatory pressure vessel code requirements.

Products & applications include:

- Sauces & soups
- Ready meals
- Preserves
- Confectionary
- Dips
- Deserts
- Lotions & cosmetics
- Beverages
- Stocks

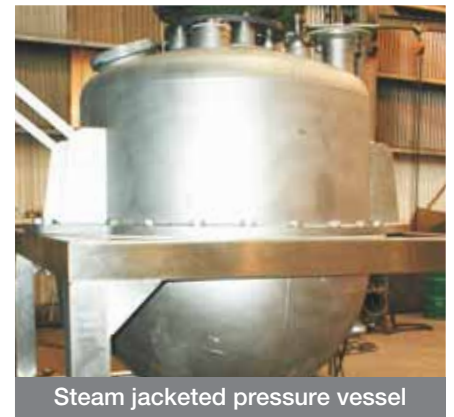


Pressure vessels can range from pressures of full vacuum to 3,000 kPa and from temperatures of -200 degrees Celsius to 700 degrees Celsius and from sizes of 100 to 30,000 kgs.

To meet your needs, we can customise our cookers and or cooking kettles

- Various tank bottoms from flat pitched, cone or dished bottoms.
 - Various tank tops fully open, hinged covers or domed tops (either manual or fully automatic) and can be supplied with steam jackets either self-generating or from an external steam supply.
 - All steam control, reticulation and regulation can be supplied by Mercer including the steam generators or boilers.
- Agitation configurations can vary from;
- Standard squirrel cage,
 - Scraper blade,
 - Heavy products scraper blade,
 - Total sweep,
 - Self-clean/ CIP
 - Tumble cook/chill agitators.

Mercer can design and manufacture custom made systems to suite specific customer and process requirements.



Steam jacketed pressure vessel



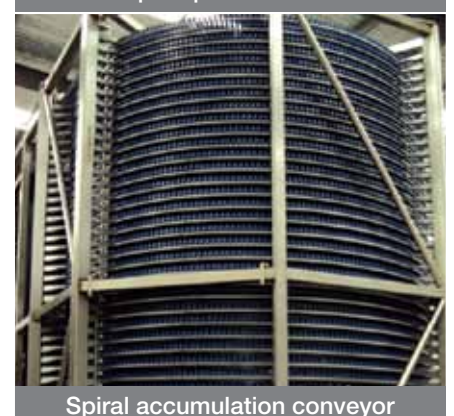
Boiling pan, self generating



Pasteurising conveyor



Dimpled pressure vessel



Spiral accumulation conveyor

Cooking Pans, Cookers and or Cooking Kettles can be supplied with:

Parts

The Mercer Heating and Cooling range uses the latest off the shelf components. We understand you can't wait for weeks to have proprietary parts sent and installed. You can hold off the shelf parts yourself or order from our Service & Spares Dept.

Mercer HMI Control System

Some businesses are looking for an entry level controller and others for a more sophisticated system with adjustable parameters. We can customise your system to suit your requirements, or supply our standard set-ups which cover most applications. The (Entry Level) EL system offers a standard on/ off set-up with safety cut-off housed in an IP56 enclosure. The (Superior Range) SP system has more flexibility as out lined below:



SP version includes:

- Interface which allows you to control cook temp, time & agitation
- Software with the ability to auto set cooking temperature profiles
- Settings can be stored as recipes/ pre-sets
- Pre set recipes & parameters can be saved
- Password protection & user level
- Safety shut-off feed-back to steam control valve if over temp
- PLC controlled
- 5.6inch color touch screen with User Friendly Interface
- Variable speed agitation and/or mixing
- Temperature transmitter, probe and controller
- Stainless Steel 316 IP 56 enclosure with start/ stop switches
- CIP control
- Ability to add customization
- Owner's manual



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