

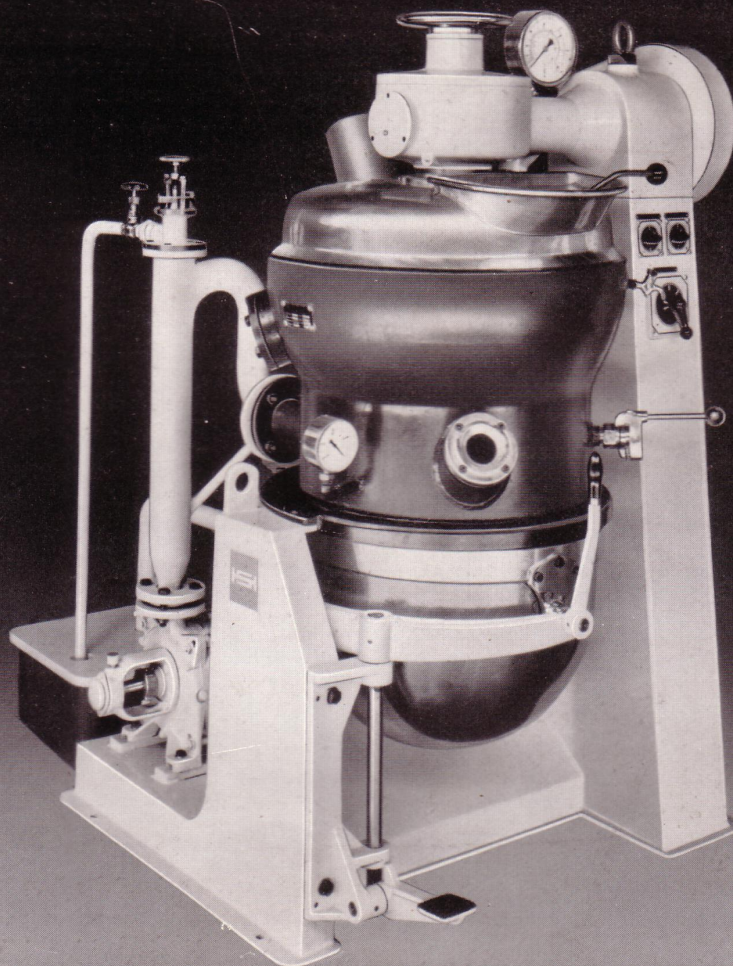
Hamac—Hansella

**Universal-
Vakuum-Satzkocher**
Typ 111 A

**Universal-
Batch Vacuum Cooker**
Type 111 A

**Cuiseur-Malaxeur
Universel**
Type 111 A

**Cocinadora Universal
al vacío**
Tipo 111 A



Printed in Western Germany

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Universal Batch Vacuum Cooker Type 111 A

This Hamac-Hansella construction processes hard and soft caramel masses (with glucose additions of 15–50%) and can also be utilized for the production of fillings, marmelades, jams and fruit jellies, special syrups and juice concentrates etc.

Output	approx. 1000–1200 kgs (2220–2650 lbs.) per 8 hour.
Size of batch	up to 40 kg (90 lbs.) per batch
Drive	2 motors for vacuum pump: 4 HP, 1500 r.p.m. for beaters: 2 HP, 1500 r.p.m.
Steam pressure	8–10 atmospheres (120–150 lbs. p.s.i.) (permissible pressure: 10 atmospheres = 150 lbs. p.s.i.)
Steam consumption	approx. 75 kg/h (165 lbs./h) maximum Because of intermittent operation, steam boiler must deliver 150 kg/hour (330 lbs./h)
Water consumption	approx. 0,6 cbm/h (130 gal/h) maximum (at 54° F water temperature)
Space requirements	1760 mm (5'10") length x 1610 mm (5'4") depth x 1720 mm (5'8") height
Weight	approx. 835 kgs (1840 lbs.) net, including vacuum pump and motors.

Features

The patented welded connection between inner copper pan and outer steel jacket prevents copper fatigue and guarantees an almost unlimited longevity.

Most of the vapour is discharged into the open during cooking. The cooking process is separated from that of vacuumizing. Thus all changes in fructose or subsequent crystallization of jams, jellies or special fillings are eliminated and cooling water usage is reduced to the absolute minimum, due to a new type of vacuum spray injection condenser.

A very robust stem thermometer is fitted, the bulb of which is permanently submerged in the batch, giving a clear and thoroughly reliable indication of the temperature of the batch. The flow valve is easily and precisely adjustable by means of hand-wheel and scale. The vacuum can be regulated by means of an adjusting screw, which is incorporated in the vacuum-break mechanism.

When ordering, the following details are required:

- A. electric details (AC: cycles)
- B. voltage for power and lighting supply
- C. colour of machine, (if different from light-grey)