

The Advantages of Adpap JETcooker

Direct Steam Injection Energy Efficient

When compared with indirect shell and tube or plate and frame heat exchangers, Jet cooker can cut fuel costs dramatically – up to 28% – because 100% of the available energy from the steam is absorbed by the liquid.

Exceptional Temperature Control

Accurate temperature control throughout the entire operating range conserves energy and assures product quality. The Jet cooker adapts quickly to load changes and maintains precise temperature control to within 1°C or less in many systems.

Wide Operating Range

Unlimited turndown both in process flow rates and heat load.

No Steam Hammer

Unique variable orifice injector automatically maintains a minimum differential between the steam and water pressures. This eliminates harmful vibration and steam hammer.

Low Noise Level

The Jet cooker operates at a low noise level, normally below 85 dba...far superior to venturi-type heaters.

Low Liquid Pressure Drop

Pressure drop does not exceed 2 PSI under normal flow rates.

Complete Mixing in Heater Body

With Jet cooker, there is no need for straight run discharge piping after the heater as required by venturi-type heaters.

Instantaneous

Jet Cooker deliver an unlimited supply of cooked starch on demand, thus eliminating the need for large storage tanks.

Compact Design

When compared to conventional heat exchangers, Jet cookers take up only a fraction of the space. No matter what your plant size or floor space constraints, there's always room for a Adpap Jet cooker.

How it works

Adpap Jet cooker can be used to heat any water miscible liquid or aqueous slurry instantly.

The Jet Cooker system injects steam into the liquid through hundreds of small orifices in the injection tube.

The unique spring-loaded piston rises or falls as more or less steam is required. This prevents pressure equalization between steam and liquid pressure, thus eliminating steam hammer.

The heart of the Jet cooker is the steam injection tube and piston. This duo breaks steam into small streams and responds immediately to changes in steam demand.

With its simple design, minimal moving parts and exceptional energy efficiency, Direct Steam Injection (DSI) systems regularly outperform Heat Exchangers.

Why Entzymatic Jet Cooking

- Energy saving up to 28%
- Raw material cost saving
- Less bakterian because no big storaging needed
- Wide capasity range 1/10 or wider
- With the same system cooker can cook Wheat, Tapioca, Potato, Maize, Corn and etc.
- Less material loss
- Excelent rebitability and end solid accuracy
- Easy to adjust and control
- Minimal annual need for spare parts
- Starch solid and temperature control before storaging.
Low temperatur -> less splitting. Optimal temperatur after cooking between 55-80 C.