

JOLLYCHEF

MULTIFUNCTION SYSTEM

It is the ideal system for those looking for a single system to obtain a packaged and ready-to-sell food product from the raw material. Built entirely in stainless steel, it is functional and intuitive; its build quality meets the very high standards that have always been imposed in Frigojollinox. It has been developed to offer small and medium-sized enterprises an *all in one* system with which to set up an entire laboratory of agri-food preserves.

The JOLLYCHEF is equipped with a tank that work totally autonomously and automatically. The tank allows you to cook with almost all possible methods, to sterilize food products, based on fruits or vegetables, as long as they are packaged in suitable food containers and to steam, and cook in water or other liquid up to 100°C.

Available in models:

JOLLYCHEF50 with 54lt tank

JOLLYCHEF100 with 117lt tank

JOLLYCHEF200 with 216lt tank

WHAT YOU CAN DO

1. cook up to 140°C
2. fry
3. braise
4. candy
5. cook/scald in water or other liquid up to 100°C
6. steaming up to 100°C
7. sterilize/pasteurize up to 100°C with calculation of the algorithm F100 and F71
8. sterilize/pasteurize up to 100°C with manual setting of time and temperature parameters.

Ideal for production of: tomato sauce, peeled tomatoes, vegetables pickled in oil and pickled, sauces, pates, sauteed vegetables, condiments, jams, marmalades, jellies, syrups, fruit juices and whatever needs these processes.

SYSTEMS

- > Automatic cooking system with variable temperature up to 140°C.
- > Automatic rotary candying system with dedicated stainless-steel basket with shelves (optional on request).
- > Automatic cooking system in water up to 100°C.
- > Automatic steaming system up to 100°C.
- > Automatic sterilization/pasteurization system in water (HACCP standards) up to 100 ° C.
- > Automatic mixing system with variable speed scraping mixer.
- > Indirect heating system, with gas burner or electric heaters, through a cavity with thermal liquid in order to distribute heat evenly on the bottom and walls of the tank. Equipped with automatic management and high energy efficiency.
- > Automatic system for filling water on tank.
- > Automatic system for cooling sterilized cans through high performance flooding.
- > Automatic electronic valve system to ensure safe operation.
- > Loading and unloading system through reinforced stainless steel basket.
- > Automatic control system with 4,3" resistive color touch screen graphic display, SIEMENS® PLC and FJ3.0 management software, setting, storage and real-time display of all the parameters relating to the processes, real-time calculation and display of the F100 and F71 values, creation of a time-temperature graph, storage of all sterilization cycles through an integrated data logger, USB interface for downloading graphics and data, ethernet network interface and wi-fi access for remote control via smartphone tablet or PC and remote assistance.

THE ADVANTAGES OF THE JOLLYCHEF:

STERY & COOK DUAL SYSTEM

In the tank, the heating system with a cavity with technical liquid distributes the heat uniformly allowing both cooking and sterilization of any type of food product.

NONSTICK SYSTEM

The stainless steel tank with non-stick finish and the variable speed rotating and scraping blade prevent the product from sticking to the bottom or wall of the tank during the cooking phase.

TOUCH SCREEN E DATALOGGER

The touch screen control panel, with dedicated software, is intuitive

and functional, allows you to modify any type of parameter and to carry out the processes completely automatically by following the algorithms F100 – F71 or by manually entering time and temperature parameters. The integrated DATALOGGER stores all the data relating to the process, makes them downloadable through a USB interface and creates a time/temperature graph relating to each individual process.

ETHERNET SOCKET

The ability to connect to the internet through the ethernet socket allows you to always have new updates of the system management software available.

SMART CONTROL

The remote control via smartphone, tablet or PC allows to carry out work even without the presence of the operator staff inside the laboratory. In fact, we can interact with the touch screen interface of the system through any device that has an internet connection as if we were in direct contact with the system. This function also allows you to keep under control everything the system is doing at any time.

AUTOMATIC VALVES

All water, steam and air loading and unloading valves are fully automatic and equipped with safety systems. In this way, the process times are significantly speeded up, allowing to carry out machining operations even in the absence of the operating personnel.

<i>Plant type</i>	Multifunction single tank system
<i>Construction</i>	Stainless steel AISI 304/316
<i>Tank capacity</i>	54 lt
<i>Production capacity of 212ml cans</i>	84 pcs/cycle
<i>Dimensions</i>	80*90*125
<i>Tank heating system</i>	Integrated with gas burner or electric resistances and cavity with thermal liquid
<i>Heating systems power supply</i>	LPG / CNG / Electric
<i>Burner power</i>	13.000 Kcal/h
<i>Max consumption with LPG heating system</i>	2,2 l/h
<i>Max consumption with natural gas heating system</i>	1,3 mc/h
<i>Max voltage and absorption (gas heating systems)</i>	230V single phase 50Hz 110W
<i>Max voltage and absorption with electric heating system</i>	400V three phase 50Hz 6,5 kW
<i>Max temperature in the chamber</i>	140°C
<i>Control and automation system</i>	PLC Siemens® with 4,3" Touch screen
<i>Integrated DATALOGGER</i>	Yes
<i>USB interface</i>	Yes
<i>Ethernet interface</i>	Yes
<i>Probe at the heart of the product</i>	Yes
<i>CE certification</i>	Yes
<i>CE use and maintenance manual</i>	Yes
<i>Industry 4.0 compatible</i>	Yes

<i>Plant type</i>	Multifunction single tank system
<i>Construction</i>	Stainless steel AISI 304/316
<i>Tank capacity</i>	117 lt
<i>Production capacity of 212ml cans</i>	184 pcs/cycle
<i>Dimensions</i>	120*100*180
<i>Tank heating system</i>	Integrated with gas burner or electric resistances and cavity with thermal liquid
<i>Heating systems power supply</i>	LPG / CNG / Electric
<i>Burner power</i>	17.500 Kcal/h
<i>Max consumption with LPG heating system</i>	2,9 l/h
<i>Max consumption with natural gas heating system</i>	1,7 mc/h
<i>Max voltage and absorption (gas heating systems)</i>	230V single phase 50Hz 230W
<i>Max voltage and absorption with electric heating system</i>	400V three phase 50Hz 12,5 kW
<i>Max temperature in the chamber</i>	140°C
<i>Control and automation system</i>	PLC Siemens® with 4,3" Touch screen
<i>Integrated DATALOGGER</i>	Yes
<i>USB interface</i>	Yes
<i>Ethernet interface</i>	Yes
<i>Probe at the heart of the product</i>	Yes
<i>CE certification</i>	Yes
<i>CE use and maintenance manual</i>	Yes
<i>Industry 4.0 compatible</i>	Yes

<i>Plant type</i>	Multifunction single tank system
<i>Construction</i>	Stainless steel AISI 304/316
<i>Tank capacity</i>	216 lt
<i>Production capacity of 212ml cans</i>	330 pcs/cycle
<i>Dimensions</i>	130*120*180
<i>Tank heating system</i>	Integrated with gas burner or electric resistances and cavity with thermal liquid
<i>Heating systems power supply</i>	LPG / CNG / Electric
<i>Burner power</i>	29.000 Kcal/h
<i>Max consumption with LPG heating system</i>	4,87 l/h
<i>Max consumption with natural gas heating system</i>	2,9 mc/h
<i>Max voltage and absorption (gas heating systems)</i>	230V single phase 50Hz 420W
<i>Max voltage and absorption with electric heating system</i>	400V three phase 50Hz 18,5 kW
<i>Max temperature in the chamber</i>	140°C
<i>Control and automation system</i>	PLC Siemens® with 4,3" Touch screen
<i>Integrated DATALOGGER</i>	Yes
<i>USB interface</i>	Yes
<i>Ethernet interface</i>	Yes
<i>Probe at the heart of the product</i>	Yes
<i>CE certification</i>	Yes
<i>CE use and maintenance manual</i>	Yes
<i>Industry 4.0 compatible</i>	Yes