

N P 'S
SYRUP COATING SYSTEM



NP & Company Inc

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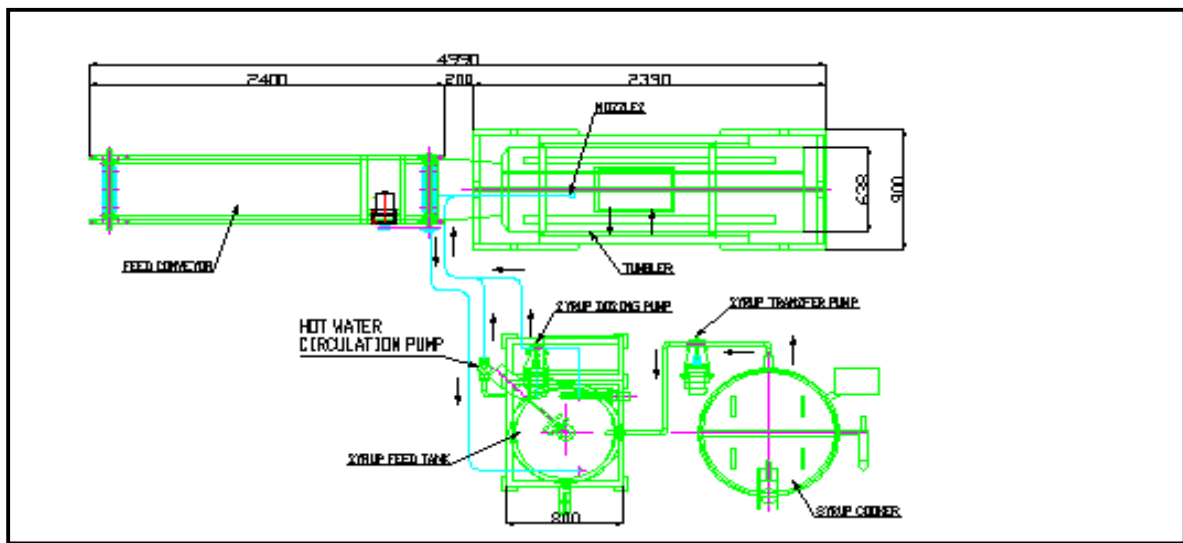
SYRUP COATING SYSTEM



Syrup seasoning is prepared and cooked by the cooker using a steam jacketed chamber. Mixing is done by agitating blades. The mixed syrup is transferred into the service tank of water jacketed feeding tank via a transfer pump. Then metered amount of syrup is fed to the cylindrical Syrup Coater. When the puffs are traveled into the Coater via Product Feeding Conveyor, 2-fluid Spray Nozzle sprays syrup, sprinkling the syrup onto the puffs uniformly with the rotation of cylinder. After syrup application, puffs are fed to the Finishing Dryer APD-200, the final process (Please refer to our catalog on APD-200 Finishing Dryer).

SPECIFICATIONS	
Coating Capacity*	100 liter/hr.
Capacity of Cooking Tank	360 liters (Cooker)
Capacity of Storage Tank	200 liters (Feeding System)
Cooking Temperature	80 - 108 deg. C
Storage Temperature	85 - 100 deg. C
Maximum Viscosity	0.2 Pa-s (200 cP)
Mixing (Cooker & Feeder)	With Agitator Blades
Electrical Consumption	(Approx.) 9 kw
Steam Consumption (Max.)	(Approx.) 200 kg/hr.
Air Consumption	(Approx.) 450 liter/min.

* Coating Capacity depends upon syrup to be applied.



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