PureCook Pro

Kettle for cooking jams and sauces



APITAL d.o.o.
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APITAL d.o.o. is a Croatian manufacturing company specializing in the **design and production of stainless-steel machinery and complete industrial solutions**.

Our Production Program

We manufacture a wide range of machinery, including:

- Food processing machinery, with a strong focus on fruit processing
- Packaging and filling machines for various types of products
- Beekeeping machinery and custom constructions
- Auxiliary and custom-made equipment

Complete Processing & Packaging Solutions

In addition to individual machines, we deliver fully integrated production lines, such as:

- Juice production lines
- Filling lines for juice, honey, and jams
- Honey extraction lines
- Automatic beeswax foundation machines

Our diverse product portfolio enables us to equip complete production facilities, from small-scale operations to industrial plants.

Engineering Expertise & Quality

Our manufacturing process is supported by a multidisciplinary team of mechanical, electrical, and IT engineers, ensuring seamless integration, technical excellence, and the ability to deliver even the most complex and demanding systems.

Our commitment to high quality, reliability, and sustainable manufacturing is confirmed by our ISO 9001 and ISO 14001 certifications.

Why choose APITAL?

- High performance. Sensible cost.
- Big enough to build complex machines. Small enough to listen and adapt.
- Designed for fast cleaning and easy maintenance.
- Simplicity is reliability. Fewer parts mean fewer problems.
- Designed to minimize footprint — because production space is a valuable resource.

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PureCook Pro - Kettle for cooking jams and sauces



is made of high-quality stainless steel AISI 304, ensuring compliance with strict hygiene standards in the food industry. It features a double jacket for indirect heating, which enables uniform cooking without burning. Mixing is carried out by Teflon scrapers that remain in contact with the bottom and walls of the kettle, ensuring continuous agitation of the product and preventing sedimentation. The heaters, with a power of 2 x 6 kW (or as agreed), provide powerful and controlled heating, while the digital temperature control allows for precise regulation during the cooking process. The motor and gearbox are positioned underneath the kettle, allowing for tilting and easy emptying of the contents, as well as more convenient cleaning and maintenance. Kettles can be made in various capacities, making this unit suitable for both small-scale and large-scale producers.

- Sanitary stainless-steel construction with laser welding – smooth, precise welds for superior hygiene, long service life, and easy cleaning.
- Precise digital process control or optional PLC for professional automation and repeatable recipe consistency.
- Industrial motor and agitator designed for continuous operation, with PTFE scrapers along the vessel wall and bottom and a hygienic butterfly discharge valve, ensuring uniform mixing, minimal product sticking, and maximum hygiene.
- Modular design with customization options to meet specific production requirements.
- Direct manufacturer support and service throughout the operational lifetime of the machine.

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Technical description:



- Voltage: 400 V
- Design material: stainless steel AISI 304
- Cooker dumping with butterfly valve or angling the cooker
- Electrical heaters depend on model*
- Double jacket
- Motor mounted on the bottom of the kettle
- Teflon scrapers in contact with the bottom and jacket
- Digital temperature control
- Heating medium: Thermo-oil or Glycerol (option - not included) *

Heater specification according to volume:

Model	Heater Power kW	Outlet
PureCook Pro 70	6	16 A, 400 V, CEE industrial socket
PureCook Pro 100	12	32 A, 400 V, CEE industrial socket
PureCook Pro 130	12	32 A, 400 V, CEE industrial socket
PureCook Pro 150	18	32 A, 400 V, CEE industrial socket
PureCook Pro 200	18	32 A, 400 V, CEE industrial socket
PureCook Pro 500	27	63 A, 400 V, CEE industrial socket

Oil required by model:

Model	Oil volume
PureCook Pro100	25 l
PureCook Pro 200	32 l

Utility requirements:

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- Electrical supply: CEE industrial socket, 3-phase

Offer:

NEW IN OFFER:

PureCook Pro - Energy-Efficient Cooking Kettle with Thermal Insulation and Motorized Tilting





501070	Kettle for cooking jams and sauces 70 l	**PureCook Pro 70**
5011002	Kettle for cooking jams and sauces 100 l	**PureCook Pro 100**
501130	Kettle for cooking jams and sauces 130 l	**PureCook Pro 130**
501150	Kettle for cooking jams and sauces 150 l	**PureCook Pro 150**
501200	Kettle for cooking jams and sauces 200 l	**PureCook Pro 200**
501500	Kettle for cooking jams and sauces 500 l	**PureCook Pro 500**

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Optional / Spare parts:

	Mobile design with wheels		Per request
	Time control		Per request
	Basket for pasteurizing jars		Per request
	PLC control		Per request
	Thermo-oil		Per request
	Glycerin		Per request

Delivery Terms: Ex works (pickup at our facility in Vrbovec) or delivery by agreement

Typical lead time: 6 – 8 weeks from order confirmation

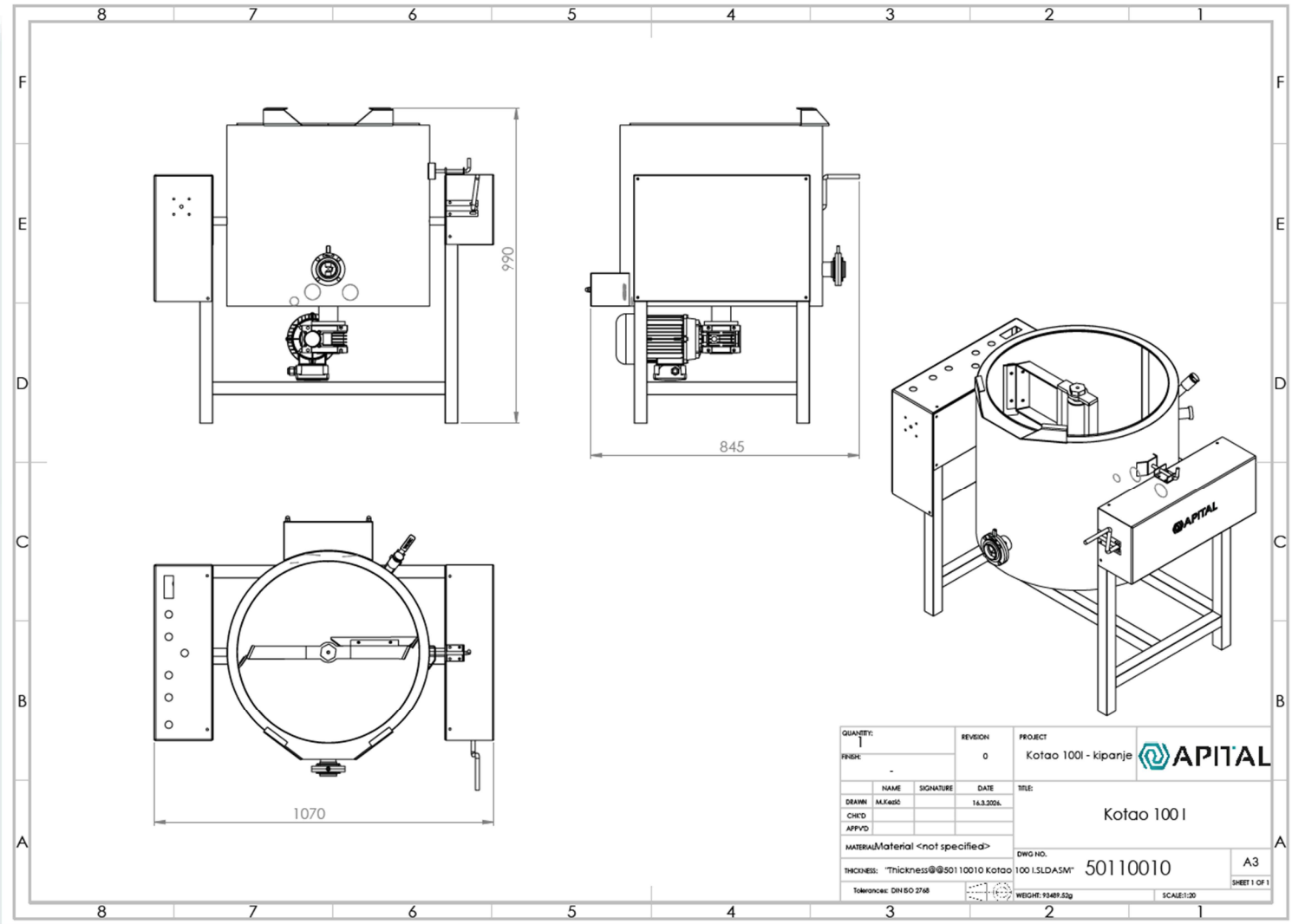
Payment Terms: 50% in advance, remaining amount before delivery

Warranty period: 2 years

Made in the European Union – Croatia, City of Vrbovec

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