



Culimaster

Batch systems for the preparation of Mayonnaise, Ketchup Condiments and Sauces

Culimaster system



- 1 Controls with recipe management software
- 2 Powder dosing funnel
- 3 Agitator
- 4 Vacuum tank
- 5 Rotor stator homogenizer
- 6 Vacuum pump
- 7 Positive pump

The Terlet Culimaster system is the optimal preparation unit for products, such as Mayonnaise, Ketchup, Condiments and Sauces. This vacuum system is flexible, as every thinkable process parameter can be adjusted and stored in the recipe management software; the design is sturdy and easy to maintain and finally it is easy to expand to an automatic, continuous preparation line for mayonnaise, dressings and red sauces.

The Culimaster system comes in four sizes, 200, 500, 1000 and 1500 liter content. Each unit is capable of processing batches between 30 and 100% of the tank content, making the range cover any required capacity and batch size.

Basic elements in the Culimaster design are the vacuum kettle, with Terlet's famous bottom driven agitator design and the rotor stator homogenizer, based on 50 years of experience in mixing and emulsifying.

Although the rotor stator homogenizer is able to pump liquids, like any other rotor stator homogenizer, it is far from a positive pump. This causes varying performances at different viscosities.

As this is exactly what happens, while preparing mayonnaise or any other oil in water emulsion, the flow and retention time in the rotor stator would vary through the process. For this the Culimaster always comes with a standard positive pump, providing a constant flow

and retention time in the homogenizer, throughout the process of preparation.

Main features:

- Bottom driven agitator, for optimal mixing, hygienic seal configuration and maximal access to the tank.
- 20° slope of tank bottom, for trouble free discharge of viscous products
- Maintenance friendly rotor stator homogenizer; high shear for stable emulsions
- Basis for continuous preparation lines with large throughputs



Model overview

Model	Min./ Max batchsize (L)	Overall dimensions in mm			Approx. Weight (KG)	Installed power (KW)
		L	B	H		
Culimaster 200	60 - 200	2650	2100	2700	1500	20
Culimaster 500	150 - 500	2750	2250	3000	1800	25
Culimaster 1.000	300 - 1.000	3500	3000	3400	2750	50
Culimaster 1.500	500 - 1.500	3500	3000	3600	3000	55

Other applications:

The Culimaster is also perfectly capable of preparing many other foodstuffs, such as chocolate sauces, crèmes and sweet and savoury pastes.

Besides indirect heating, by means of the tank's jackets, also direct steam injection can be used.

Cosmetics:

Typical applications outside of the food industry for similar units can be found in cosmetics and personal care. Using vacuum tanks and high shear homogenizers, provides quick and excellent feeding of dry materials and perfect dissolving and / or distribution.

Oil containing products are smooth and stable after being processed in these systems.



Continuous preparation systems for mayonnaise, ketchup and other “red sauces”:

The Culimaster unit can also be integrated in continuous systems or the preparation of (low fat and full fat) mayonnaise and sauces. The Culimaster acts as vacuum premix tank, for preparing the starch slurry.

A thermal unit, using the Terlotherm scraped surface heat exchanger prepares the starch base, by heating it to gelling temperature, holding and cooling in an extreme short time.

This gentle way of cooking starch, enables our customers to use low cost, hot swell starches, still resulting in premium end products.

The emulsifying can be done in a second Culimaster unit (batch wise) or in inline versions of the rotor stator homogenizer.



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