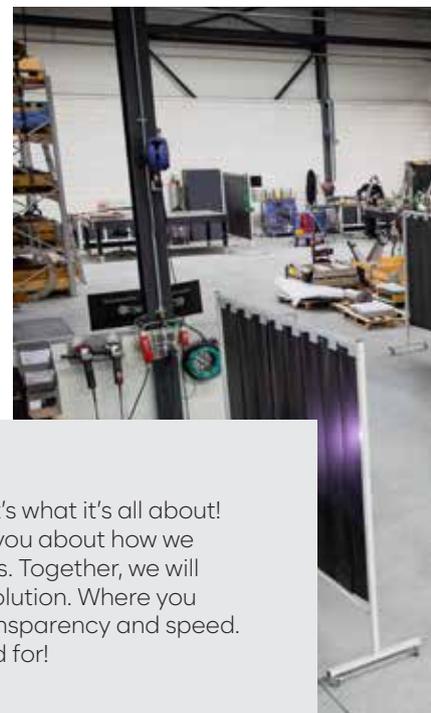




EN

Spako is the technical partner
for quality machines.

PRODUCED IN THE NETHERLANDS



Spako Food Machinery

Traditional Dutch quality since 1954

Since 1954 we have been developing machines for the food industry. Machines that help our customers become real taste makers! Because they support smoking, cooking, baking, drying, mixing, pasteurizing, cooking, reeling or cooling back foodstuffs. From standard application to complete custom project or rental: we always have a suitable solution.

Research, development, engineering, production and assembly: we do everything in-house. The advantage? Guaranteed quality through careful checks and the ability to respond quickly. At the Spako Campus in Asten, North Brabant, our team of 90 technicians works closely together, both with each other and with our sister company Van Bussel Metaaltechniek. We join forces, for optimal results.

More efficient processes, that's what it's all about! So we like to think along with you about how we can also improve your process. Together, we will come up with a sustainable solution. Where you benefit from our flexibility, transparency and speed. Because that is what we stand for!

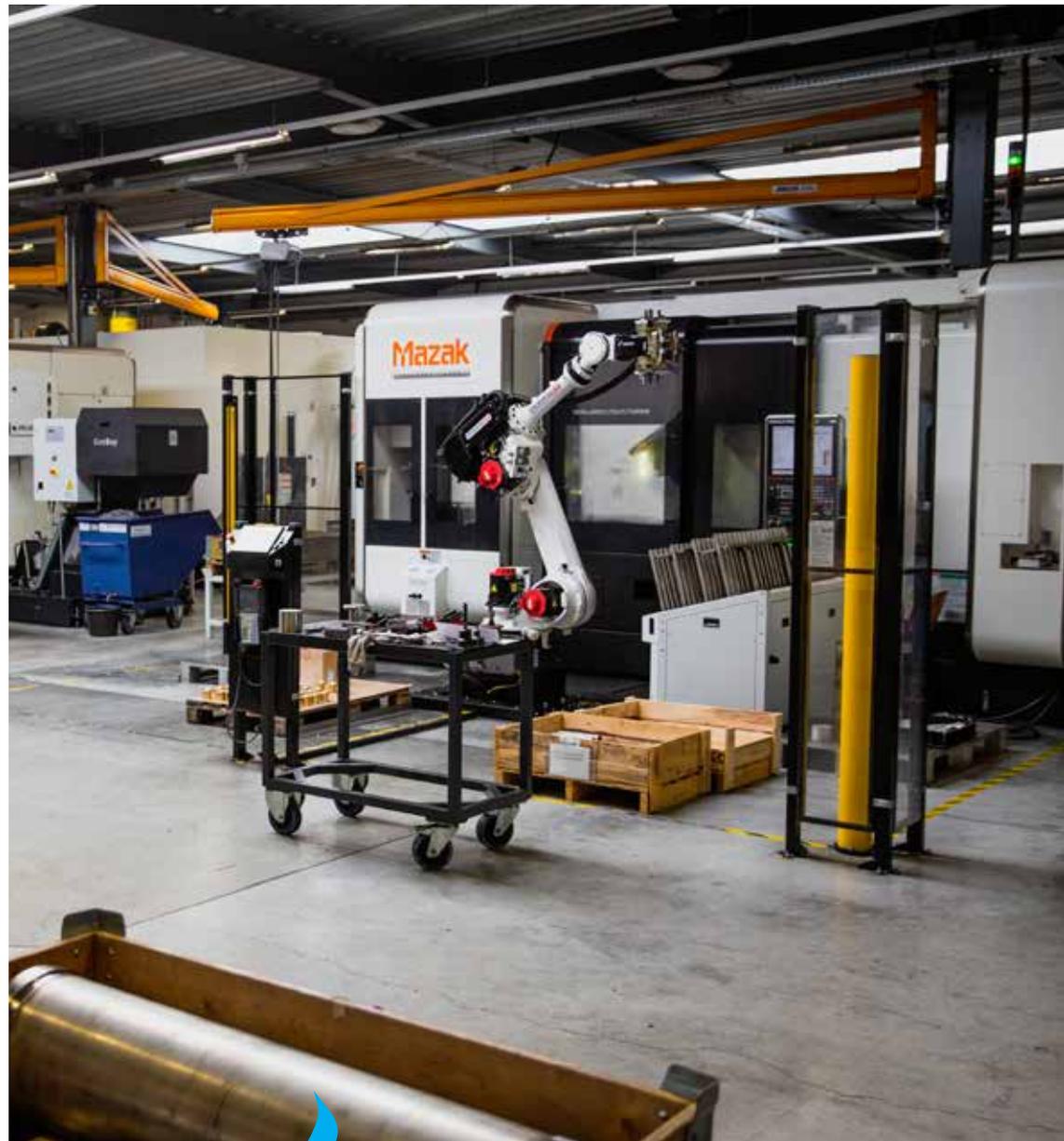
100% quality

We design, develop, manufacture and assemble our machines in-house. Before machines find their way to our customers, the tastemakers. They are extensively tested and checked. All this to ensure that only the best quality is delivered. At Spako, we strive for long-term relationships with our customers by coming up with sustainable solutions. Because more efficient processes, that's what it's all about.

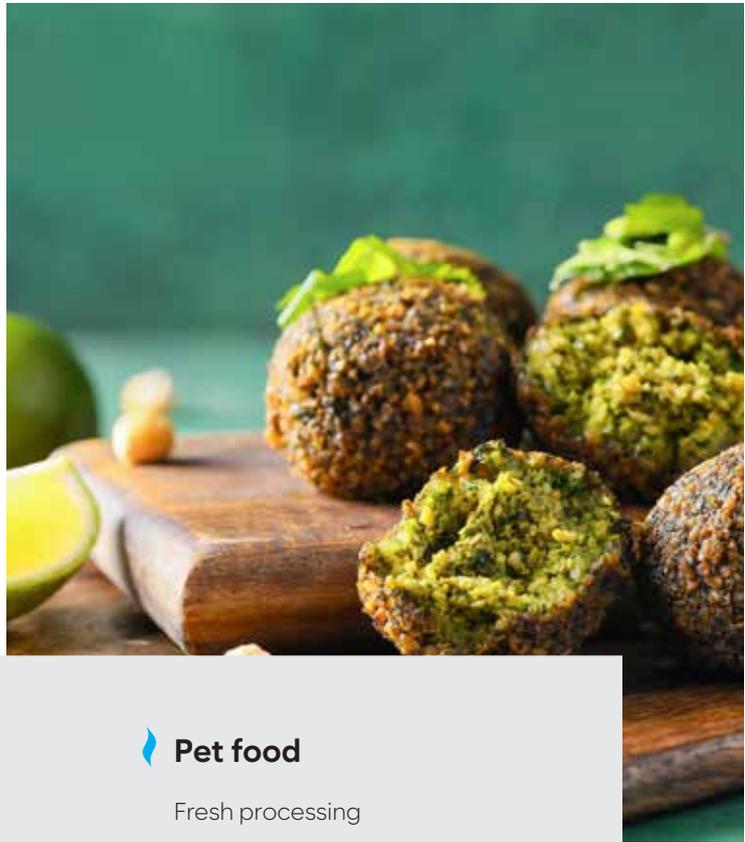
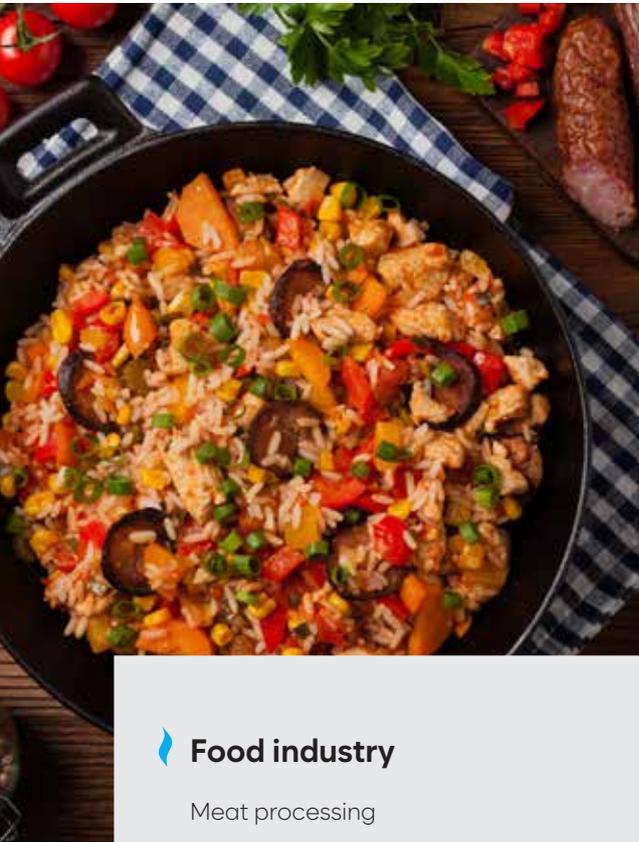




 Rudolf van den Broek and Thomas Waals: management of Van Bussel Metaaltechniek.



MARKETS



Food industry

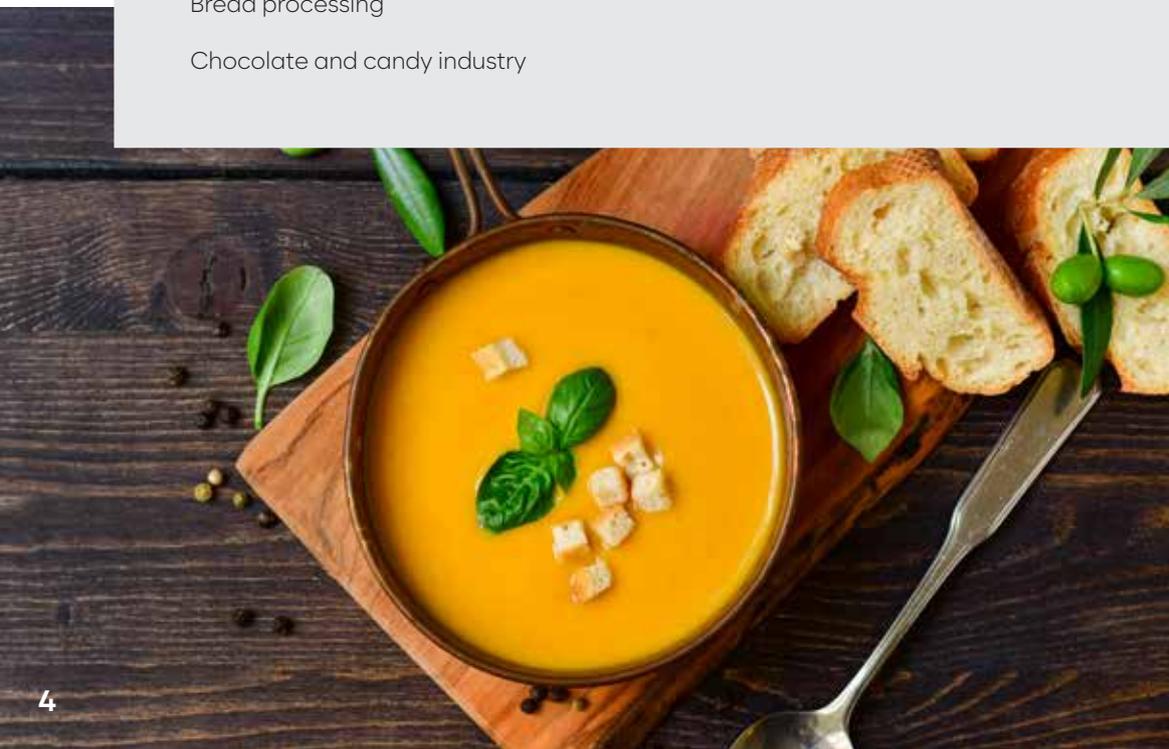
- Meat processing
- Fish processing
- Ready-made meals
- Vegan
- Snack industry
- Bread processing
- Chocolate and candy industry

Pet food

- Fresh processing

Industrial applications

- Chemistry
- Pharmaceuticals



PROCESSES



SPAKO CAMPUS

An aerial photograph of the Spako Campus, showing a dense cluster of industrial and commercial buildings. The buildings have various roof colors, including grey, white, and blue. A blue-roofed building in the middle-left area is highlighted with a blue box and a line pointing to it, with the word 'MACHINING' written inside the box. The campus is surrounded by trees and parking lots with several cars. In the background, a residential neighborhood with houses and a church steeple is visible under a clear sky.

MACHINING

Welcome to the Spako Campus!

The Spako Campus consists of several factories with automated machinery, spread over the industrial area in Asten. Together with sister

company Van Bussel Metaaltechniek, Spako has 14,000 m² of production area. In the Spako Experience Center, we develop and test new machines and customer-specific solutions.

SHEET METAL DIVISION

WELDING

ASSEMBLY

WAREHOUSE

R&D / EXPERIENCE CENTER

MACHINE OVERVIEW

Page 11-12:	DWG cooking kettle
Page 13-14:	RHP cooking kettle
Page 15-16:	RHI cooking kettle
Page 17-18:	GVR cooking kettle
Page 19-20:	TRK agitator kettle
Page 21-22:	RWK agitator kettle
Page 23-24:	KRWK agitator kettle
Page 25-26:	Wok
Page 27-28:	RK smokebox
Page 29-30:	SPM combi chamber
Page 31-32:	AE chamber
Page 33-34:	KRHK process kettle
Page 35-38:	Projects
Page 39-40:	Production lines

SPAKO CONNECT NETWORK

More insight into your machine, wherever and when you want

Insight into your process

With the Spako connect network you check your machine where, when and how you want. From any location, at any time of day and from a device of your choice. From start-up and preheating to the end result. This makes it very easy to control your entire process, avoid interruptions and improve results!

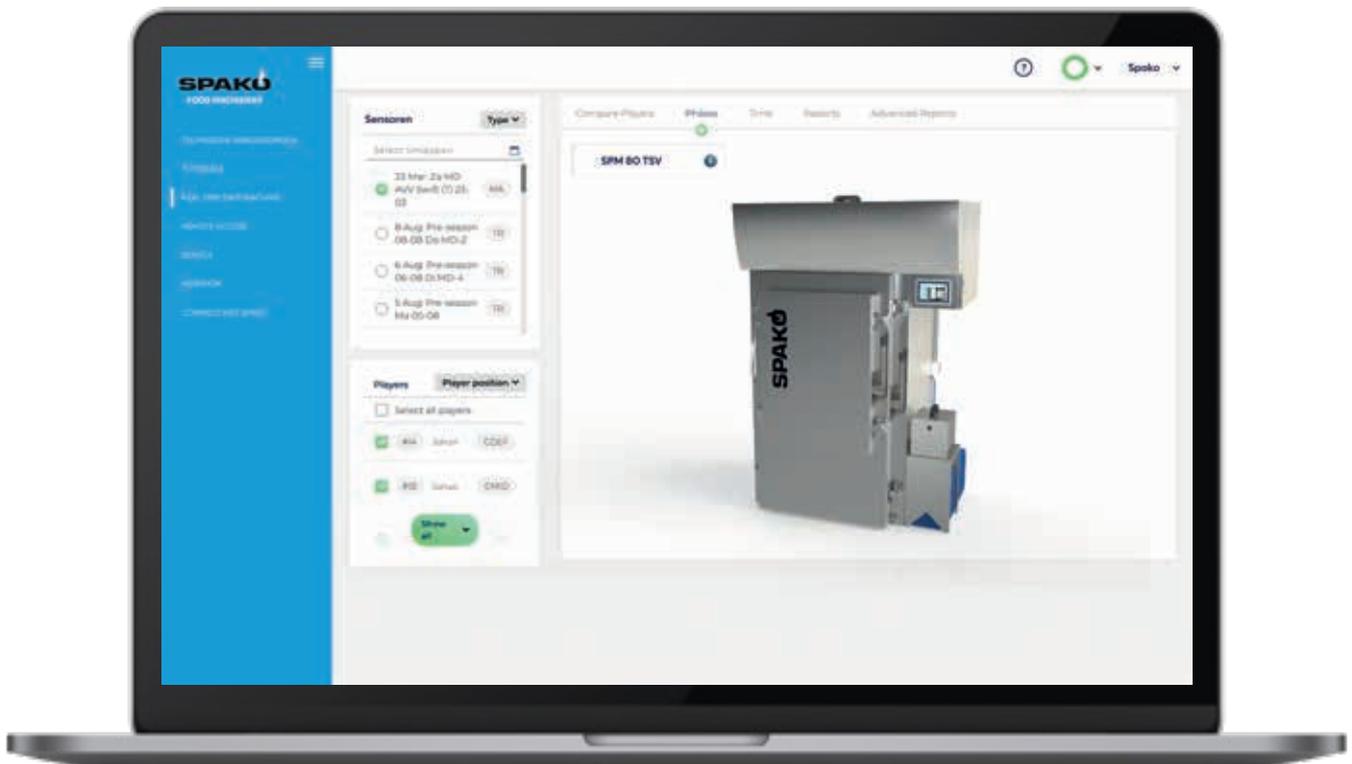
Safe and reliable

In addition to being able to check processes themselves, our specialists are in the background via the Spako connect network on the aware of the

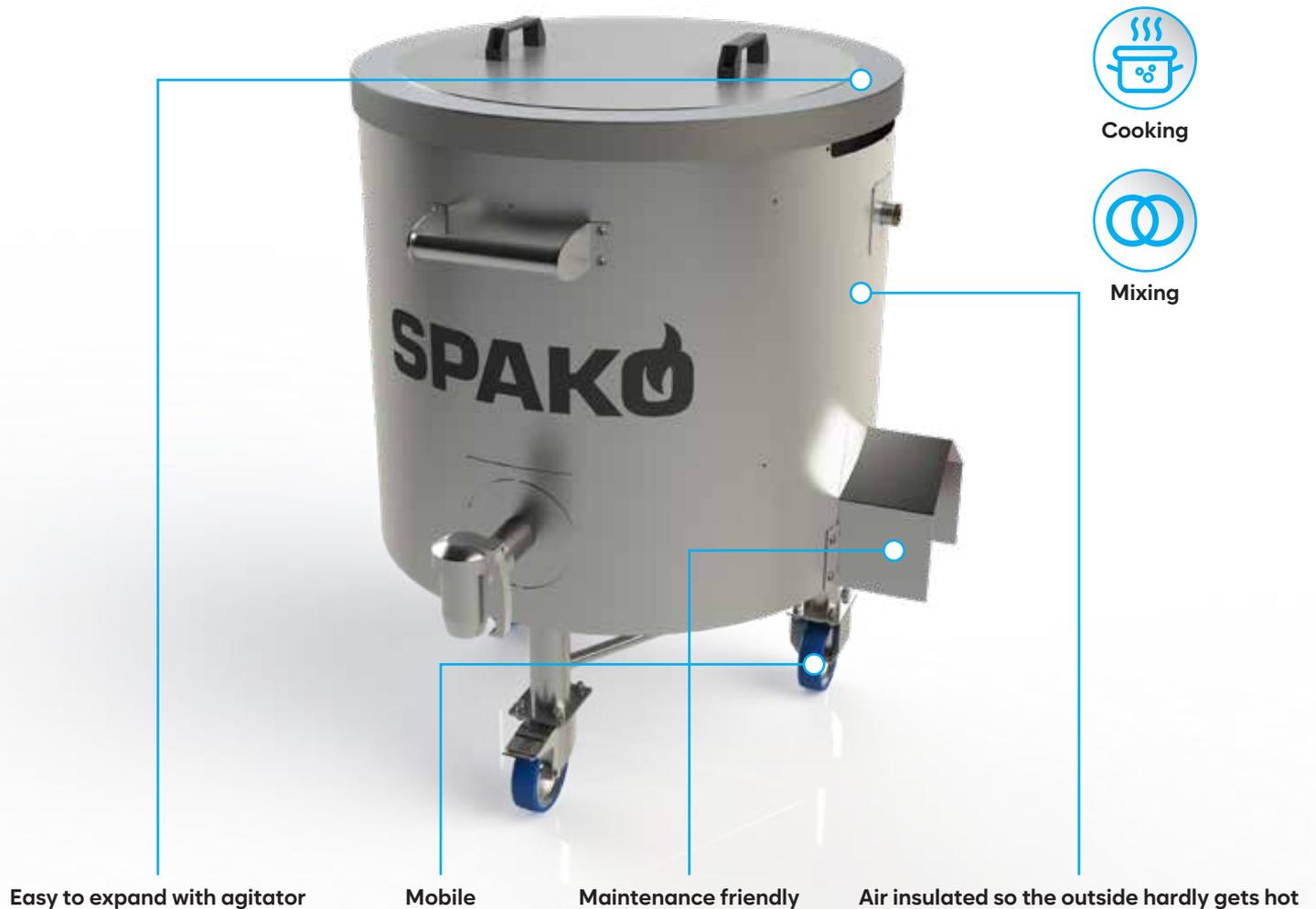
most important performance factors. That gives you certainty about the reliability of your machine, and it prevents downtime due to replacement of parts. At Spako we go for preventive maintenance, so that your machine remains in motion.

Spako app

Connecting your machine to the Spako connect network? It's very easy, with the Spako app. Using this app, you can read and operate your machine in real time, according to CE directives. And you can easily use our webshop, useful tutorials and technical manuals. In short: help yourself with more insight, via the Spako app!



DWG COOKING KETTLE



Easy to expand with agitator

Mobile

Maintenance friendly

Air insulated so the outside hardly gets hot

Spako DWG cooking kettle

The Spako DWG cooking kettle with indirect heating is excellent for cooking, for example, soup, goulash, sauces and ragout. And for cooking products such as sausages and hams in water. This robust cooking kettle with simple operation and low purchase cost is widely used in the food industry, pet food industry and chemical industry.

Safe and versatile

This double-walled cooking kettle is air insulated, has a capacity of 150 liters and is electrically heated. The kettle comes standard with 3 casters, 1.5" drain valve and extra outer jacket, so the

outside hardly gets hot. The DWG is constructed so that it can be fitted with an agitator at a later stage, for even more possibilities.

Agitator as an option

The DWG can be tailored to your needs with additional options. For example, by adding a hygienic agitator with Teflon side and bottom scrapers. For this, we mount the engine on a bridge, with a protective hood over it if necessary. The gate agitator itself is equipped with a frequency control for left and right rotation, a soft starter and lid protection. This agitator is detachable and therefore easy to clean.



Specifications

Material	Stainless steel 304
Gross content	150 L
Power	9 kW
Heating	Electric heating element in glycerin
Inner kettle	Double wall
Control	Manual temperature control of the double wall, mechanical thermostat
Lid	Removable lid with handle
Lining	Exterior air-insulated, finely ground
Drain valve	1.5" drain valve
Wheels	Standard equipped with fixed casters and a swivel castor with brake

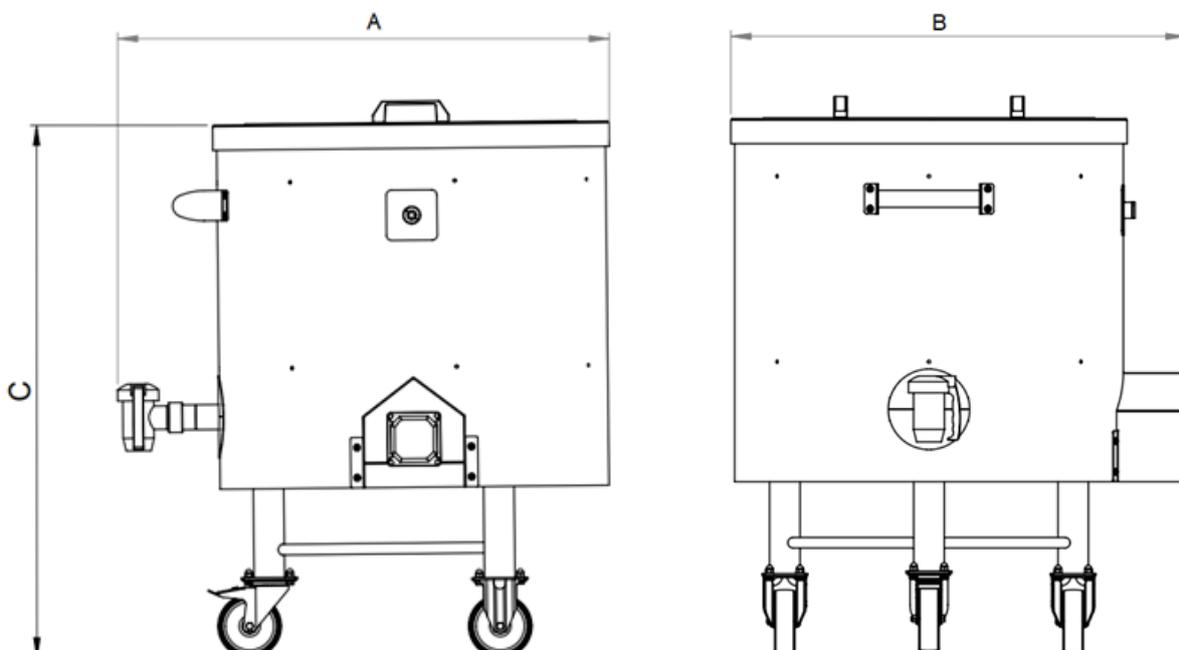


Options

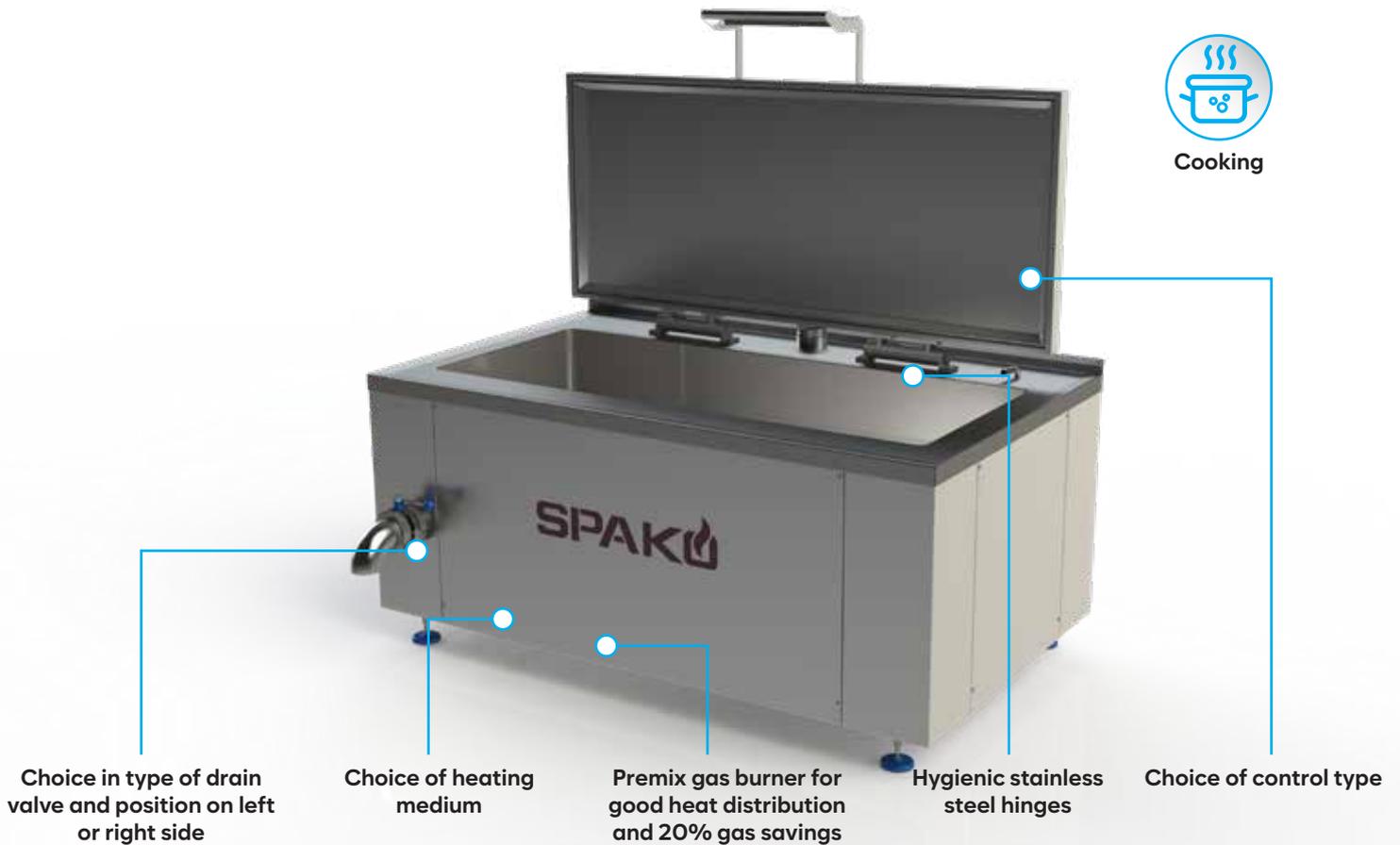
- DN 80 butterfly valve 3"
- Agitator with Teflon bottom, sidewall scrapers and frequency control
- Agitator motor with soft starter
- Protection cover over agitator motor
- Emergency stop
- Lid protection

Technical data

Type	DWG 80	DWG 150	DWG 150 RW
Dimension A	975	969	969
Dimension B	900	900	900
Dimension C	810	1059	1791
Power	9 kW	9 kW	9 kW
Volume	80 L	150 L	150 L



RHP COOKING KETTLE



Spako RHP cooking kettle

The Spako RHP cooking kettle is designed for cooking products up to 750 liters, such as soup, sauces, vegetables and meat products. This industrial kettle is made entirely of stainless steel and has a double-walled lid and water inlet as standard. Depending on the capacity, there is capacity for 1, 2 or 3 hoistable baskets. In addition, the kettle is equipped with a PT 100 temperature sensor: a head sensor built seamlessly into the bottom of the inner kettle.

Premix burner

The low burning inner kettle is double-walled and filled with thermal oil as standard. The temperature of the double wall can be set individually via the microprocessor control. The kettle temperature has a maximum of approximately 170° C. A special feature is the premix burner, which with the same power ensures for faster cooking time compared to a traditional burner. The difference can be up to as much as 24 minutes.

Semi-refrigerator

The inner kettle is thermally insulated on all sides and sheathed with stainless steel plate. The double wall of the inner kettle also makes it suitable for cooling with running water. Cold tap water is introduced at the bottom, while the warmer water is discharged at the top. With this simple manually operated system, the RHP can also be used as a semi-cooling kettle.

Cooking with low temperatures

If you are working with ingredients that are not suitable for high temperatures, such as sugar and dairy products, an RHP with water/steam wall is a good choice. With this type of kettle, there is a water bath at the bottom of the double wall. Heating converts the water to low-pressure steam, so you cook at the lowest possible temperatures with low-burnout cooking. Because of the air pressure, this choice does require additional provisions required.

Specifications

Material	Stainless steel 304
Lid (250-350)	Single-walled hinged lid
Lid (500-750)	Double-walled lid with spring-loaded hinges
Heating	Gas heated, premix burner
Drain valve	1 1/2" drain valve
Control	MCTTA-MKA 120, including buzzer for end of process time. In separate stainless steel control cabinet, for wall mounting.
Coating	Polished
Bottom strainer	Standard stainless steel bottom strainer
Smoke outlet	Standard central smoke outlet
Leveling feet	4 hygienic stainless steel leveling feet
Dry boil protection	Including dry boil protection

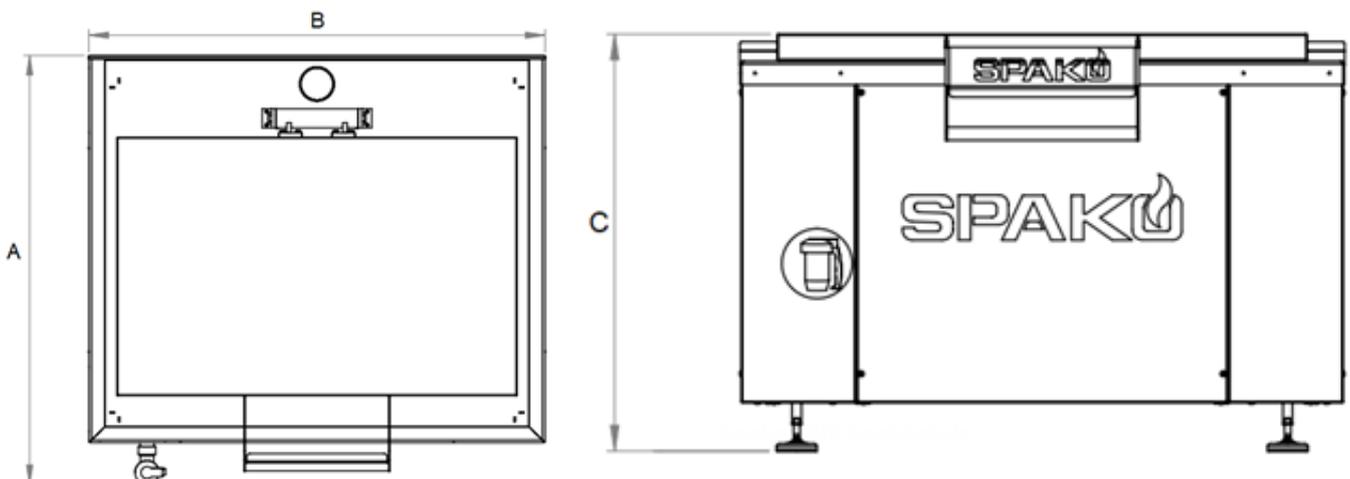
Options

- Steam with Thermpate bottom heating
- Steam with Thermpate bottom and sidewall
- Double-walled oil with elements GL(M), excluding bottom strainer.
- Double-walled gas with oil GL(M), excluding bottom strainer.
- Double-walled lid
- Inner kettle stainless steel 316
- Water inlet and water counter
- Water supply manual
- Overflow in cover shelf
- DN 80-304 butterfly valve manual
- Visunet comfort with MCTTA-MKA 120, including extension board
- Stainless steel swimming sieve
- Basket with fixed floor
- Basket with two part folding bottom
- Lifting beam
- Core sensor

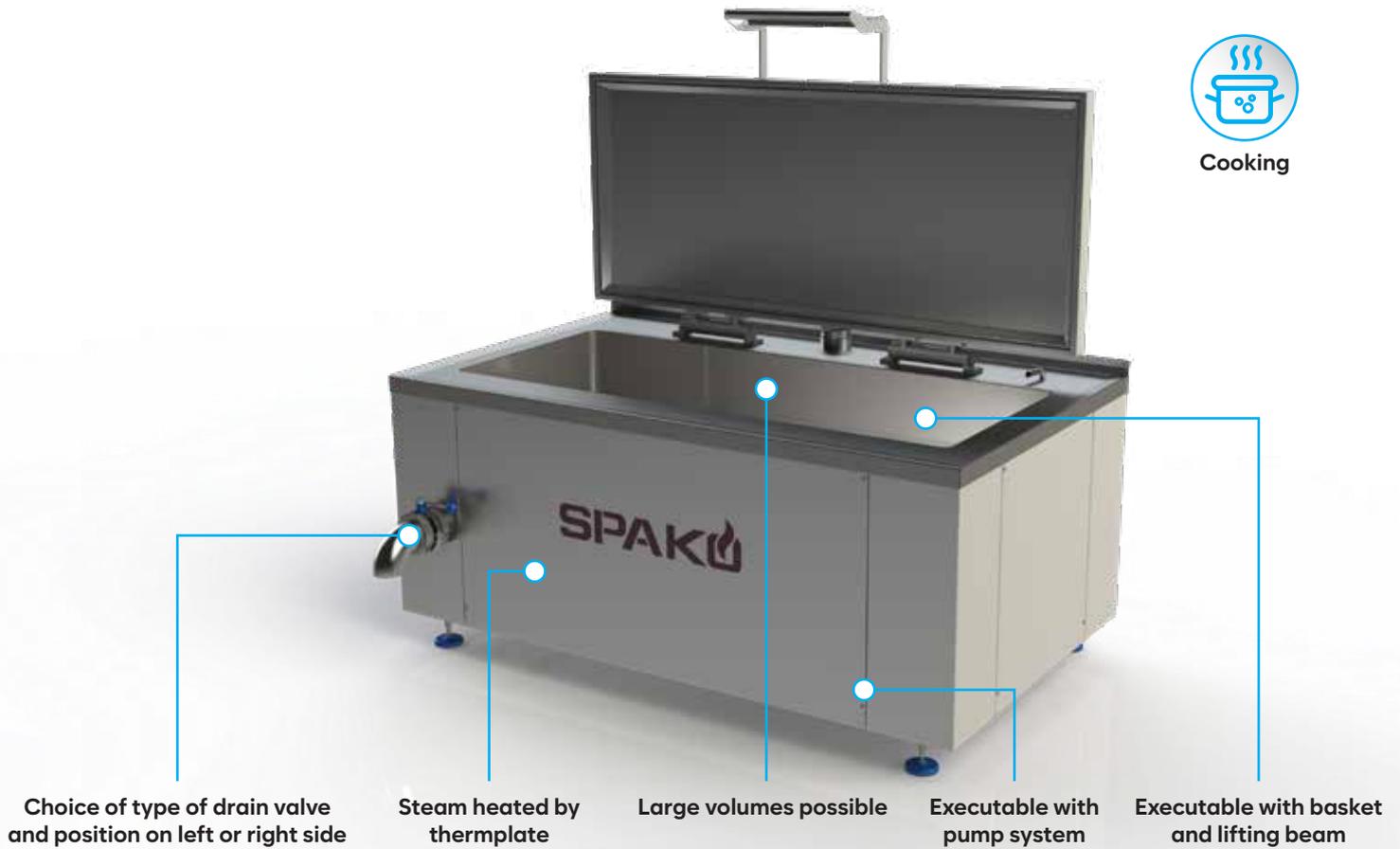
Technical data

Type	RHP 250	RHP 350	RHP 500	RHP 750
Dimension A	1315	1315	1465	1465
Dimension B	1070	1370	1545	2195
Dimension C	1077	1057	1075	1055
Power	16 kW	22 kW	32 kW	47 kW
Volume	250 L	350 L	500 L	750 L

Power is based on a pre-mix burner (gas)



RHI COOKING KETTLE



Spako RHI cooking kettle

The Spako RHI kettle is an extension of the Spako RHP and has been specially developed for cooking products from 1000 liters upwards. In this large-volume industrial kettle, 2, 3 or 4 baskets can be placed simultaneously, in combination with a lifting device. The RHI comes standard with double-walled lid.

Heating system

The Spako RHI can be equipped with electric bottom heating or steam heating. With steam heating, the machine receives a double-walled stainless steel inner kettle, equipped with a high-tech thermplate wall. For this, two stainless

steel plates are welded together by a computer-controlled laser welding machine, with the heat being delivered to the plate in a controlled manner for the most stable connection. The result is a very small but strong double wall in which steam circulates, or in the case of a kettle, the refrigerant. The wall of the RHI is suitable for 1 to 10 bar steam pressure. To prevent sticking, we recommend working with the lowest possible pressure. We supply steam heated kettles including steam supply valve, filter and steam trap.

Specifications

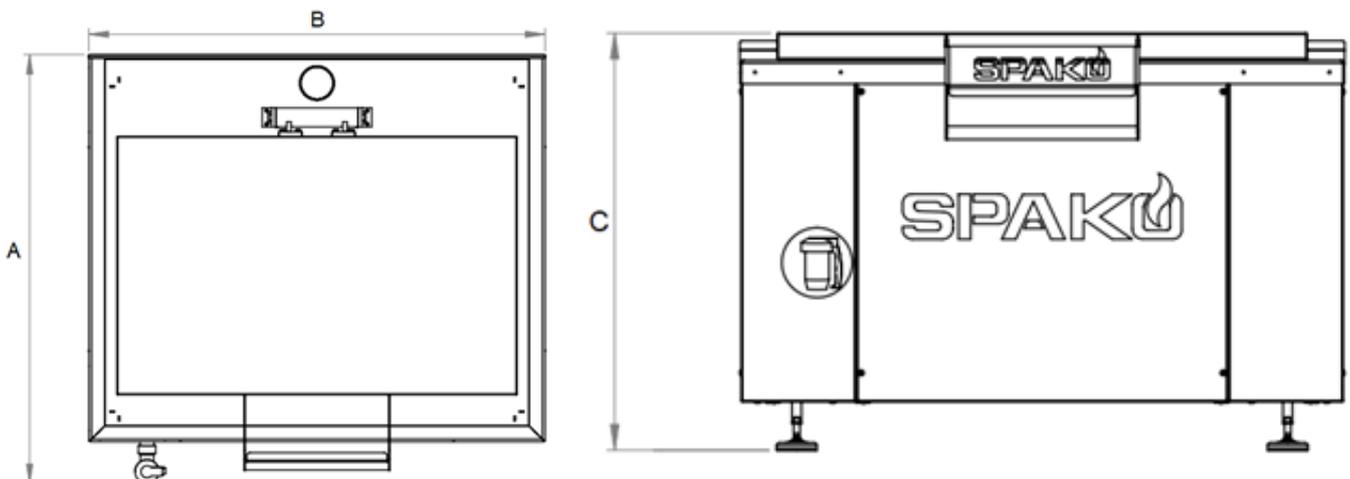
Material Inner kettle	Single-walled stainless steel 304 inner kettle
Lid	A pneumatic double-walled hinged lid
Heating	Steamheated
Drain valve	1 1/2" drain valve (left or right)
Control	MCTTA-MKA 120 Including buzzer, end of process time. In separate stainless steel control cabinet, intended for wall mounting.
Coating	Blasted
Bottom strainer	Standard stainless steel bottom strainer
Boil dry protection	Includes boil dry protection
Leveling feet	4 hygienic adjustable feet

Opties

- Inner kettle stainless steel 316, on request
- Water supply and water counter (maximum 90°C)
- Water supply manual
- Overflow in cover shelf (same side as drain valve)
- Automatic opening lid
- DN 80-304 Butterfly valve manual
- Core sensor
- Basket with fixed base \varnothing 4 mm / \varnothing 20 mm
- Basket with two-part folding bottom \varnothing 20 mm
- Basket beam

Technical data

Type	RHI 1000	RHI 2200
Dimension A	On demand	On demand
Dimension B	On demand	On demand
Dimension C	On demand	On demand
Power	On demand	On demand
Volume	On demand	On demand



GVR COOKING KETTLE



Cooking



Mixing

Control fixed to kettle

Extra hygienic due to agitator motor at the bottom

Mobile

Maintenance friendly

Several agitators possible

Spako GVR cooking kettle

The Spako GVR Cooking kettle with indirect heating is excellent for cooking, for example, soup, goulash, sauces and ragout. And for cooking products such as sausages and hams in water. This robust cooking kettle with simple operation and hygienic stirring from below is widely used in the food industry, animal food industry and chemical industry.

Safe and versatile

This double-walled boiling kettle is air insulated, has a capacity of 150 liters and is electrically heated. The kettle comes standard with 4 wheels, 1.5" drain valve and MC TT a120 control. The interchangeable, hygienic agitator is driven from below and is therefore easily accessible and easy to clean. There are several agitator types available, such as a fence agitator made of strip or tube and Teflon bottom and wall scrapers.



Specifications

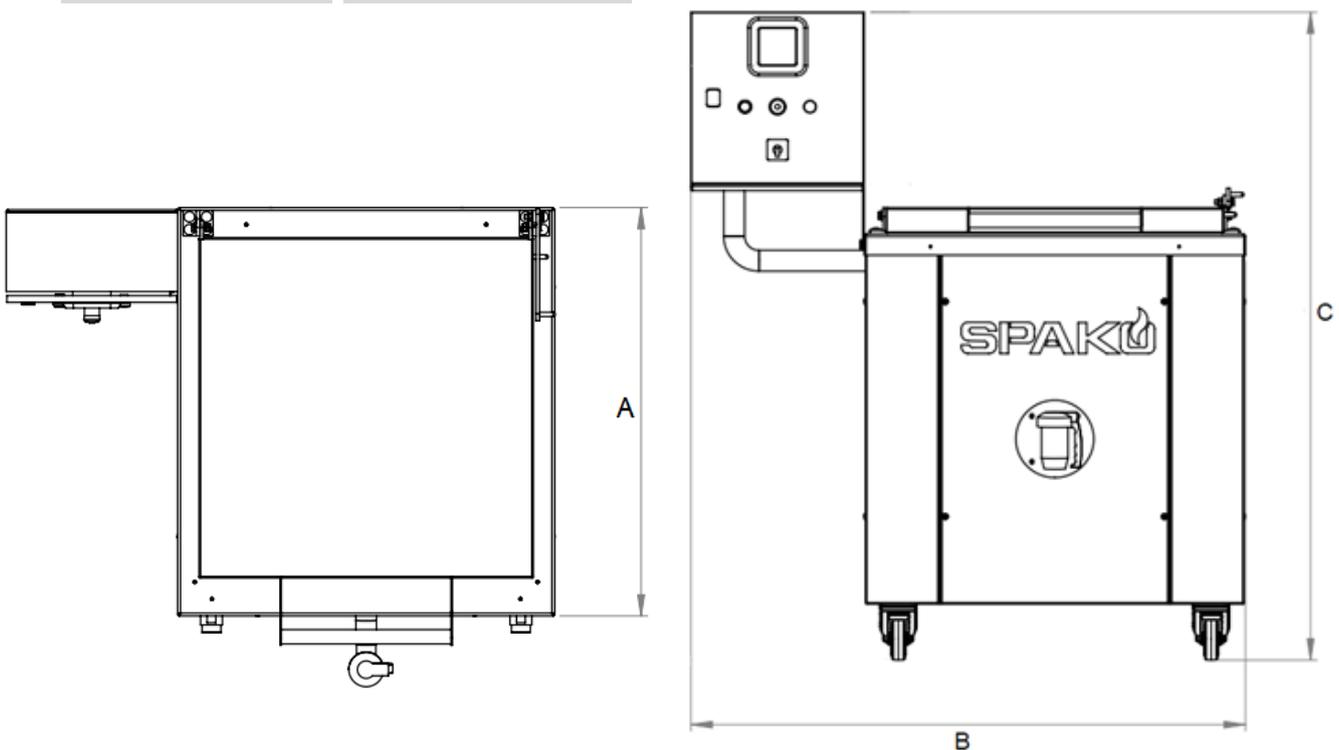
Material	Stainless steel 304
Heating	Electric heating element in glycerine
Power	9 kW
Inner kettle	Double-walled round inner kettle
Control	Automatic temperature control of the double wall through MC TTa 120
Lid	Single-walled hinged lid with handle
Coating	Air insulated rectangular casing, stainless steel finely polished
Drain valve	1.5" drain valve
Agitator	Standard agitator at the bottom of the kettle with Teflon bottom scrapers
Wheels	Standard wheels

Options

- Inner kettle in stainless steel 316, including cover sheet
- DN 80 butterfly valve 3"
- Various types of gate agitator
- Power expansion

Technical data

Type	GVR 150
Dimension A	1110
Dimension B	1280
Dimension C	1507
Power	11 kW
Volume	150 L



TRK AGITATOR KETTLE



Working with hand stand or tumble stand

Viewing and filling hatch

Extra hygienic due to agitator motor at the bottom

Compact design

Direct bottom heating and fast warm-up time

Spako TRK agitator kettle

The Spako TRK agitator kettle is designed for cooking and mixing products up to 150 liters, such as soup, goulash, sauces and ragout. This tilting kettle is the smallest option in our standard range. The robust agitator, advanced electric bottom heating and simple controls make the kettle suitable for processing small batches within the food, pet food and chemical industries. Unique is the electric tilting of the kettle in any desired position, such as tumble position for mixing and straight position for filling. The tilting height is +/- 700 mm, making it easy to pour out products.

Controls and agitators

The TRK comes in variants from 80 to 150 liters, made entirely of stainless steel. The kettle comes standard with 4 hygienic adjustable feet and MC TTa120 controls. The interchangeable agitator is driven from below, making it easily accessible

and easy to clean. Several types of agitators are available, such as a fence agitator made of strip or tube or a stainless steel agitator with counterholder. The standard Teflon bottom and side wall scrapers prevent contents from being left on the wall and bottom of the kettle.

Low temperature cooking

If you are working with ingredients that are not suitable for high temperatures, such as sugar and milk products, a TRK with water/steam wall is a good choice. In this type of kettle, there is a water bath at the bottom of the double wall. Heating turns the water into low-pressure steam, so you cook at the lowest possible temperatures with low-burnout cooking. Because of the air pressure, this choice does require additional provisions.

Specifications

Material	Stainless steel 304
Heating	Electric bottom heating
Inner kettle	Single-walled stainless steel round inner kettle with pouring spout. And with bottom heating with heavy bottom from heat conducting stainless steel.
Control	MCTTa-MKA 120 control, including process time control and end of process buzzer. Control in right-hand column.
Lid	Single-walled lid
Coating	Polished
Insulation	Outside Fully insulated
Version	TRK 80 with one column on the right side. TRK 150 with two columns.
Motor	Drive agitator at bottom of kettle
Agitator	Removable stainless steel agitator with Teflon bottom and side wall scrapers
Tilting	Electric tilting with fixed pouring point
Frequency controller	Standard frequency controller

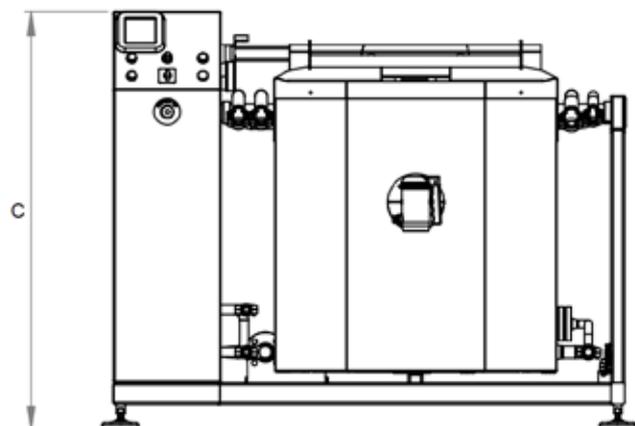
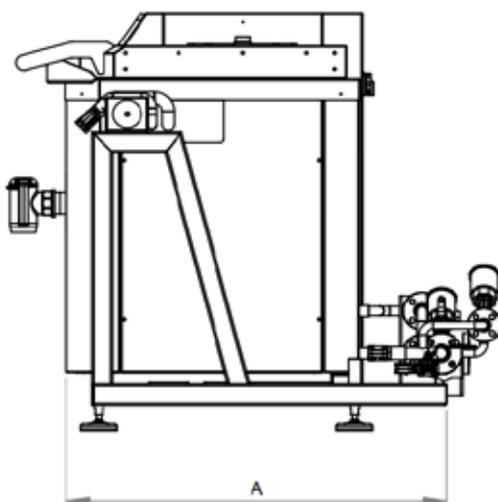


Options

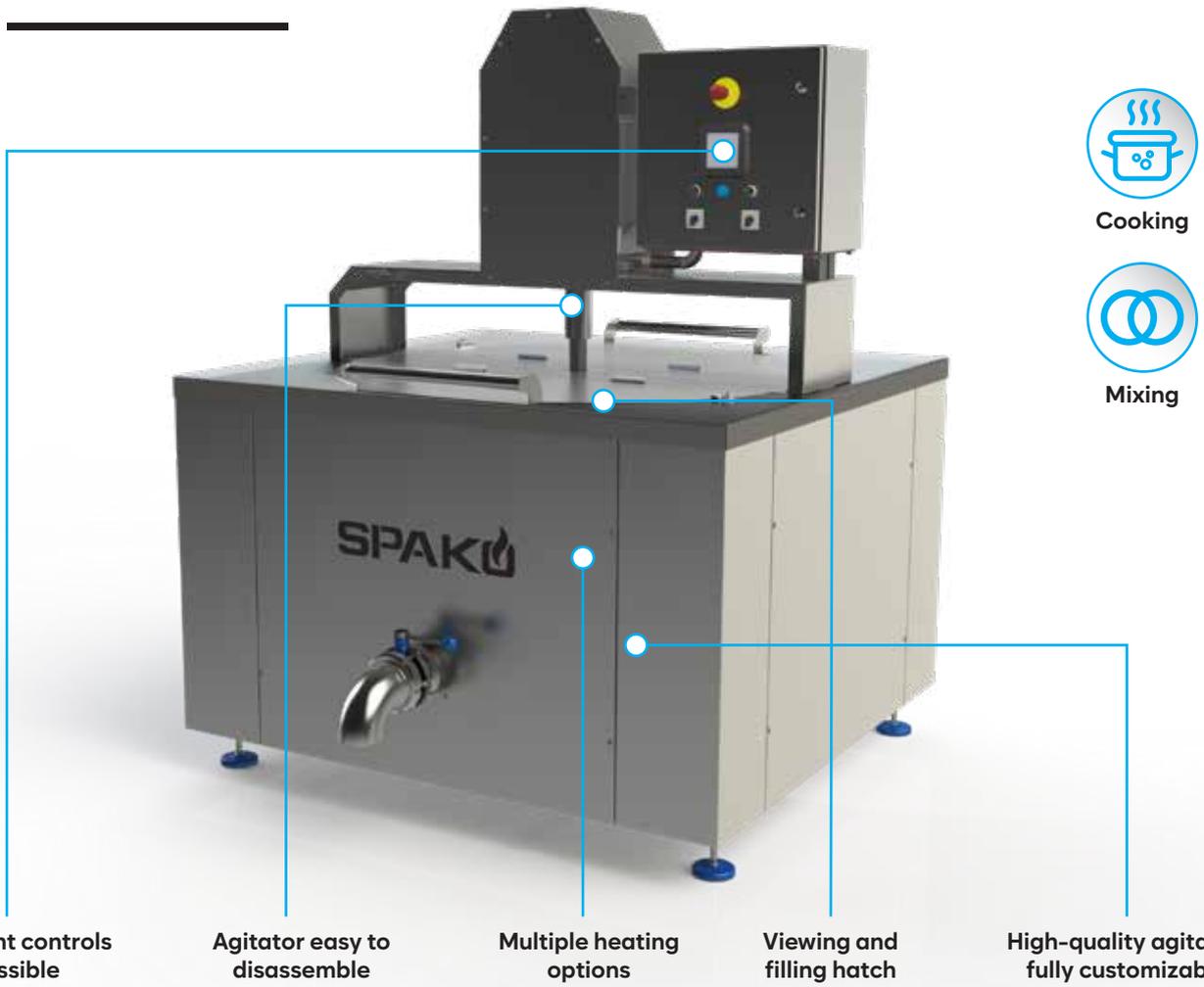
- Stainless steel 316 inner kettle
- Water blasted inner kettle
- 7" touch screen control
- Water supply and water counter with MCTTa-MKA 120 control
- Water supply and water counter with 7" touch screen
- Visunet comfort with 7" touch screen
- Lid with viewing and filling hatch
- Pouring sieve
- LED signal in 3 colors
- Hand position for turning with open lid

Technical data

Type	TRK 80	TRK 150
Dimension A	1000	1000
Dimension B	1500	1500
Dimension C	1200	1200
Power	18 kW	18 kW
Volume	80 L	150 L



RWK AGITATOR KETTLE



Cooking



Mixing

Different controls possible

Agitator easy to disassemble

Multiple heating options

Viewing and filling hatch

High-quality agitator, fully customizable

Spako RWK agitator kettle

The Spako RWK agitator boiler is designed for cooking and mixing products up to 1,000 liters, such as soup, goulash, sauces and ragout. The robust agitator, advanced heating and simple controls make this kettle suitable for processing large batches within the food industry, pet food industry and chemical industry.

Controls and agitators

The RWK comes in variants from 250 to 1000 liters, made entirely of stainless steel. The kettle comes standard with 4 hygienic adjustable feet and MC TTa500 controls. The stainless steel agitator is mounted on a bridge at the top of the machine and is easy to clean. The Teflon bottom and side wall scrapers prevent contents remaining on the wall and bottom of the kettle.

Insulation and temperature

The low ignition inner kettle is made of stainless steel 304 as standard, with stainless steel 316 as an additional option. All sides are thermally insulated and the double wall is filled with thermal oil as standard. The temperature of the double wall can be set individually via microprocessor control, with a maximum kettle temperature of about 170° C.

Cooking with low temperatures

If you are working with ingredients that are not suitable for high temperatures, such as sugar and dairy products, a RWK with water/steam wall is a good choice. In this type of kettle, there is a water bath at the bottom of the double wall. Through heating, the water is converted into low-pressure steam, allowing you to cook with the lowest possible temperatures with low-burnout cooking. Because of the air pressure, this choice does require additional provisions required.



Specifications

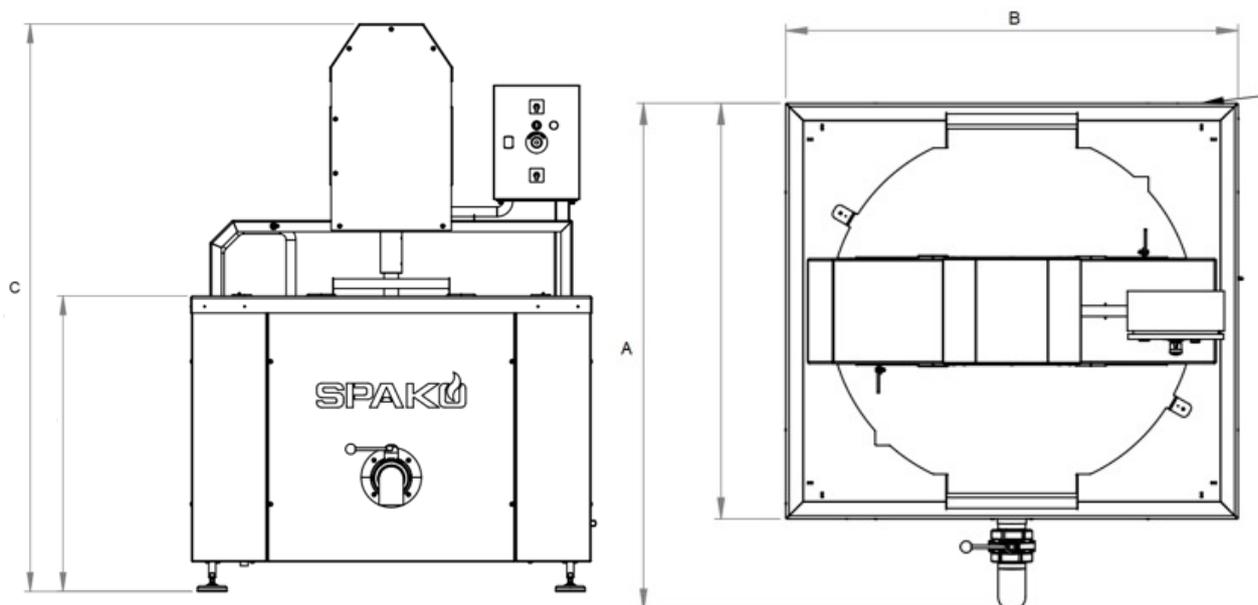
Material	304 stainless steel
Heating	Electric in thermal oil
Inner kettle	Double-walled insulated round stainless steel inner kettle
Drain valve	1 1/2" drain valve
Control	MCTTa-MKA 500, including buzzer for end of process time. In separate stainless steel control cabinet, for wall mounting.
Lid	2-part removable lid with CE protection
Coating	Polished
Agitator	Rack agitator with Teflon bottom and side scrapers
Motor	Mounted on bridge above kettle with soft starter
Adjustable feet	4 hygienic adjustable feet
Thermostat	For electric heating with maximum thermostat

Options

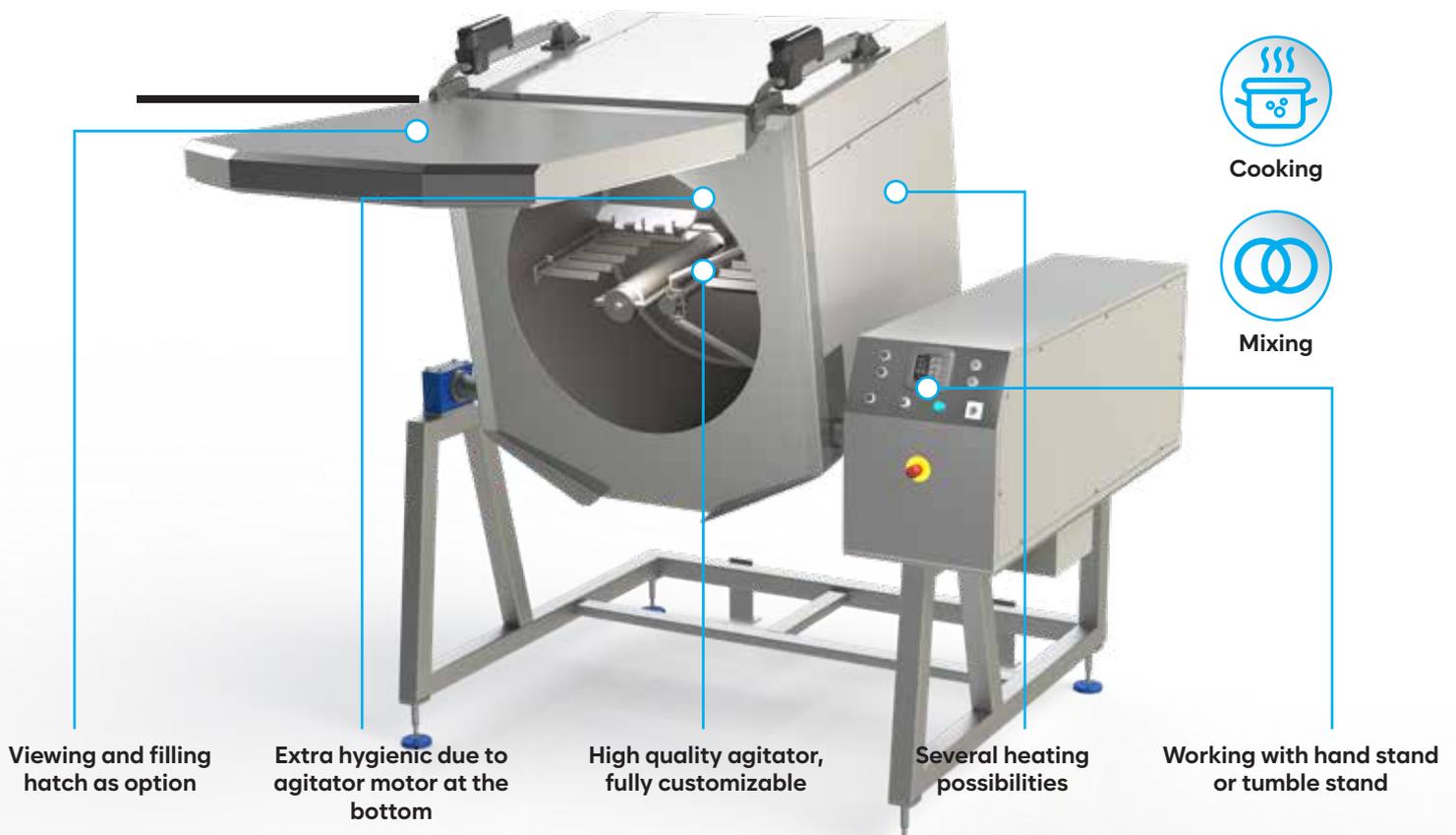
- Stainless steel 316 inner kettle
- Water blasted inner kettle
- Water supply and water counter with MCTTa-MKA 500 control
- 7" touch screen control
- Water supply and water counter with 7" touch screen
- Visunet comfort with 7" touch screen
- Frequency converter for motor speed control
- DN 80-304 butterfly valve - manual
- DN 100-304 butterfly valve - manual
- Viewing and filling hatch
- LED signal in 3 colors
- Cover over motor agitator
- Water wall

Technical data

Type	RWK 250	RWK 350	RWK 500	RWK 750	RWK 1000
Dimension A	1150	1294	1585	1785	1985
Dimension B	1270	1200	1400	1600	1800
Dimension C	1765	1962	1990	2036	2070
Power	30 kW	39 kW	48 kW	75 kW	93 kW
Volume	250 L	350 L	500 L	750 L	1000 L



KRWK AGITATOR KETTLE



Viewing and filling hatch as option

Extra hygienic due to agitator motor at the bottom

High quality agitator, fully customizable

Several heating possibilities

Working with hand stand or tumble stand

Spako KRWK agitator kettle

The Spako KRWK agitator kettle is designed for cooking and mixing products up to 1,000 liters, such as soup, goulash, sauces and ragout. The robust agitator, advanced heating and simple controls make this kettle suitable for processing large batches within the food, pet food and chemical industries. A unique feature is the electric tilting of the kettle in any position you want, such as the tumble position for mixing and the straight position for filling. The tilt height is 700 mm, making it easy to pour out products.

Controls and agitators

The KRWK comes in variants from 350 to 1000 liters, made entirely of stainless steel. The kettle comes standard with 4 hygienic adjustable feet and MC TTa500 controls. The interchangeable agitator is driven from below, making it easily accessible and easy to clean. Several types of agitators are available, such as a fence agitator made of strip or tube or a stainless steel agitator with counter holder. The standard Teflon bottom and side wall scrapers prevent contents from remaining on the wall and bottom of the kettle.

Insulation and temperature

The low ignition inner kettle is made of stainless steel 304 as standard, with stainless steel 316 as an additional option. All sides are thermally insulated and the double wall is filled with thermal oil as standard. The temperature of the double wall can be set individually via microprocessor control, with a maximum temperature of about 170° C.

Cooking with low temperatures

If you are working with ingredients that are not suitable for high temperatures, such as sugar and dairy products, a KRWK with water/steam wall is a good choice. In this type of kettle, there is a water bath at the bottom of the double wall. Through heating, the water is converted into low-pressure steam, allowing you to cook with the lowest possible temperatures with low-burnout cooking. Because of the air pressure, this choice does require additional provisions required.

Specifications

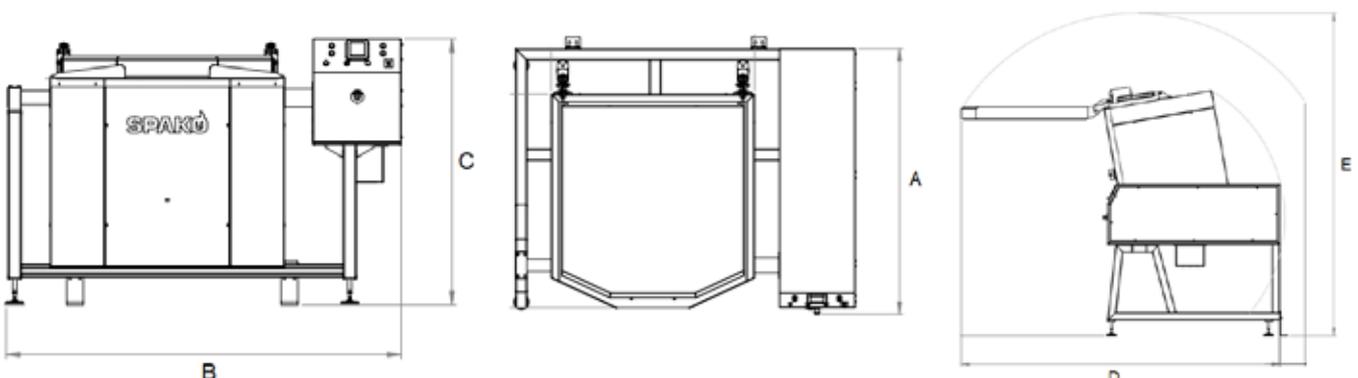
Material	304 stainless steel
Heating	Electric in thermal oil
Inner kettle	Double-walled insulated round stainless steel inner kettle
Control	MCTTa-MKA 500, including buzzer for end of process time. Standard in right-hand column.
Lid	Closed lid with actuators
Coating	Polished
Agitator	U-shaped agitator with Teflon scrapers and a counterholder for better mixing
Motor	Motor under agitator kettle
Adjustable feet	4 hygienic adjustable feet
Thermostat	For electric heating with maximum thermostat
Tilting	Electric tilting with fixed pouring point
Frequency controller	Standard frequency controller for tilting motor

Options

- Steam heated bottom and sidewall
- Steam heated in 2 zones
- Stainless steel 316 inner kettle
- Water-blasted inner kettle
- Water supply and water counter with MCTTa-MKA 500 control
- 7" touch screen control
- Water supply and water counter with 7" touch screen
- Visumet comfort with 7" touch screen
- Frequency converter for motor speed control
- DN 100-304 butterfly valve - manual
- Viewing and filling hatch
- LED signal in 3 colors
- Hand position for turning with open lid
- Pouring sieve

Technical data

Type	KRWK 350	KRWK 500	KRWK 750	KRWK 1000
Dimension A	1670	2360	2360	2360
Dimension B	2135	1850	2345	2500
Dimension C	1560	1600	1740	1820
Dimension D	2990	3340	3460	3470
Dimension E	3100	3410	3660	3670
Installed power	40 kW	49 kW	76 kW	94 kW
Volume (gross volume)	350 L	500 L	750 L	1000 L



WOK



Hygienic removable agitator with motor at the bottom

Direct bottom heating and fast warm-up time

Different agitators possible

Various possibilities for pouring grids and lids

Control and actuators in column for space saving and extra hygiene

Spako WOK

The Spako WOK is designed for stir fry products up to 400 liters. The compact design, robust agitator, advanced heating and simple controls make the WOK suitable for processing small batches within the food industry.

Practical and user-friendly

The industrial WOK comes standard in the

400-liter variant, made entirely of stainless steel. The WOK comes standard with 4 hygienic adjustable feet and MCTTa-MKA 500 control. The machine has an agitator that is driven from below. This makes the agitator easily accessible and easy to clean. The lid consists of two parts with openings to allow moisture to evaporate and color the product. A unique feature is the electric tilting of the WOK to any position.

Specifications

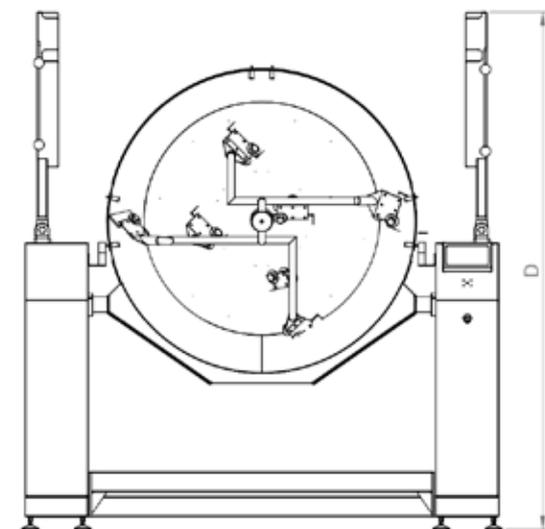
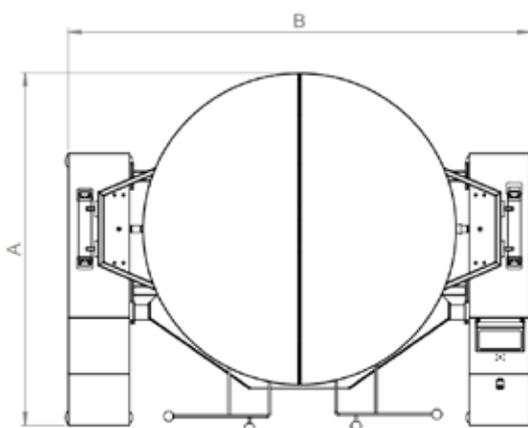
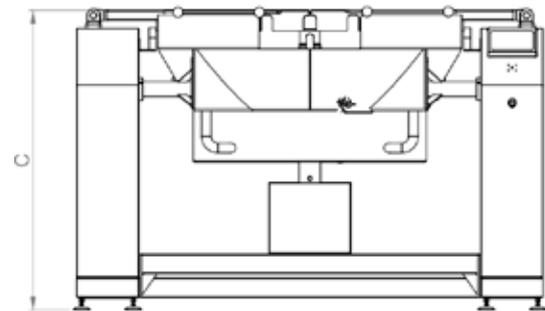
Material	304 stainless steel
Heating	Electric bottom heating
Inner kettle	Single-walled, round stainless steel inner kettle with pouring spout. And with bottom heating with heavy bottom of heat conducting stainless steel.
Control	MCTTa-MKA 500, including ballast and process time control and end of process buzzer
Lid	Two-part open spindle lid with stainless steel hinge
Coating	Polished
Insulation	Insulated underside
Suspension	Suspended in two columns
Motor	Drive agitator at bottom of wok
Agitator	Stainless steel agitator, Teflon bottom and side wall scrapers with spring steel
Tilting	Electric tilting with fixed pouring point
Frequency controller	Standard frequency controller for tilting motor

Options

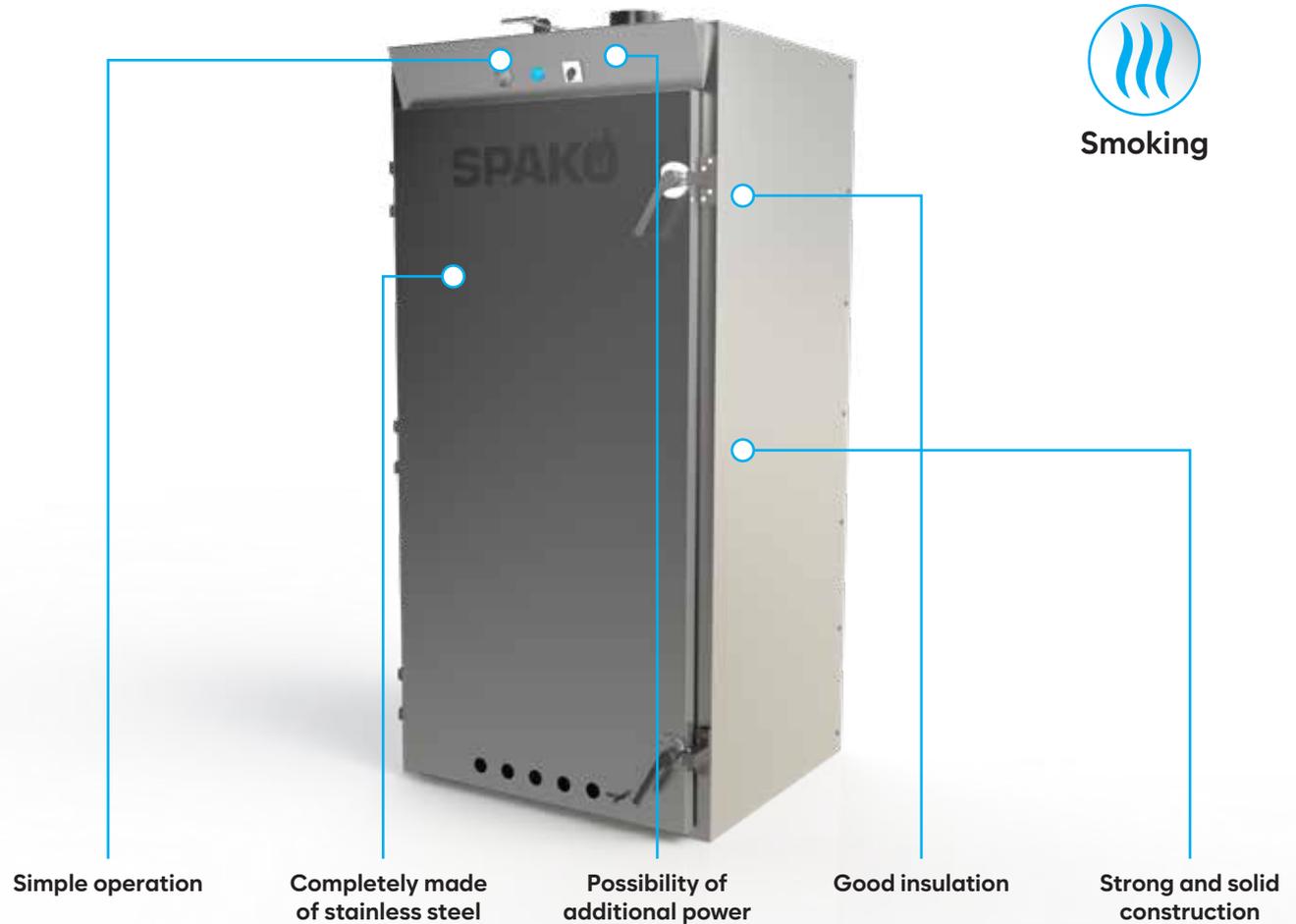
- Stainless steel 316 inner kettle
- Water blasted inner kettle
- 7" touch screen
- Water supply and water counter with MCTTa-MKA 500 control
- Water supply and water counter with 7" touch screen
- Visunet comfort with 7" touch screen
- Closed lid
- LED signal in three colors
- Hand position for turning with open lid

Technical data

Type	WOK 400
Dimension A	1770
Dimension B	2320
Dimension C	1500
Dimension D	2550
Power	54 kW
Volume	400 L



RK SMOKING CHAMBER



Spako RK smoke cabinet

The Spako RK smoker cabinet was developed for staining, drying and smoking artisanal meat, fish and vegan products. This smoker cabinet is made entirely of stainless steel, making it practically indestructible and easy to clean.

Inner chamber and airflow

The stainless steel inner chamber is five-way insulated and has a stainless steel ground sheathing. The door is also insulated and excellently sealed. All of Spako's smoke chambers have standard electric heating, controlled on this cabinet by a mechanical thermostat. Fresh air is drawn in through an adjustable air slide at the bottom of the door. This is preheated through the electrical elements to the thermostatically

set value. This warm air is used to condition the product. Then the smoking process begins, where an even air flow is important. Both the air inlet and outlet are adjustable, and the smoker has an air distribution plate, proven for more than 30 years, which separates the heater and moth tray from the product. Also standard: a hinged tar collection plate under the exhaust, for receding tar moisture from the exhaust pipe.

Smoke outlet

The smoke extraction of the RK is excellent, but in some situations a mechanical air extraction can provide an even more constant process. We supply this extraction, in combination with the necessary stepless speed controller.



Specifications

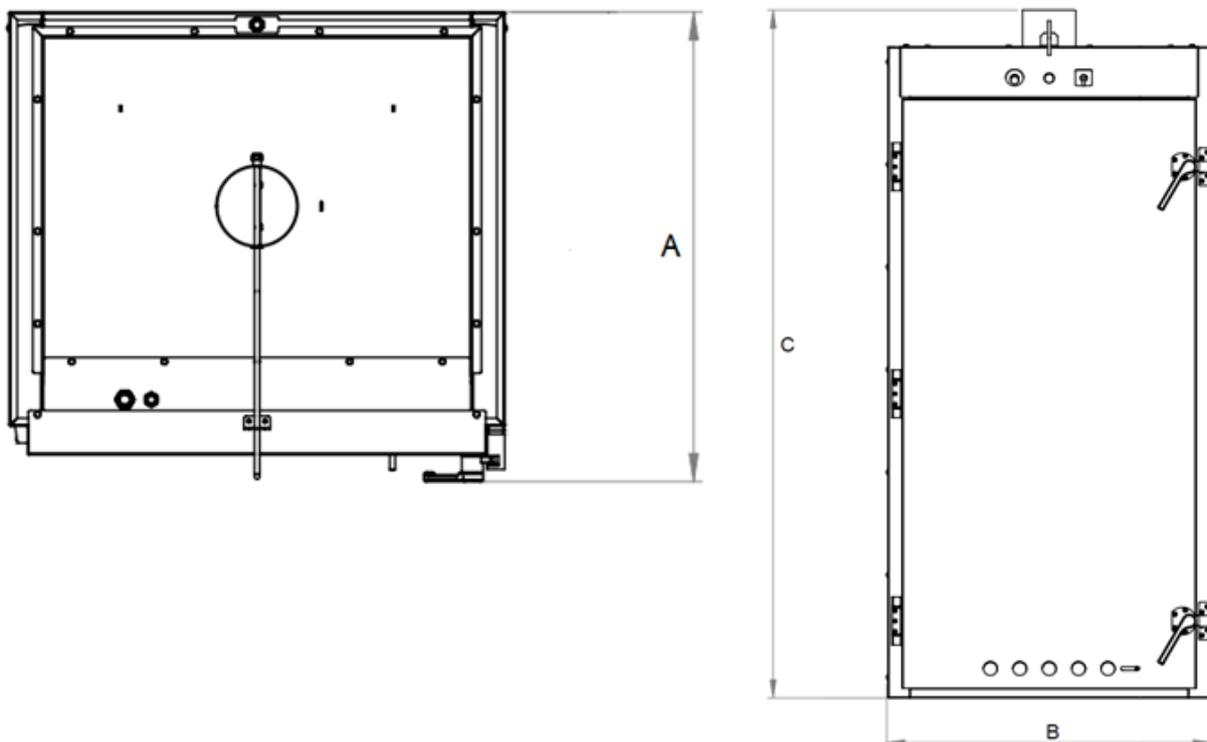
Material	304 stainless steel
Heating	Electric heated
Door	Door with chrome plated hardware
Control	Manual temperature control via mechanical thermostat
Insulation	Insulated design
Air control	Bottom adjustable fresh air inlet, top manual exhaust valve
Smoke type	Combustion smoke
Trolley	RK 80 without trolley, RK 100W and RK 100WD with trolley

Options

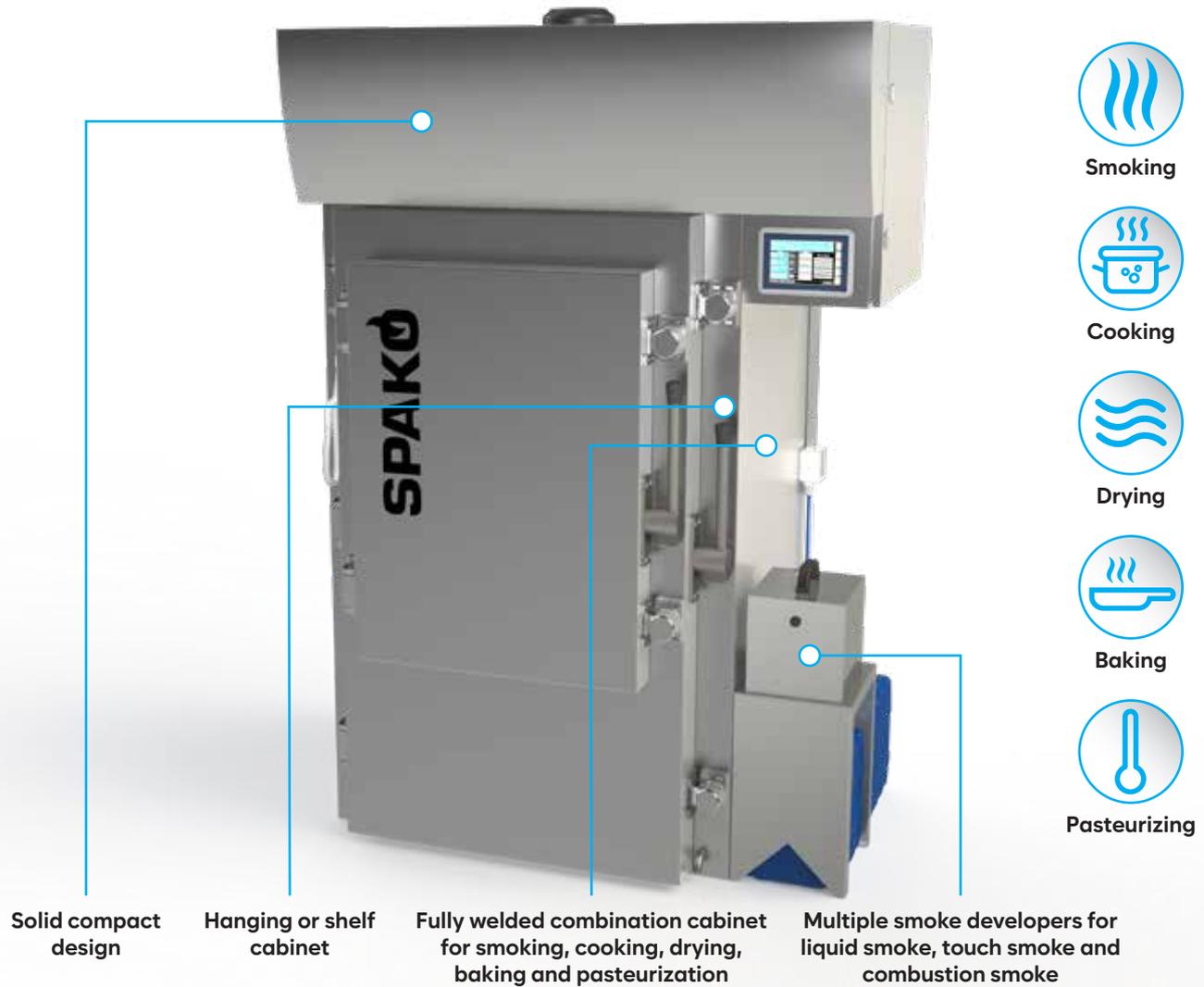
- Digital thermostat
- 3 kW additional heating power
- Extra trolley
- Stainless steel smoke stick
- Top fan with speed control

Technical data

Type	RK 80	RK 100 W	RK 100 WD
Dimension A	890	1080	1180
Dimension B	940	1241	1241
Dimension C	2012	2313	2313
Power	6 kW	9 kW	9 kW



SPM COMBI CHAMBER



Smoking



Cooking



Drying



Baking



Pasteurizing

Solid compact design

Hanging or shelf cabinet

Fully welded combination cabinet for smoking, cooking, drying, baking and pasteurization

Multiple smoke developers for liquid smoke, touch smoke and combustion smoke

Spako SPM combi chamber

The Spako SPM kombi cabinet is designed for maturing, drying, smoking, cooking and pasteurizing products. The SPM series consists of entry-level models for preparing meat, fish and meals and is widely used in the artisan market and small industry.

Inner chamber and fan compartment

The SPM galley cabinet is supplied as standard with a one-piece stainless steel inner cabinet. This makes the chamber easy to clean and the risk of leaks very small. The inner cabinet is insulated with mineral blankets according to the latest technology. On top is the fan section. The stainless steel fan gives a powerful and even airflow, for

optimal heat distribution. In the fan compartment you will also find the electric heating elements and humidifier.

Sealing and insulation

The double-walled door of the SPM can be fitted with a hinged window. Wear-resistant silicone rubber combined with sturdy hanging locking hardware guarantees a good seal of the cabinet. In the chambers of the SPM, drying and low-temperature baking is remarkably good because of the excellent air system. On the overpressure side of the airflow, the used air is exhausted. At the same time, the cabinet on the underpressure side fresh air is drawn in in. The SPM is sheathed with polished stainless steel sheet metal.



Specifications

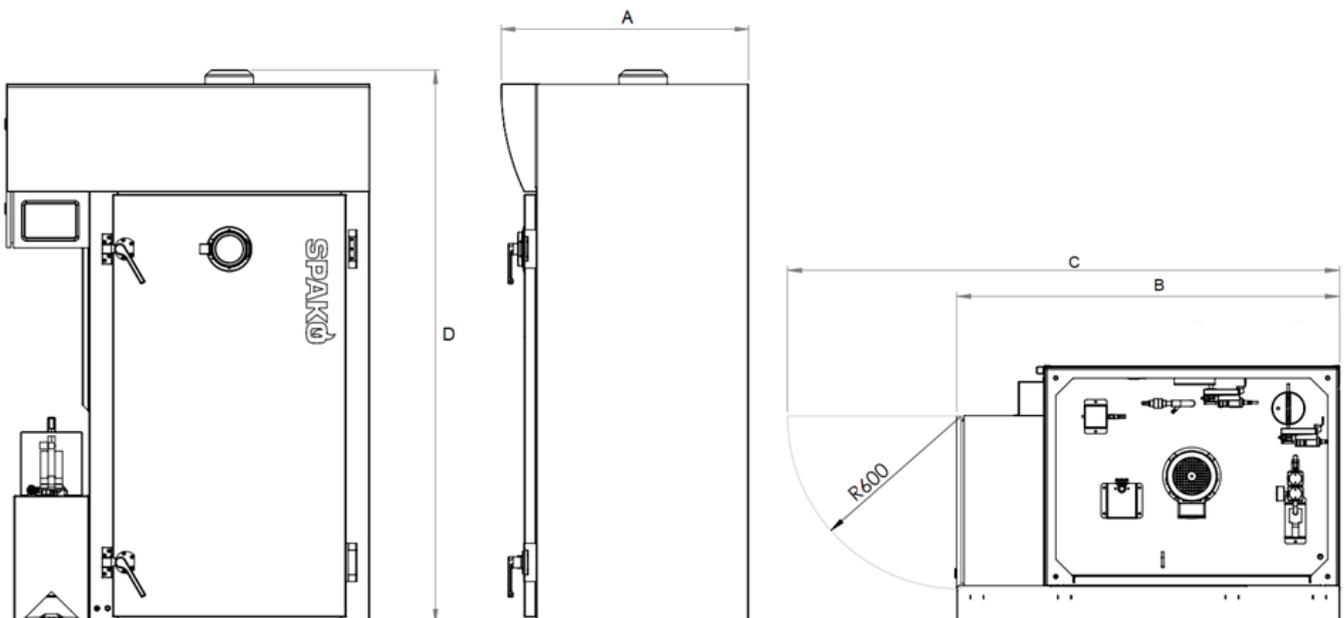
Material	304 stainless steel, finely ground
Heating	Electric heating
Door	Door with silicone rubber seal and toggles
Circulation	Mechanical air circulation infinitely variable
Controls	7" touch screen
Cleaning	Automatic cleaning and built-in nozzles
Valve control	Automatic valve control
Shower	Built-in shower via cleaning nozzles
Frequency converter	Standard frequency converter for speed control of motor
Overflow	Standard overflow
SPM 70-80	Hanging cabinet with inserts
SPM 1180-1490	Includes 1 cart, excluding smoking sticks and grills

Options

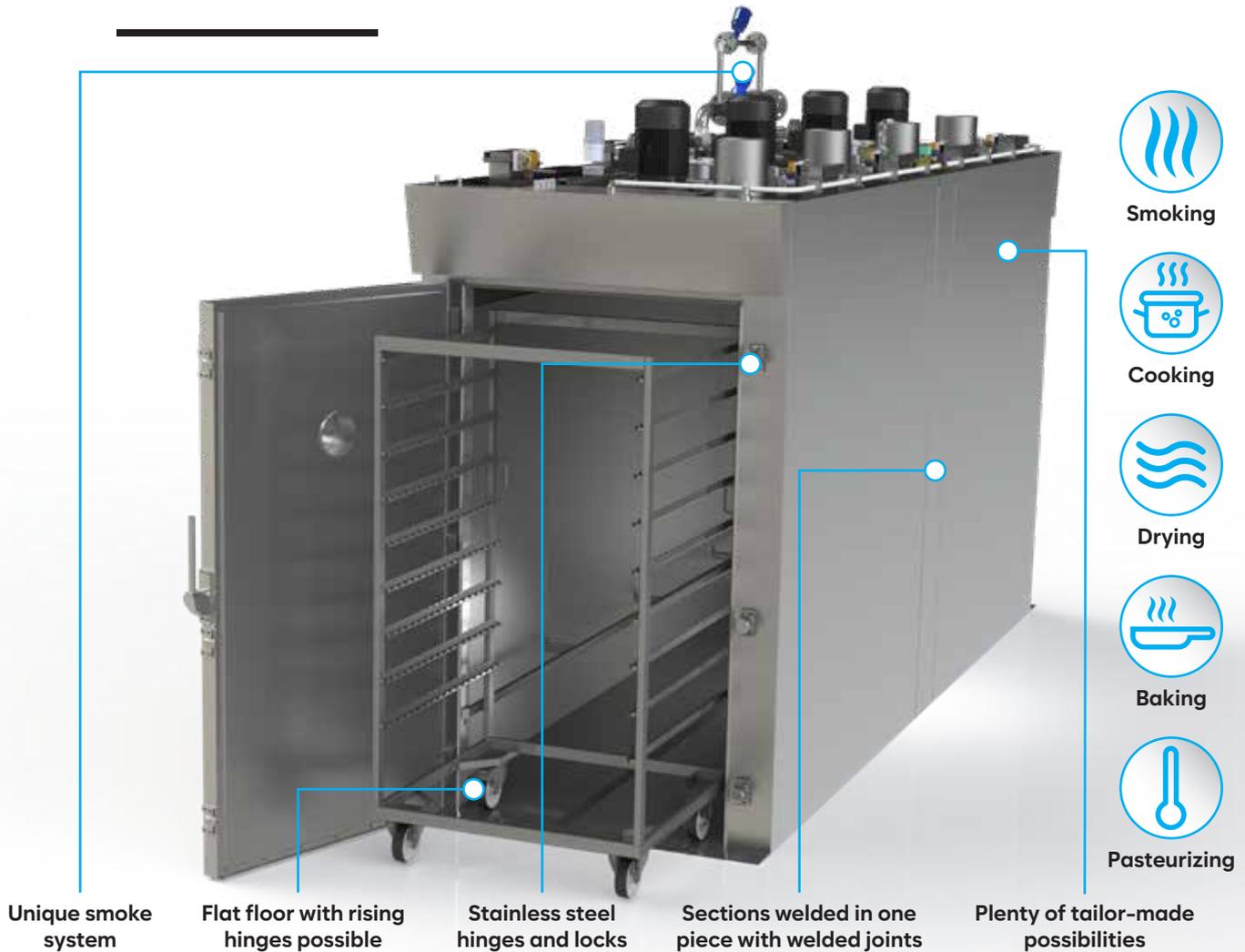
- Climate module with 7" touch screen
- Visunet comfort with 7" touch screen
- Smoke scrubber / condenser for liquid smoke, excl. mounting
- Automatic door with compressed air
- Window in door
- Water cooling
- Stainless steel cooking grid
- Stainless steel smoking stick
- Demonstration

Technical data

Type	SPM 70	SPM 80	SPM 1180	SPM 1490
Dimension A	900	900	1030	1030
Dimension B	1230	1330	1480	1580
Dimension C	1830	1930	2080	2180
Dimension D	2030	2030	2150	2350
Power	9 kW TS kW	11 kW TS 15 kW	16 kW TS 20 kW	20 kW TS 24 kW



AE CHAMBER



Smoking



Cooking



Drying



Baking



Pasteurizing

Unique smoke system

Flat floor with rising hinges possible

Stainless steel hinges and locks

Sections welded in one piece with welded joints

Plenty of tailor-made possibilities

Spako AE chamber

The Spako AE chamber is designed for industrial processing and suitable for all major operations such as drying, smoking, cooking, baking, percolating, showering and limited air conditioning. As standard, this series is suitable for trolleys of 1x1x2 meters.

Inner chamber

The interior sectional box is made entirely of stainless steel and welded and linkable to prevent leaks. In addition, the lack of added seams and sealant makes the cabinet easy to clean. The inner chamber is heavily insulated on all sides with blankets up to 8 cm thick. For high temperature baking chambers, we have a special package,

which consists of high heat-resistant materials and a reinforced inner chamber.

Airflow

On top of the inner cabinet is the fan section. The stainless steel fan with a diameter of 65 cm gives a powerful and even airflow, for optimal heat distribution. On the negative pressure side of the air flow, fresh air is drawn in through two inlets. At the same time, on the overpressure side, the used air is exhausted. This allows the AE chambers to dry remarkably well and bake at low temperatures. The inlet and outlet are both equipped with an electrically driven, low-noise valve motor, controlled via a microprocessor.

Specifications

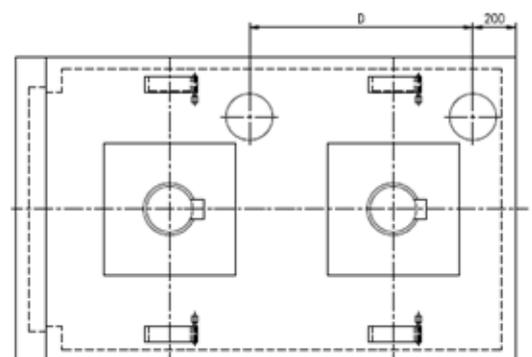
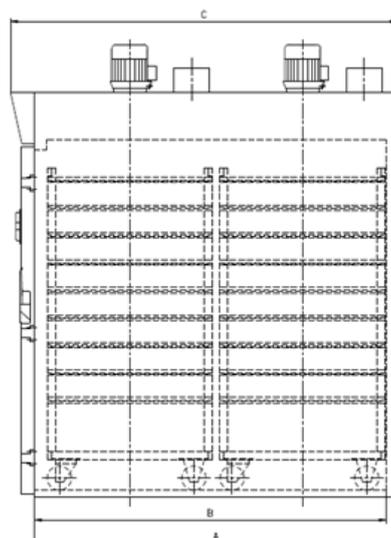
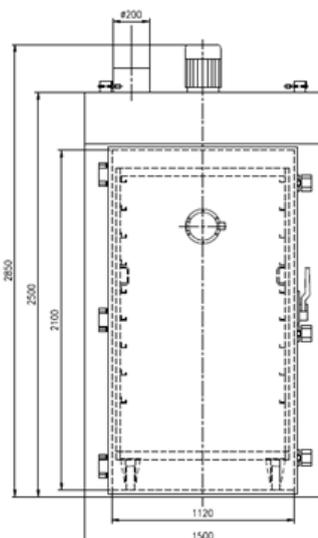
Material	304 stainless steel, finely ground
Heating	Electric heating
Door	Door with stainless steel hinges and lever opener
Circulation	Mechanical air circulation infinitely variable
Controls	7" touch screen
Air Exchange	Air exchange by under- and overpressure
Valve control	Automatic valve control
Frequency converter	Standard frequency converter for speed control of motor
Overflow	Standard overflow

Options

- Touch smoke, 2 smart plates
- Continuous industrial combustion smoke
- Automatic wood humidification
- Liquid smoke generator with pump unit
- Visunet comfort
- LED signal in 3 colors
- Steam heating
- Culinary steam filter for unpacked products
- Automatic cooling with tap water
- Stainless steel cooling pipe with fins for external cooling motor
- Built-in shower
- Automatic door with compressed air
- Flat bottom and door with hinges
- Window in door
- Second rear door with security
- Fish version with folding roof made of U-profiles for mackerel and herring
- Automatic cleaning with stainless steel mixing tank and pump
- Stainless steel trolley with 6 levels and heat resistant wheels up to 100 °C
- Heat resistant wheels up to 200 °C
- Stainless steel cooking grid
- Stainless steel smoking stick
- Demonstration

Technical data

Type	AE2000	AE4000	AE6000	AE8000
Dimension A	1170	2310	3390	4485
Dimension B	1100	2240	3320	4400
Dimension C	1320	2460	3540	4820
Dimension D	-	1x 1080	2x 1080	3x 1080
Power	On demand	On demand	On demand	On demand



KRHK PROCESS KETTLE



Cooking



Cooling back



Cooking/Simmering

Automatic dosing
in and out

For use in a
production line

Ample customization
possibilities

Modular
construction

Spako KRHK process kettle

This process kettle is ideally suited for a semi-automatic or automatic process. For example, the KRHK is widely used for cooking potatoes and vegetables, blanching large quantities of noodles or nasi, and processing meat products or fats. The kettle can be heated electrically or by steam, and for even more output, direct steam injection is also among the options.

Standard or customized

The KRHK is available in a standard variant, or is custom-made by us. In the case of customization, you choose the components yourself, together

with our engineers. We also adapt the mesh size, passage and pitch of the basket to your requirements. The KRHK can be equipped with load cells and extended controls so that everyone can easily work with the process kettle.

Hygiene and contents

The KRHK has an anti-foaming system and/or an aeration system in the process kettle. In addition, the kettle can be cleaned fully automatically via CIP cleaning. Optionally, a hygienic extractor hood ensures optimum removal of odors and air. The KRHK process kettle is available in standard versions of 500 liters, 800 liters or 1300 liters.

Specifications

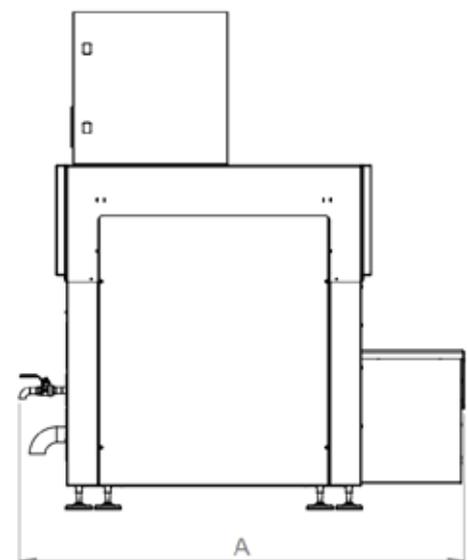
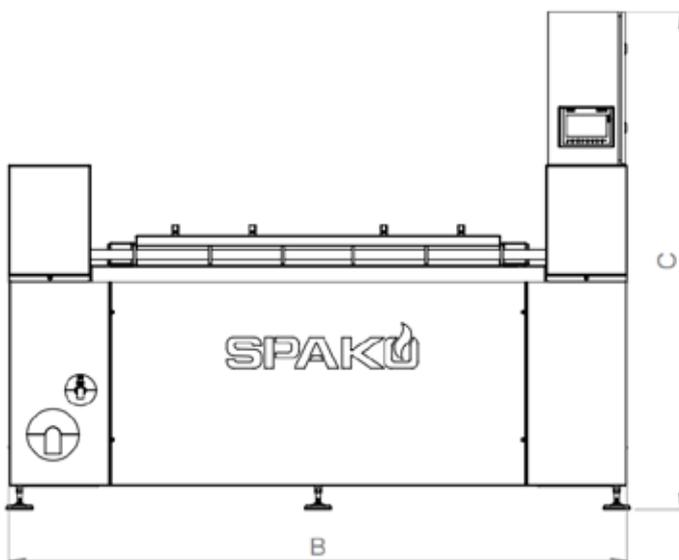
Material	304 stainless steel, finely ground
Heating	Electrically heated with direct bottom heating
Lid	Single-walled lid, pneumatically tiltable
Drain cock	2" electrically operated drain valve
Controls	Siemens PLC
Coating	Sandblasted
Basket	Basket pneumatically tiltable
Cleaning hatches	Including cleaning hatches for cleaning machine
Feet	6 hygienic adjustable feet

Options

- Stainless steel 316
- Water blasted inner kettle
- Standard cart tilter
- Aeration in cooking kettle
- Waste funnel for standard trolleys or gastronorm trays
- Fully automatic CIP cleaning
- Automatic salt and herb dosing
- Various types of baskets with perforation
- Load cells for filling by weight
- In combination with dosing unit

Technical data

Type	KRHK 350	KRHK 500	KRHK 750	KRHK 1000
Dimension A	On demand	On demand	On demand	On demand
Dimension B	On demand	On demand	On demand	On demand
Dimension C	On demand	On demand	On demand	On demand
Power	On demand	On demand	On demand	On demand
Volume	350 L	500 L	750 L	1000 L



PROJECTS



How we work

We combine years of experience with up-to-date knowledge. From that base, we deliver innovative, customer-specific machines and production lines. This starts with the determination of your wishes by our own Spako engineers. They then design a perfectly fitting machine or production line that we produce in-house. The advantage for you? Efficient and therefore cost-saving production, fast delivery and 100% results.

Spako. Simply good.

- High quality machines and production lines
- Optimal return on your investment
- A long life cycle



Customers about Spako

Spako's staff looked closely at what we needed, and created a perfectly suited custom solution for it.



Customers about Spako

We went through a good process with the Spako team, from initial contact to after delivery. Everything was communicated well and clearly!



Customers about Spako

At Spako they go for quality and they don't compromise on that. That was the reason for us to choose Spako.







Made by Spako
Total project consisting of standard machines and custom variations, for the convenience food industry.



PRODUCTION LINES

Spako KKL cooking-cooling line

The Spako KKL cooking-cooling line is a modular system that allows products to be cooked and then re-cooled. This line can be equipped with a standard cart tipper for automatic feeding of the product. On the output side, you can choose to dispense into a dolav bin, norm trolley or gastronorm bins. In addition, you can optionally pump the product via the Spako pump skid.

Operation

The KKL is easy to operate thanks to a Siemens display. You choose from various programs tailored to the product. Anyway, we put the production line together completely based on the parameters of your product. Some of the options:

- An anti-foaming system and/or an aeration system in the boiling kettle.
- An automatic cleaning system via CIP cleaning.
- Both electric and steam heating.
- Automatic indosing of additives such as salt.

Spako SCK continuous cooking kettle

The Spako SCK is a continuous cooking kettle, cooking line or wellline. It is completely designed



with lower and upper belt and equipped with a variable capacity thrust pump. The dunnage and conduction of the bottom and top belts ensures a large output. The thrust box is adjustable in height for precise adjustment.

Dimensions

The SCK is available as standard in belt widths of 600, 800 and 1000 mm. Depending on the type of product, we choose the optimal ratio between belt width, length and production output. In addition, the SCK is equipped with a non-insulated wash hood and telescopic pipe.

Standard or customized

The SCK is available in a standard version, or is custom-made by us. In the case of customization, you choose the components yourself, together with our engineers. In addition to this production line, we also make pasteurizing lines for the food sector. For more information check out the projects on our website.



📷 Spako KKL cook-cool line



📷 Spako SCK continuous cooking kettle

Custom production lines

In addition to our standard machine range, we make complete customized solutions. The KRHSI 825 is a fine example. We completely assembled this direct steam injection-heated boiling kettle according to customer requirements. The steam injector is located in the free space under the basket. The basket itself consists of Trislot screening plates and can tilt in front of the machine for easy cleaning. In addition, the machine is

equipped with load cells, for weighing the input product. Also want to put together your ideal machine? Let us know!



📷 Custom cooking kettle KRHSI 825



EXPERIENCE CENTER

Try our Spako machines

Try our machines for yourself, with your own products! In the Spako Experience Center, our engineers are waiting for you. How does your product cook or smoke? How does it mix or clump? These kinds of questions are essential. That's why it's nice to test our machines and lean on the knowledge of Spako's engineers. In our Experience Center you test the following machines:

- Smoke chamber SPM 80 TS with touch smoke
- Smoke chamber SPM 80 with combustion smoke
- Smoke chamber SPM 80 with liquid smoke
- Cooking kettle DWG 150 with agitator
- Cooking kettle GVR 150 with agitator
- Cooking kettle RHP 250



A MORE SUSTAINABLE SMOKING PROCESS

Rudin®CleanSmoke: the sustainable alternative to conventional smoking

At Spako, we always think ahead. Hence our cooperation with Ruitenberg Ingredients from Twello. They developed a solution that combines the advantages of traditional smoking with less harmful substances: Rudin®CleanSmoke. Atomizing your smoke cabinet with Rudin®CleanSmoke creates a cleaner process that complies with future laws and regulations.

Rudin®CleanSmoke is a purified smoke applied in a misting process using compressed air. The result is a smoke cloud barely different from a conventional smoke cloud, but purer. Atomization occurs in a closed circuit, with no other emissions such as nitrogen or carbon monoxide. And that while time, temperature, humidity and speed of the circulating air correspond to the conditions of conventional smoking!

The advantages of Rudin®CleanSmoke

- The same results as with conventional smoke in terms of taste, color and shelf life.
- Smoke without harmful substances such as ash, soot, tar and PAHs.
- Smoked products remain free of contaminants.
- Up to 80% less CO2 emissions and up to 80% less particulate matter than conventional smoking.
- Save up to 50% on processing time in the smokehouse.
- For use in new and existing smoke chambers.

Want to know more about Rudin®CleanSmoke? Visit www.ruitenberg.com or email sales@spako.com!



RUITENBERG
INNOVATION AS MAIN INGREDIENT

SPAKO SERVICE

Breakdown service

A problem with a machine? The employees of our own service department are ready! When you call, they first try to solve the problem by phone or remote connection. Is this not successful? Then a technician will come visit you at a time that suits you. All Spako dealers also guarantee this high level of service or engage us directly. And good to know: under normal market conditions we have 80 to 90% of the machine parts in stock. This allows us to quickly replace parts.

Service module Spako connect network

Prevent problems and disruptions through the Spako connect network. When you connect your machine to this network, our experts perform checks in the background. With the predictive maintenance service module, they can take

immediate action if a machine or production line threatens to fail. Indispensable to prevent downtime and therefore unnecessary costs!

Service contract

In addition to our standard service and the service module in the Spako connect network, we advise all our customers to conclude a service contract. That way you are assured of structural maintenance that increases machine production time and prevents unnecessary downtime. A service contract also contributes to clarity about the costs of service maintenance and thus to the most transparent possible relationship.

"More efficient processes, that's what it's all about!"





A SPAKO MACHINE FOR EVERYONE

Financial solutions

Perhaps the investment in a Spako machine seems too large. Or investing just isn't convenient. Fortunately, we also offer tailor-made financial solutions. So there is a Spako machine for everyone!

Spako used

Through Spako used we buy used machines back. These are overhauled by our technicians and checked on more than 30 points, after which they are ready for a new productive life. Thus we prevent waste on the one hand. And help customers for whom a new a new machine is just too expensive.



SPAKO FINANCIALS

Answers to every financial question

The employees at Spako financials will help you with financial information surrounding the purchase of a machine or production line. Maybe the bank asks for certain data. Do you want to

know the exact cost price of a product? Or how to minimize the impact of a purchase on your cash flow. We provide clear answers and help you think about financial possibilities tailored to your needs.



Leasing

Rental

Financial security
Fixed monthly fee

Financial security
Fixed monthly fee



Period
Fixed period fixed cost

Period
Flexible period fixed costs



Cashflow
No worries about cash flow, due to a fixed amount per month instead of high unexpected costs.

Cashflow
No worries about cash flow, with temporary capacity expansion within your company.



Service
Get the most out of every machine with the Spako service contract.

Service
Only young machines with full service by Spako.



SPAKO FACTS

Number of machines delivered
6000

Production area
+-14.000 m²

Number of engineers
6

Number of countries we deliver to
20

Largest product from a Spako machine
Guinness Book of Records meatball weighing 643
kilos





Amsterdam



Rotterdam

Weeze



Eindhoven

Spako

Düsseldorf



Brussel

Maastricht

Luik

SPAKO

FOOD MACHINERY

**More efficient processes,
that's what it's all about.**

2023 edition 10

Curious about all the possibilities? Visit www.spako.nl or contact our specialized sales staff, at sales@spako.nl or +31 (0)493 - 35 21 80.



 Spako machines in the production line Vida Rice table products

VIDA

Kortijzer 11
5721 VE Asten
+31(0)493 - 35 21 80
www.spako.nl