



# Model M205 Cooker - Coater

*Excellence and Integrity Since 1907*

"Putting quality into the entire process" is our ultimate goal at A.C. Horn & Co. Making perfect caramel corn is the goal for the Perfection Series Cooker/Coaters. These precision built machines are engineered to give you decades of superior performance and durability. Caramel corn, peanut brittle and other caramel coated products can be manufactured at capacities ranging from 300 lbs/hour to 1,000 lbs/hour. Optional features can be purchased to produce Kettle Corn at capacities of 400 to 1000 lbs/hr. Program design features and operating simplicity have made this machine the one chosen worldwide by leaders in the snack food industry. The Perfection Series Cooker/Coaters are extremely accurate and easy to operate, giving you the ability to precisely control all your manufacturing variables to obtain the best product.

**Dual Flight Agitator:** This efficient new design gently and thoroughly blends your ingredients resulting in precisely coated product.

**New State of the Art Ignition System:** A microprocessor controlled pilot system provides reliable ignition with all safeguards necessary in today's operation environment.

**Flame Monitoring System:** Provides safety checks allowing long term, dependable flame monitoring, using safety interlock technology.

**Digital Temperature Control:** This pre-programmed digital temperature controller informs the operator when to add ingredients, ensuring consistent quality, batch after batch.

**High Efficiency Pre-Mix Combustion System:** Precisely mixes the air and gas in order to maximize fuel efficiency and minimize fuel consumption.

**Cooking Kettle:** This cooking kettle is durable, quick heating and easy to clean.

**Pneumatic Hydraulic Discharge System:** Variable speed actuators precisely control the discharge of the product. The power interlocks safely maintain the kettle position even during power loss.

**Double Wall Insulation & Heat Deflectors:** The heat shield protects the operator during the cooking process. All motor and gear systems are protected for long life.

**All Stainless Tubular Frame:** Tubular stainless frame with adjustable feet provides ease of cleaning and great appearance.

**Mezzanine & Frame for Control Panel:** Numerous standard configurations are available and easily modified to suit your plant's needs. All stainless steel construction with removalbe handrails. Equipped with a non-slip floor and stairs.

**Processing Center:** Our PLC controlled, easy to use touch screen, is equipped to control the agitator, discharge system, safety interlocks and digital temperature controller with audible signals, are all secured and protected in a stainless steel NEMA 4 enclosure, allowing operator to control all cooking variables from one location.

**Optional: Aluminum Feed Hoppers with Load Cells,** Automatically measures and discharges precisely the amount of popped popcorn necessary for your recipe.

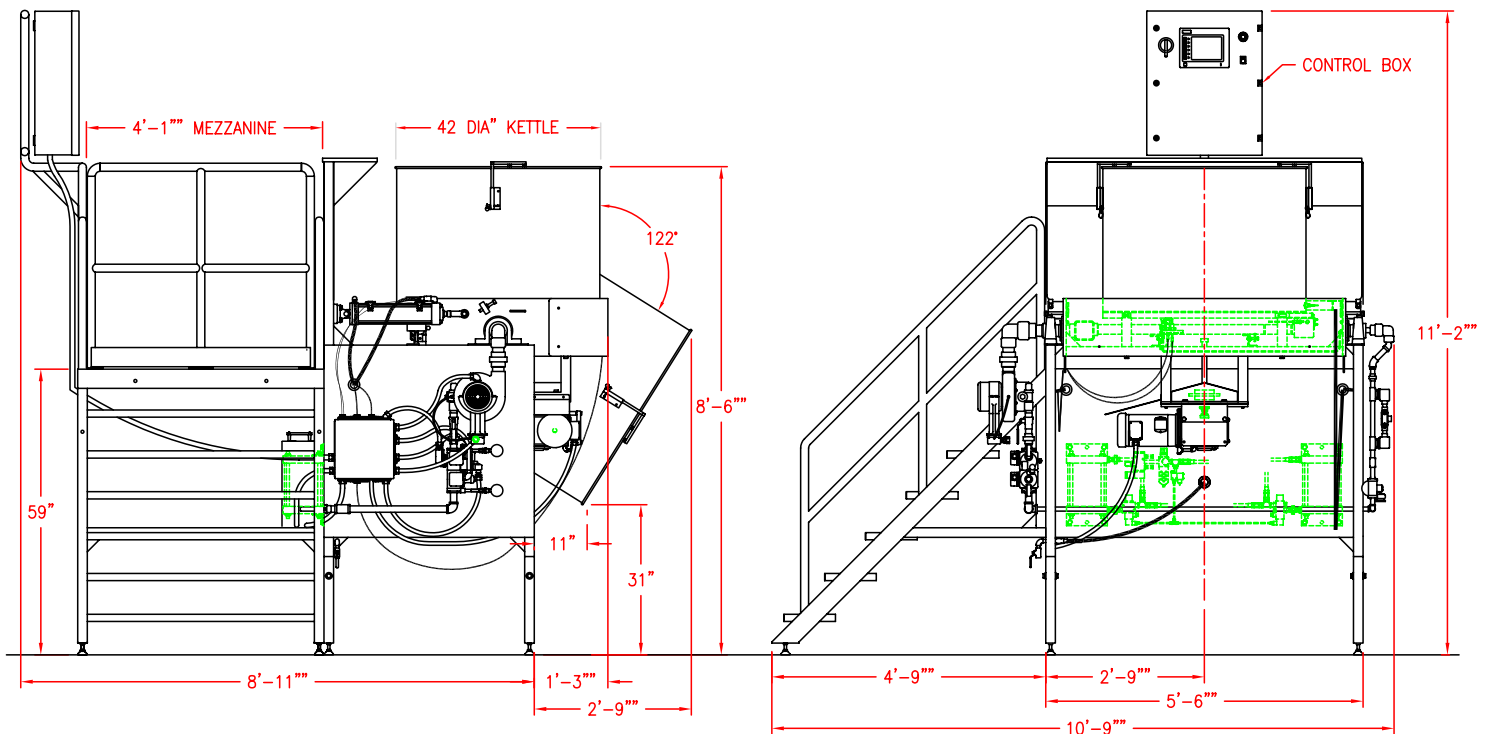


*Shown - Dual Kettle Unit  
with optional feed Hoppers*

# Perfection Series Cooker-Coaters

TYPE OF MACHINE	LBS/HR CAPACITY (Per Kettle)	MAXIMUM BURNER RATING (BTU /HR)	VOLTAGE
205	300 - 500 LBS/HR (136 KG - 227 KG)	550,000 BTU	115/220-440V

Note: The above information are estimates only, actual lbs/hr depends on customers processes. As a result some design changes may be necessary and your particular machine may differ in some respects from the machine detail in this brochure.



## CONVEYORS

- \* Belted, Chain & Roller
- \* Screw, Auger
- \* Accumulating, Diverting & Inspection
- \* Horizontal & Incline

## SPIRALS

- \* Winchester Smooth-Flo Chute
- \* Bin Fillers & Hopper Systems
- \* Retractable Spiral Systems

## POPCORN EQUIPMENT

- \* Turnkey Popcorn Lines
- \* Dry/Hot Air Popcorn Poppers
- \* Coating Systems
- \* Cooling Tumblers & Tables
- \* Rotary Cooler Separator
- \* Flight Transfer Conveyors
- \* Cyclones
- \* Popcorn Ball Machine

## CUSTOM METAL FABRICATION

- \* Fabricated parts per customer prints
- \* Holding / Storage Tanks
- \* Platforms & Mezzanines
- \* Walkovers & Stairways
- \* Stack & Hood Systems
- \* Cooling Tunnels
- \* Metal Detection Integration
- \* Weigh Detection Integration
- \* Tote Dumper
- \* Cluster Buster

## EDIBLE NUT EQUIPMENT

- \* Turnkey Nut & Nut Butter Lines
- \* Roasters (Batch, Continuous & Rotary)
- \* Whole & Split Nut Blanchers
- \* Granulators
- \* Mills
- \* Pre-cleaning Systems
- \* Coolers

## SERVICES

- \* Plant Layout & Space Planning
- \* Turnkey Mfg Services
- \* Installation Services
- \* Project Management
- \* Consulting & Observation Sev.
- \* Equipment Design & Development
- \* Engineering & CAD Support
- \* Conceptual Renderings & Proposals
- \* Contract Manufacturing Services
- \* Maintenance Program Support

## MASA PROCESS EQUIPMENT

- \* Stone & Stonless Mills
- \* Masa Hogs
- \* Masa Pumping Systems



Manufactures of Cantrell, Bauer, Manley & Winchester equipment.