

A.C. HORN & CO.

Cantrell International

Excellence and Integrity Since 1907

Model M320 Cooker / Coater

Putting quality into the entire process. The 320 Cooker/Coater has the A.C. Horn & Co. quality and more, all built into its unique single process design. Ingredients are added when the pre-programmed temperature set points are reached and the alarm is activated. The cooking/coating process continues until the coated corn is ready! This Cooker/Coater is ideal for caramel corn, peanut brittle, kettle corn (with optional agitator) and other candies. With a single 320 producing up to 100 lbs/hr, you can count on the same consistent quality you have come to expect in all of A.C. Horn's/Cantrell's snack food equipment. With an alternate flight system, this unit can Oil-Pop popcorn at approximately 70/lbs hour.



"Soft-Blend" Flighting System -

This patented process gently folds your popped popcorn into the caramel syrup with little or no breakage, evenly coating each kernel.

24" Diameter Kettle Heating - Elements are integrally cast into the base for fast and even heating. Its sanitary design allows for easy clean up.

Stainless Steel Construction - The frame is easy to clean and looks like new after years of use.

State of the Art Temperature Indication & Control - Audibly and visually notifies the operator when to add ingredients and when the cooking cycle is complete.

NEMA 4 Stainless Steel Control Panel - Protects the electronic components during clean up or from spillage.

Drive System - This heavy-duty gear motor is pre-set to the precise speed required to mix syrup thoroughly and to coat caramel corn gently.

Precision Balanced Design - The discharge process is almost effortless with the balanced cradle assembly discharging at 21" High.

NEW "Duratuff" Thermocouple - A stainless steel sheath encases the thermocouple wire, protecting it from damage, and ensuring consistent, clear signals from the kettle to the temperature controller. A stainless steel spring retainer protects the wire during the discharge cycle.



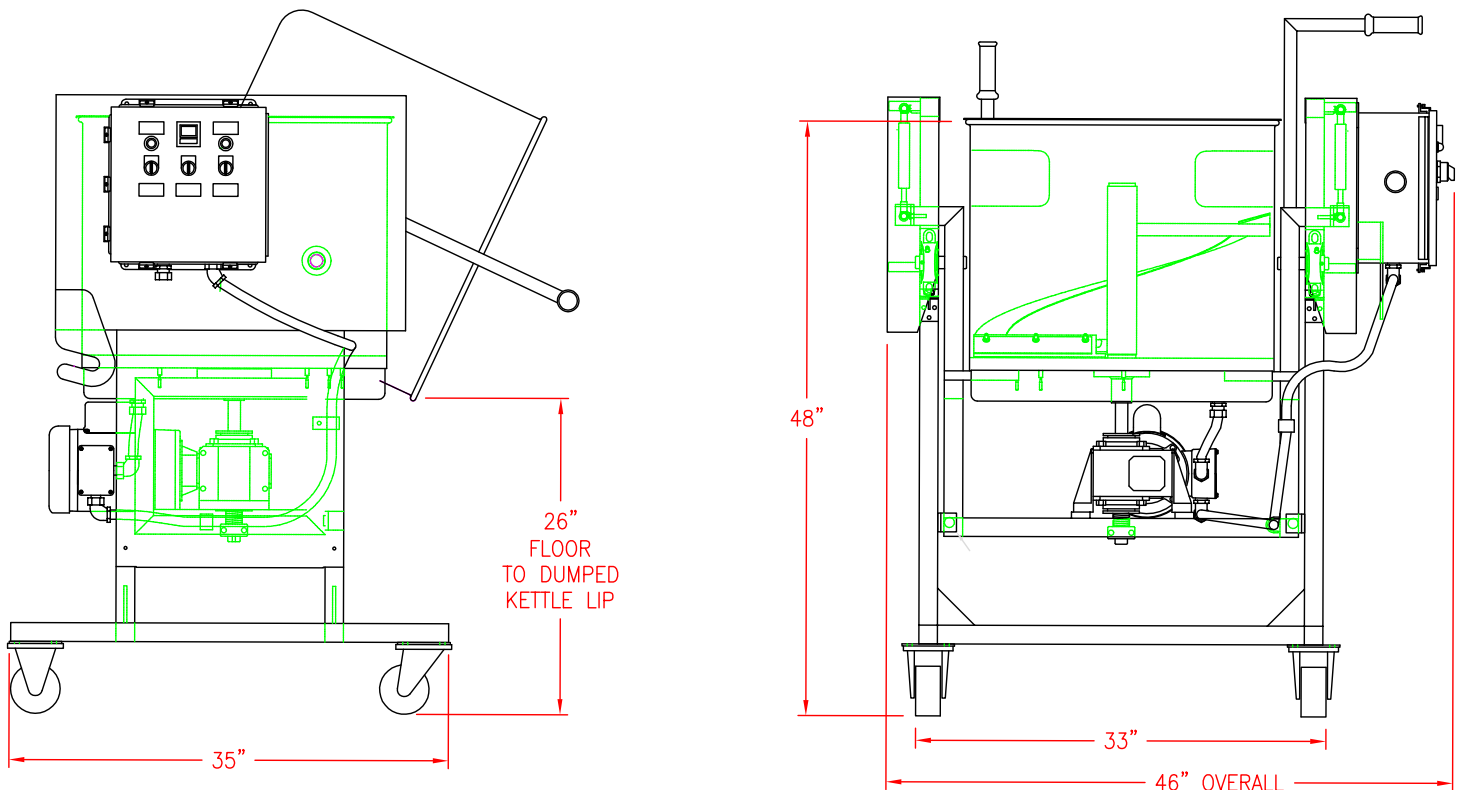
- Standard Model Shown

320 Cooker/Coater

TYPE OF MACHINE	LBS/HR CAPACITY (Per Kettle)	MAXIMUM ELEMENT RATINGS	VOLTAGE
320	up to 100 lbs/hr	5,000 & 6,000 watts	230-115V

Capacities for Cooker/Coaters are based on incoming temperatures of 180-185 degrees F.

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 detaild 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

