

TECHNICAL DATA



Serie	COOKER
Model	CT50EI
Intended Use Of The Machine	The COOKER is intended for the professional production and processing of pastry and gastronomic products obtained through mixing and cooking processes.

Features

Sizes cm	Height	Width	Lenght
	168	115	80
Weight kg	300		

Functioning

Electric machine suitable for mixing and cooking high density doughs. The "bain-marie" cooking concept exploits the circulation of diathermic oil inside the triple-wall tank, realized according to the user's security principles.

Structure

Machine completely made of stainless steel Aisi 304

Electrical Box

Inside stainless steel side box IP54

COMPONENTS



Mixing Tool with bottom and side scrapers



Electronic thermostat to regulate the cooking temperature



Heating Timer



Handwheel drive to turn the tank

Specifications

Tank Capacity		lt	50
Inside tank size	diameter	cm	42
	depth	cm	40
Product making quantity	kg	min	15
		max	25
Power	Kw		
	motor		3.00
	heating elements		6.00
Mixing	Variable speed		
Main Stirrer	min rpm		15
	max rpm		75
Temperature	°C	max	160
Voltage	Volt	400/3/50 Hz	

OPTIONAL

