

Mech
Masz
Szczeciński
sp. z o.o. sp.k.



**HEATING
AND MIXING.**



Cream Cooker

Bowl capacities: 30, 60, 80, 120, 200, 300 and 500 litres

MULTI COOKER CREAM COOKER MACHINE

Modern product with wide range of applications in bakeries, pastries and gastronomy

- heating
- brewing
- cooking
- melting
- roasting
- blending



MK Cream cooker

- Versatile machine intended for production of choux pastry, pastry cream, fruit jam, coating, stuffing, various mixtures, melting chocolate, for any recipe requiring heating and smooth blending;
- 3 shell coated bowl : internal coat filled with oil as heating source; outer coat with air isolation prevents from temperature loss and ensures secure operation;
- 2 gear drive for models 30, 60, 80, 120l (variable speed with inverter in option); for bigger models: 200, 300, 500l inverter in standard equipment;
- Mixing tool with side and bottom scrapers preventing from sticking the product to the wall or burning; in option available special double tool intended for dense mass helping to break dough particles;
- Easy removable scrapers without tools for washing or replacement;
- Bowl cover with inspection funnel for monitoring the process or for adding ingredients;
- Max. temperature of heating oil: 150°C;
- Safety switch to protect from overheating;
- All machine elements which get in contact with food are made of high quality acid-resistant steel or food grade materials;
- All important electrical elements are placed inside electric box at machine side protected from impact of high temperature or fumes;
- Discharge by tilting the bowl with hand wheel (models 30, 60, 80, 120l), motorized tilting (models 200, 300, 500l), or by dispensing tap (option for smaller models);
- Bowl lock at any position by tilting;
- Timer - manual or automatic working mode;



Accessories



AVAILABLE MODELS

Model	Bowl Capacity Minimum [litre]	Installed Power [kW]		Oil Volume [l]	Machine Weight [kg]	Dimensions W x D x H [mm]
		Heaters [kW]	Motor [kW] 1 / 2 gear			
MK-30 / MK-30Z	3	4	0,37/0,45	12-12,5	116/121	960 x 725 x 1530
MK-60 / MK-60Z	4	6	0,6/0,8	17,5	150/154,5	960 x 780 x 1635
MK-80 / MK-80Z	4	9	0,6/0,8	19,5	158/162,5	960 x 740 x 1635
MK-120 / MK-120Z	12	12	1,3/1,8	29	232/236,5	1120 x 905 x 1810
MK-200/Z	22	15	3,0	41	328	1300 x 1200 x 1990
MK-300/Z	35	24	5,0	67	611,5	1635 x 1335 x 2200
MK-500/Z	50	45	5,0	67	730	1900 x 1560 x 2400

* Models with letter Z are equipped with drainage tap

** Maximal capacity to be adjusted by machine operator/depends on product consistency

*** Maximal heaters power by starting all at the same time

Model	VALVE SIZE
MK-30Z, MK-60Z, MK-80Z, MK-120Z	DN50
MK-200Z, MK-300Z, MK-500Z	DN80



Panel LCD (option)



Full automation and process supervision

Save up to 25 recipes and programs
Full control of your processes in real time



tilting bowl



3 layers bowl



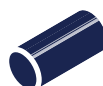
oil layer



max temperature 150°C



the valve trigger



AISI 304 stainless steel



easy and safe control



cover safety lock



mobile castor design



Cream cooker MK-500