



**30
60
140
250**

CREAM COOKER

**Intensive working
of pastry
products**

**Large kitchen and
food industry**

INTENSIVE WORKING OF PASTRY PRODUCTS

Delicate and rapid Bain Marie preparation of creams for fillings: crème patisserie, sabayon, Chantilly; preparation of jams. Perfect accessory for breaking down and mixing water with food fats for the preparation of mixes for bigné – choux pastry puffs and other recipes.

LARGE KITCHENS, FOOD INDUSTRY, COLLECTIVE CATERING

Refined mixing of ingredients with spatula equipped with scrapers and mixer tool. Homogeneous Bain Marie preparation of mixes: béchamel sauces, potato purée, risottos, polenta and sauces.

SIMPLE AND FUNCTIONAL

Bain Marie with diathermic oil warmed by electric resistance. Easy removal of doughs with bowl which can be tilted to 90° or offload exit point (series in models for 140 and 250 litres). Tubular structure in stainless steel facilitates washing and cleaning.

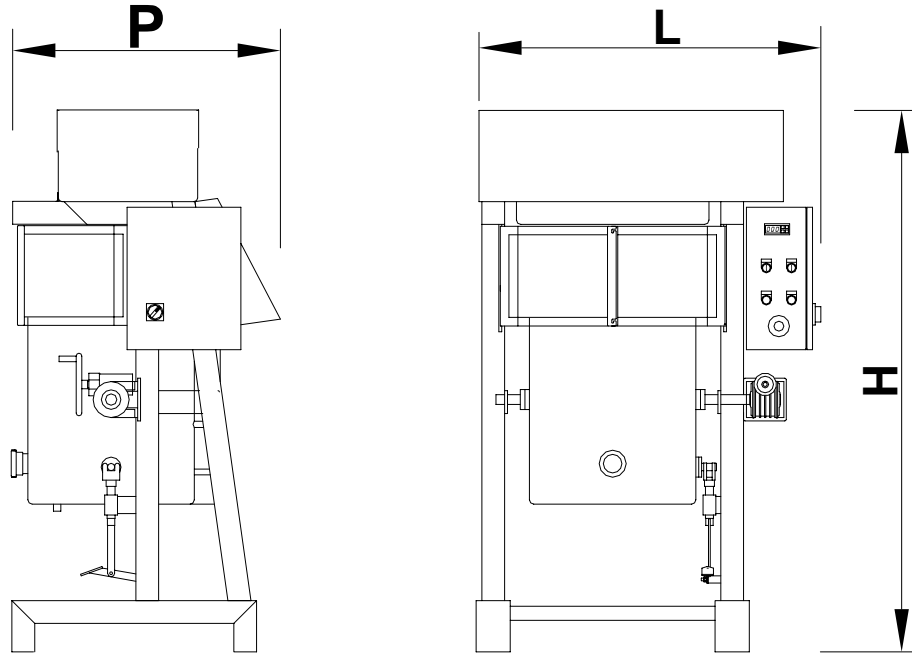
OPTIONALS

Steam operated cooking system for more rapid and intensive use of the machine. Inverter device for simpler setting of optimum mixing speeds. Blender with special scraper for processes requiring forced blending phase, timer and acoustic device to indicate end of cooking.





CC 30 - 60- 140 – 250 CREAM COOKER TECHNICAL FEATURES



Model		CC 30	CC 60	CC 140	CC 250
Bowl volume	Lt	30	60	140	250
Tools turns (min/max)	Rpm	35/70	35/70	35/70	35/70
Heating power	Kw	4,0	6,0	12,0	16,0
Mixing motor power	Kw	0,75	1,1	2,2	2,5
Total power	Kw	4,75	7,1	14,2	18,5
Input current V. 230	A	17	26	48	64
Input current V. 400	A	10	15	28	37
Total length	P mm	600	820	950	1050
Total width	L mm	800	980	1200	1300
Total height	H mm	1390	1700	1950	2000
Net weight	kg	120	145	270	360

SUPPLIED STANDARD EQUIPMENT

Structure, guards, bowl, paddle and safety guard made of AISI 304 stainless steel	Overvoltage and overload motor protection
Direct movement transmission through a 2 speed motor reducer	Tension 400 V - frequency 50 Hz - 3 phases
Manual bowl overturning through a motor reducer for models 140 and 250, manual through a lever for models 30 and 60	Four meters of cable with CEE plug
Diathermic oil temperature probe with visualization on control panel	Operating/Maintenance instructions and CE statement of Compliance
Draining tap on the bottom of bowl (optional on mod.30 – 60)	Pallet packaging with nylon
Bowl with interspace and electric heating	

OPTIONAL EXTRA EQUIPMENT

Bowl insulation	Emulsifier (lumps breaker)
Draining tap on the bottom of bowl (optional on mod.30 – 60)	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Electronic speed control (inverter)	Wooden crate

