

CS-10 COOKER & STRETCHER



ADVANTAGES



- Homogeneous & efficient mixing
- Short batch times • 220 V operating voltage
- PLC controlled process
- Directions of movement (*same direction or opposite direction than the other one*), rotation speed and time of augers can be adjusted

APPLICATIONS



- **Mozzarella** • Kashkaval • **Pizza cheese** • Analogue and imitation cheeses

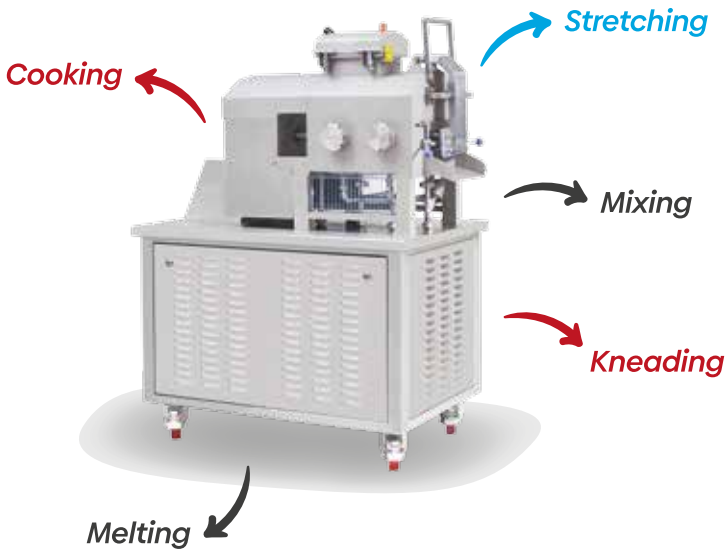
FEATURES



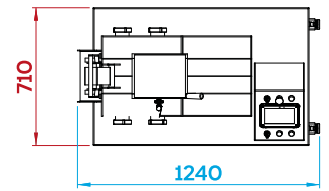
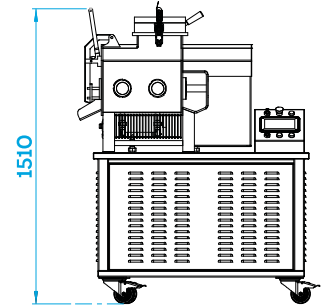
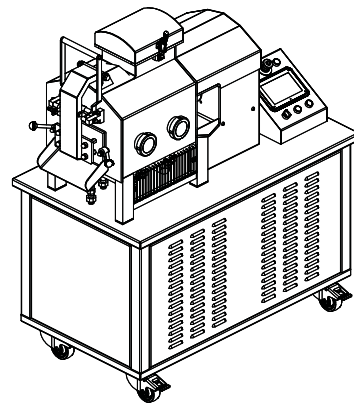
- Two independent counter-rotating augers with two motors & gearboxes • Direct steam injection (*for cooking*)
- Augers with frequency inverter (*0-160 rpm*)
- Automatic discharge by pushing of the augers
- Indirect steam heating from double jacket
- Intermittent steam can be supplied by PLC system
- Steam separation & filtration & pressure regulation devices



CAPABILITIES



DIMENSIONS



Machine Data:

Machine body capacity
Processing capacity

kg
kg

20
8-12



Yazibaşı Mahallesi, Fatma Tonkuş Cd.
No:15/1, 35875 Torbalı/İzmir/Türkiye



+90 (232) 853 73 59



+90 (232) 853 70 77



info@uzermak.com