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CCM-200

COOKER & COOLER & MIXER



ADVANTAGES

- Short batch times • Easy cleaning • Durable machines
- Homogenous mixing and effective cutting • All-in-one
- Complete product emptying • PLC controlled process
- Configurable for many different applications
- Easy to integrate in a production line



APPLICATIONS

- Processed cheese • Spreadable cheese • Dressings • Sauces
- Pureed food • Ketchup • Mayonnaise • Hummus • Ganache
- Praline • Confectionery fillings • Almond paste • Marzipan
- Creamy desserts • Butter preparations

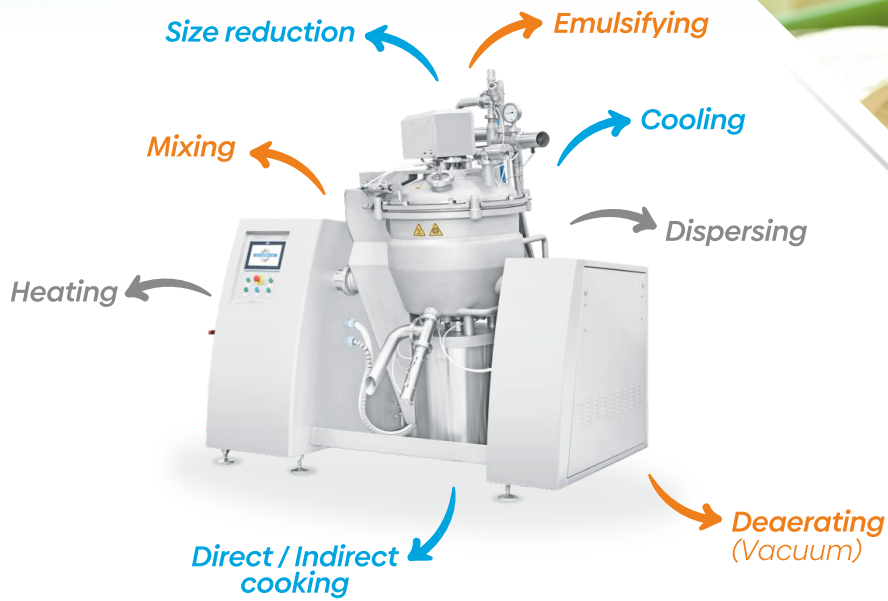


FEATURES

- Frequency controlled main motor: 3 knives with 300-3000 rpm
- Motor and gear for scraper arm • Direct steam injection
- Double jacket (heating/cooling) • Water cooled mechanical seal
- Vacuum pump • Discharge valve • Steam separation, filtration and pressure regulation devices • Bowl is automatically tiltable
- Lid opening closing is automatic

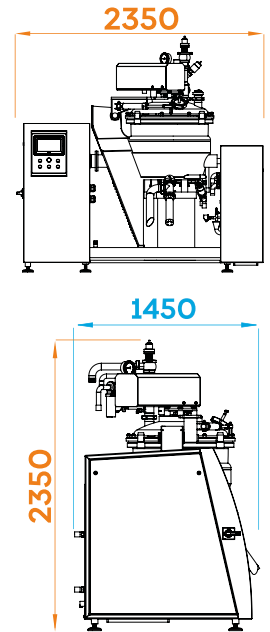
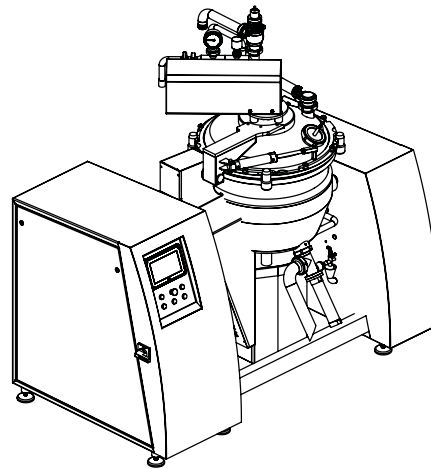


CAPABILITIES



CCM-200

DIMENSIONS



Machine Data:

Bowl content	(l) approx.	200
Batch quantity	(l) min-max	60-170
Steam supply	Kg/h	250
Working temperature	°C max	95 (125/opt.)

Energy Requirement:

Total electric consumption	kW/A	51/99
Power	V	310-415
	Hz.	50/60



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