



www.uzermak.com

# CCM-5

## COOKER & COOLER & MIXER



### ADVANTAGES

- Ideal for laboratory use • Short batch times • All-in-one
- 220V operating voltage • Complete product emptying
- PLC controlled process • Easy cleaning • Durable machines
- Homogenous mixing and effective cutting
- Configurable for many different applications



### APPLICATIONS

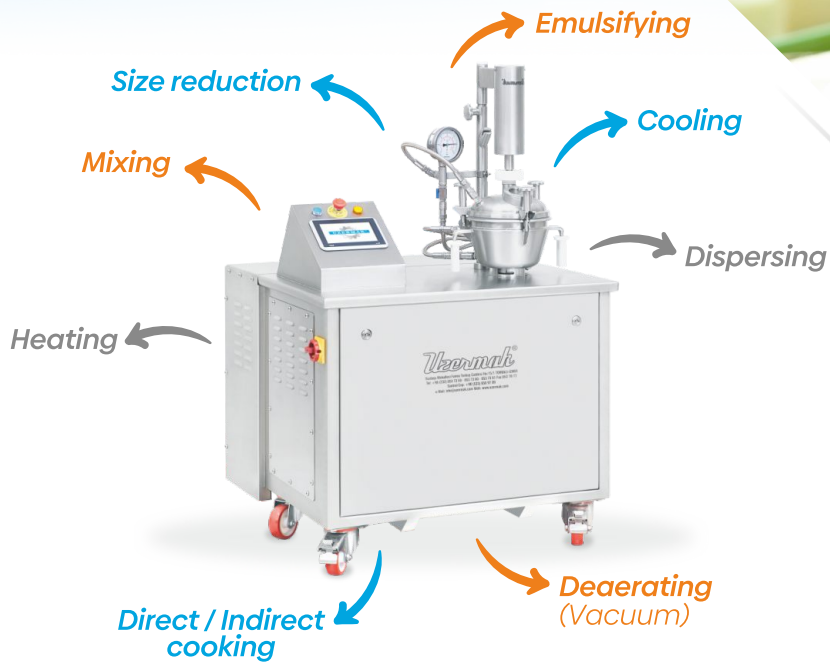
- **Processed cheese** • Spreadable cheese • **Dressings** • Sauces
- **Pureed food** • Ketchup • **Mayonnaise** • Hummus • **Ganache**
- Praline • **Confectionery fillings** • **Almond paste** • Marzipan
- Creamy desserts • **Butter preparations**



### FEATURES

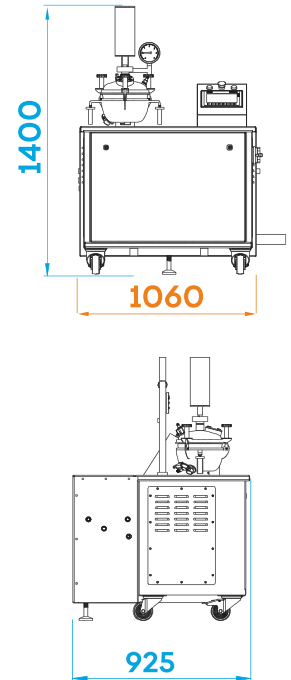
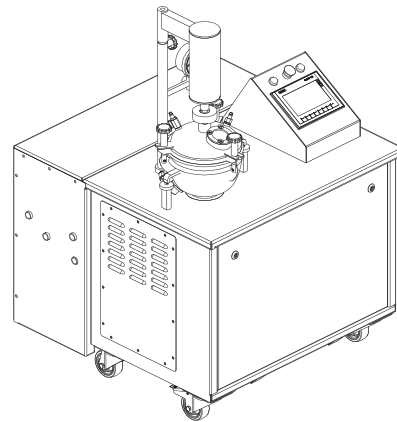
- Frequency controlled main motor: 2 knives with 300-3000 rpm
- Direct steam injection • Double jacket (heating/cooling)
- Vacuum pump • Manually removable bowl & cover
- Steam separation, filtration and pressure regulation devices

## CAPABILITIES



**CCM-5**

## DIMENSIONS



### Machine Data:

Bowl content	(l) approx.	5
Batch quantity	(l) min-max	2.5
Steam supply	Kg/h	10
Working temperature	°C max	110

### Energy Requirement:

Total electric consumption	kW/A	1,62 / 7,71
	V	220/380/410
Power	Hz.	50/60



Yazibasi Mah. Fatma Tonkus Cad. No:15/1  
35875 Torbali-Izmir/TURKEY



+90 232 853 73 59/60/61



+90 232 853 70 77



info@uzermak.com