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CCM-110

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**

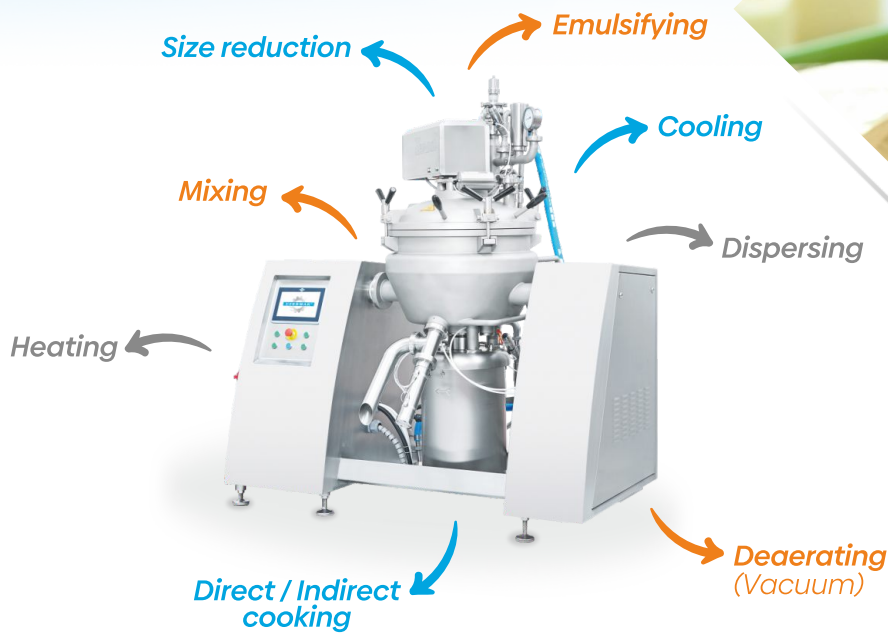


FEATURES

- Frequency controlled main motor: 2 knives with 300-3000 rpm
- Motor and gear for scrapper 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

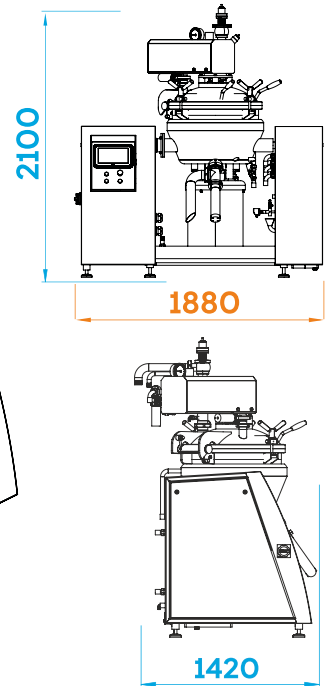
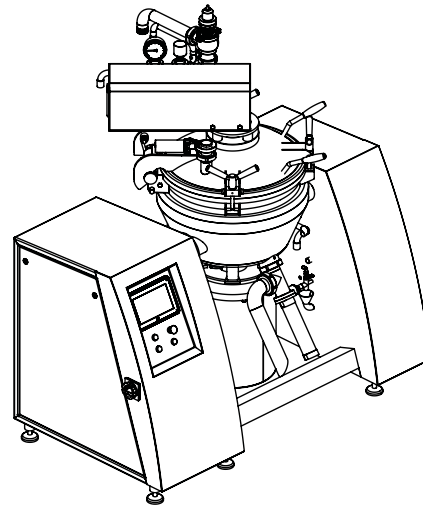


CAPABILITIES



CCM-110

DIMENSIONS



Machine Data:

Bowl content	(l) approx.	110
Batch quantity	(l) min-max	30-80
Steam supply	Kg/h	120
Working temperature	°C max	95

Energy Requirement:

Total electric consumption	kW/A	24/48
	V	310-415
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