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# CCM-400

## 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

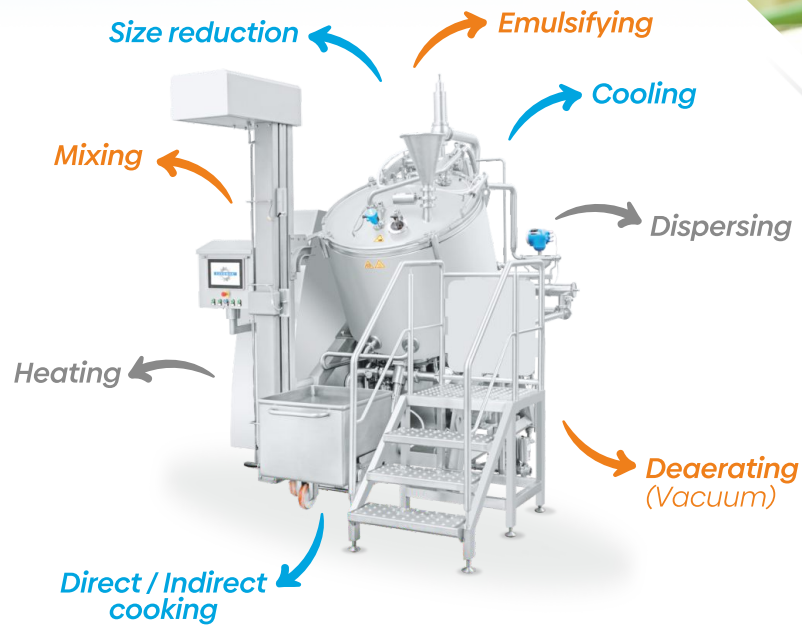


### FEATURES

- Inclined design • Frequency controlled main motor: 2 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
- Lid opening closing is automatic • Lifter • Discharge pump • CIP pump

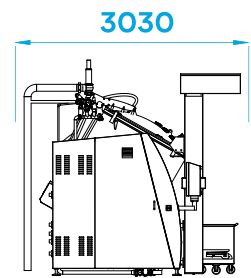
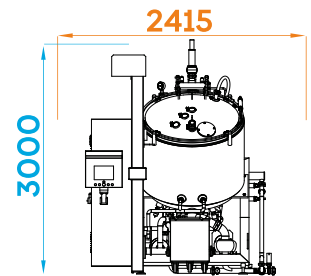
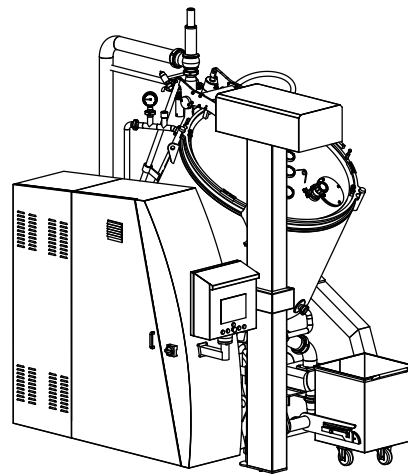
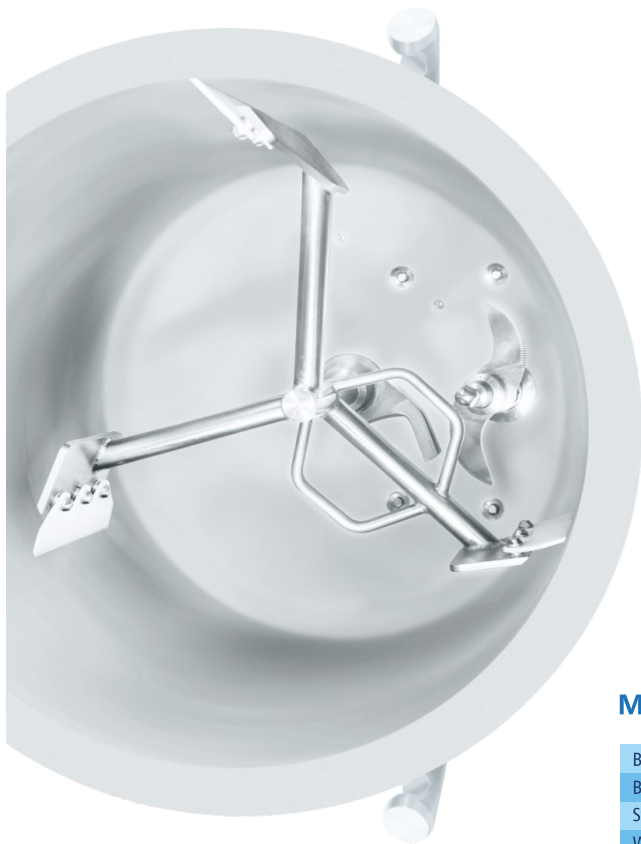


## CAPABILITIES



**CCM-400**

## DIMENSIONS



### Machine Data:

|                     |             |               |
|---------------------|-------------|---------------|
| Bowl content        | (l) approx. | 910           |
| Batch quantity      | (l) min-max | 150-400       |
| Steam supply        | Kg/h        | 600           |
| Working temperature | °C max      | 95 (125/opt.) |

### Energy Requirement:

|                            |      |          |
|----------------------------|------|----------|
| Total electric consumption | kW/A | 51,4/107 |
| Power                      | V    | 310-415  |
|                            | Hz.  | 50/60    |



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