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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

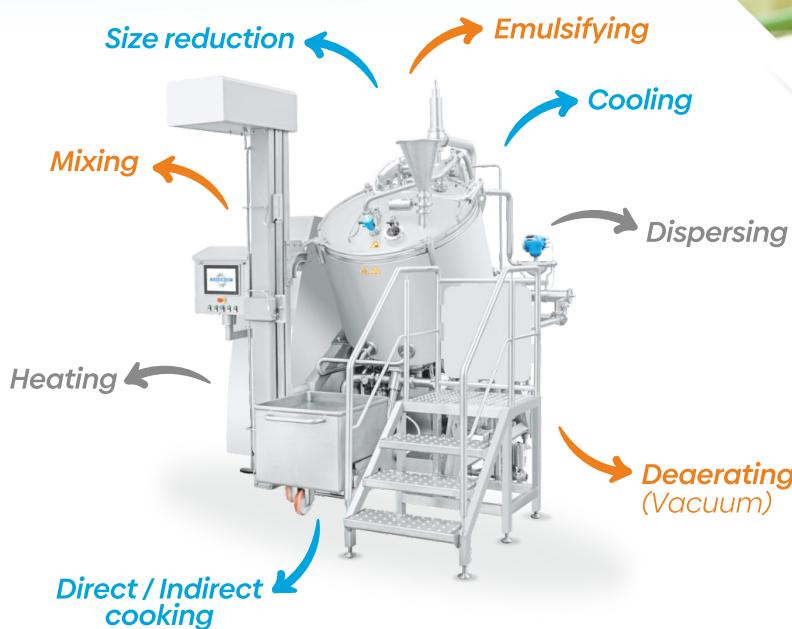
APPLICATIONS

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

FEATURES

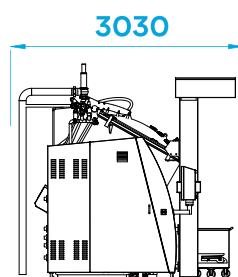
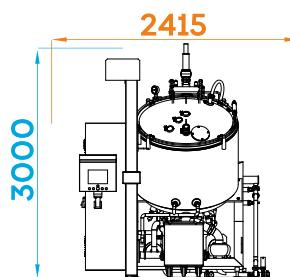
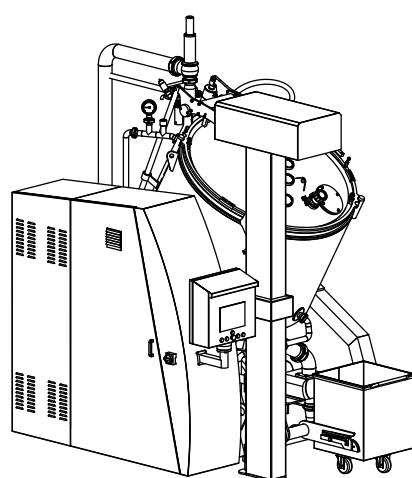
- Inclined design • Frequency controlled main motor: 2 knives with 300-3000 rpm • Motor and gear for scrapper arm
- Direct steam injection • Double jacket (heating/cooling)
- Water cooled mechanical seal • Vacuum pump • Discharge valve
- Steam separation, filtration and pressure regulation devices
- Lid opening closing is automatic • Lifter • Discharge pump • CIP pump

CAPABILITIES



CCM-400

DIMENSIONS



Machine Data:

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

Energy Requirement:

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



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