

DATA SHEET

HOT CREAM COOKER AMC100

Suitable machine for making any type of dough or sauce that also requires quick and uniform cooking, while being able to work at room temperature. Ideal for rotisseries, restaurants, hotels, meat processing plants, pre-cooked food manufacturers, and other collective catering establishments. Designed and manufactured for various uses such as making croquettes, béchamel sauce, general sauces, pastry cream, diluting chocolate, preserves, syrups, nuts, cheese creams...



TECHNICAL SPECIFICATIONS:

- Manufactured in satin-finished AISI304 stainless steel.
- Double-walled stainless steel cauldron.
- Heating system through stainless steel sheathed electric resistances, immersed in thermal oil.
- Three working positions: continuous rotation in the same direction, rotation with pause, reverse rotation, and automatic tank positioning for emptying.
- Stirring paddle with Teflon scrapers, removable for cleaning.
- Complete control panel consisting of an emergency stop and electronic board.
- Variable speed drive.
- Built according to CE regulations.
- Temperature range from 50°C to 160°C.
- Tilting kettle up to 100°C.
- Water resistance rating IP6.
- Safety valve for overpressure.
- Drain tap [optional].
- Adjustable speed, maximum 90rpm.

MODEL: AMC100

DIMENSIONES: LENGT 750mm. / WIDTH 1100 mm. / HIGH 1730 mm.

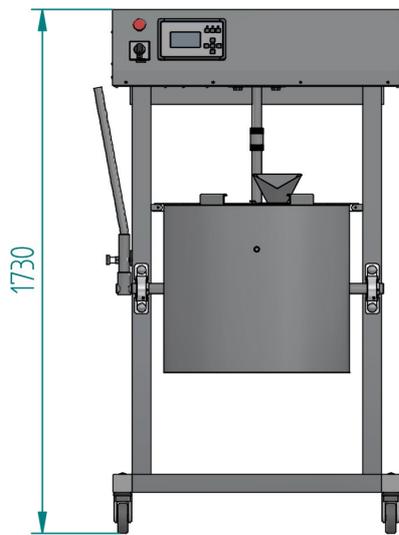
POWER RESISTANCE: 9 KW.

MOTOR POWER: 1,5 KW.

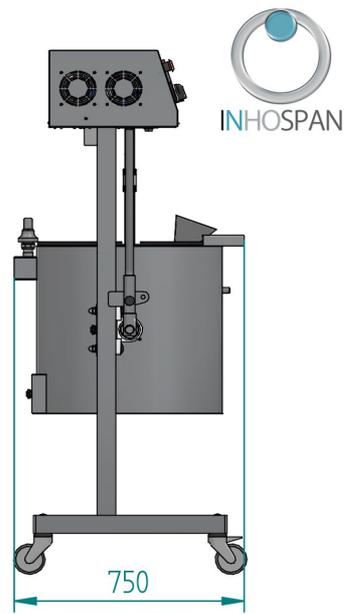
CAPACITY: 104,5 L.

VOLTAJE: 380V III.

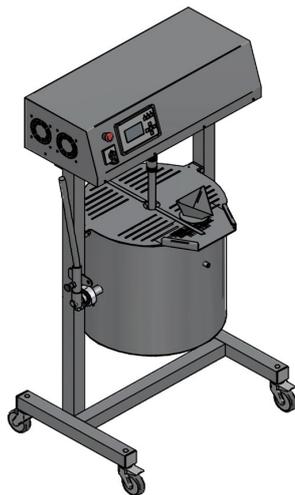
DIMENSIONS



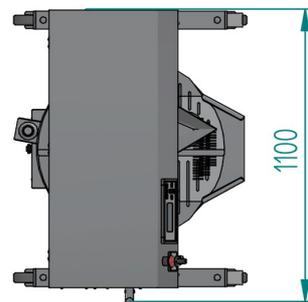
VISTA FRONTAL



VISTA LATERAL



VISTA ISOMÉTRICA



VISTA PLANTA

APROXIMATE WEIGHT: 205Kg.
ELECTRICAL CONECTION: 400V, 3N, 50/60

The company reserves the right to make technical modifications without prior notice.

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Ø CONTAINER: 550mm.
DEPTH OF CONTAINER: 440mm.
MAXIMUM CAPACITY: 104,5 L.
BOILING TIME OF WATER: 15-20min.

V1.1 - 2022/04/19