

TECHNICAL DATA

HOT CREAM COOKER AMC100

This machine is suitable for making any type of dough or sauce that requires quick and uniform cooking, although it can also work at room temperature. Suitable for: rotisseries, restaurants, hotels, meat factories, pre-cooked food manufacturers and other collectivities. Designed and manufactured for various uses such as the preparation of croquettes, béchamel, sauce in general, pastry cream, diluting chocolate, jams, syrups, dried fruit, cream cheese...



TECHNICAL FEATURES:

- Made of satin-finished AISI304 stainless steel.
- Double body stainless steel boiler.
- Heating by means of stainless steel armoured electric heating elements, immersed in thermal oil.
- Three working positions: continuous rotation in the same direction, rotation with pause, reversed direction rotation and automatic positioning of the tank for emptying.
- Removable removable remover blade with Teflon scrapers for cleaning.
- Complete control panel consisting of: emergency stop and electronic board.
- Speed variator.
- Built according to CE regulations.
- Temperature from 50°C to 160°C.
- 100° tilting kettle.
- IP6 water resistance.
- Overpressure safety valve.
- Drainage tap. [optional].
- Adjustable speed, maximum 90rpm.

MODELO: AMC100

DIMENSIONS: LENGTH 1020 mm / WIDTH 740 mm / HEIGHT 1730 mm.

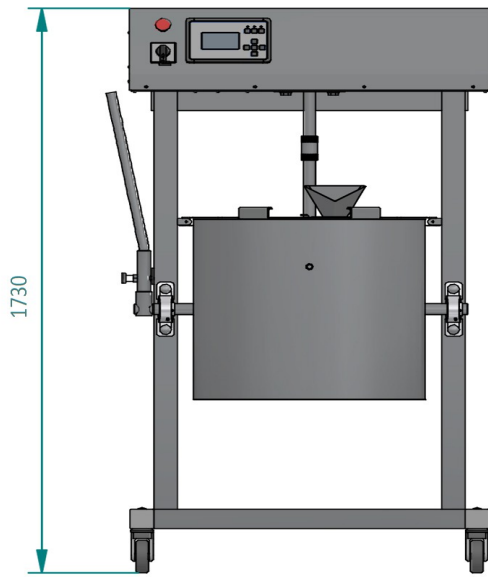
POWER RESISTANCES: 12 KW.

MOTOR POWER: 1,5 KW.

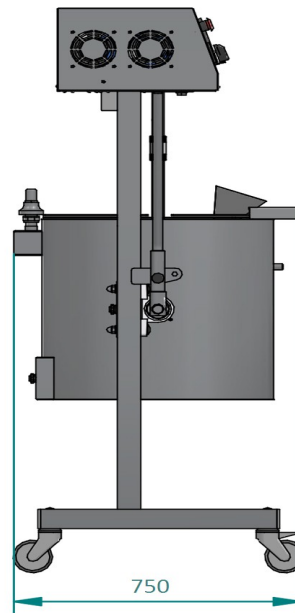
CAPACITY: 100 L.

VOLTAGE: 380V II..

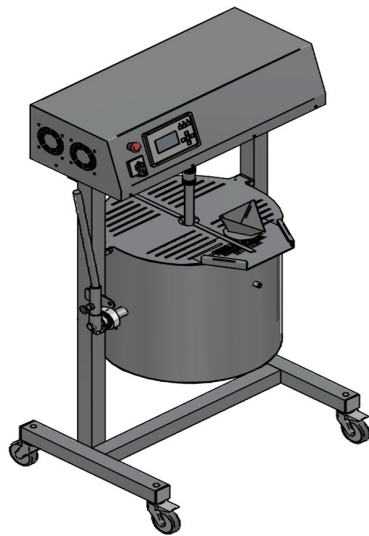
DIMENSIONS



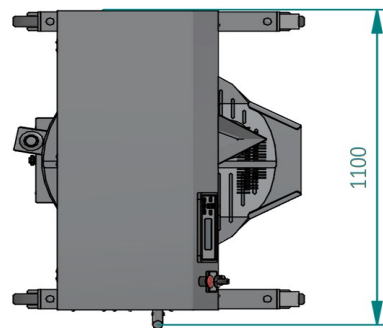
ELEVATED VIEW



SIDE VIEW



ISOMETRIC VIEW



FLOOR VIEW

**APPROXIMATE WEIGHT. 78Kg.
ELECTRIC CONNECTION: 400V, 3N, 50/60**

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

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

V1,0 - 2021/06/01