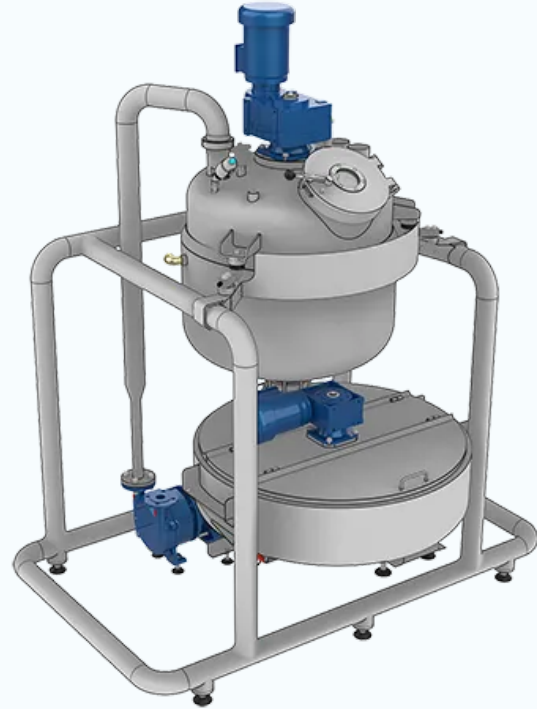


Other Machines

Caramel cooker

Caramel cooker models: CC160, CC160+CHE500+ST500. Each model is shown with its image and technical specifications.

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Technical details

Category	Other Machines
Model range	2
Material	Completely made of AISI 316 grade stainless steel.
Feature	Steam-jacketed hemispherical cooking vessel.
Control system	HMI and PLC controlled.
Discharge	Bucket discharge outlet.
Total power consumption	380V three-phase, 14 kW.
Model	CC160

Models and specifications

Caramel cooking plant

CC160



Role: batch cooking only, 160 kg per batch, discharge to take-off reservoir with passive cooling. Move to the plant configuration when forming needs caramel at temperature without a wait. 380 V three-phase, 14 kW.

Material	Completely made of AISI 316 grade stainless steel.
Feature	Steam-jacketed hemispherical cooking vessel.
Feature	Mixing arms equipped with Teflon scrapers.
Feature	Adjustable agitator speed.
Control system	HMI and PLC controlled.
Material	Lobe-type stainless steel transfer pump.
Discharge	Bucket discharge outlet.
Total power consumption	380V three-phase, 14 kW.
Model	CC160

Caramel cooking plant

CC160+CHE500+ST500



Caramel cooking plant (CC160+CHE500+ST500) in the Caramel cooker range. Review the model table for capacity, utilities and configuration details.

Material	Completely made of AISI 316 grade stainless steel.
Feature	Steam-jacketed hemispherical cooking vessel.
Feature	Mixing arms equipped with Teflon scrapers.
Feature	Adjustable agitator speed.
Control system	HMI and PLC controlled.
Material	Lobe-type stainless steel transfer pump.

Discharge	Bucket discharge outlet.
Feature	Scraped-surface heat exchanger (CHE500).
Feature	Storage tank (ST500).
Total power consumption	380V three-phase, 23 kW.
Model	CC160+CHE500+ST500