

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Cooker Mixer Direct Fire Oil jacketed

MODEL: GF280A - 50L, 80L, 150L, 200L

Features:

- Stove base is fixed this means that after the filling/ingredient is cooked it has to be manually removed
- Heated by gas
- Double-layer pot which means that a heat insulating cotton is placed between the layers of the stove base for preventing injuries from burning
- For heating the first bowl, it takes longer time, but when the temperature rise up to the higher temperature, it is not easy to lower down, which can conserve the energy usage
- Mixer blades are either teflon board or wooden board
- Density is measured by 15°C: 868 kg/m3 and Vapor Pressure (mmhg) is < 0.1; Thermal Oil is sg. 0.8816



Purpose:

This machine is used for mixing or cooking products like mongo, ube jam, coco jam, polvoron, sauces, siopao filling and many more

Specifications	50L	80L
Power Speed Initial Boiling Point Bucket Capacity Mixing Capacity Bowl Dimension Dimension	3/4HP, 220V, 1 PH 15 RPM > 355°C 50 Liters 20 kg Ø 610 mm x 300 L 85 x W 90 x H 16	15 RPM > 355°C 80 Liters 30 kg mm (depth) Ø715 mm x 320 mm (depth)
Specifications	150L	200L
Power Speed Initial Boiling Point Bucket Capacity Mixing Capacity Bowl Dimension Dimension	1.5HP, 220V, 1 PH 15 RPM > 355°C 150 Liters 60 kg Ø850 mm x 380 n L 115 x W 115 x H	