

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## COOKER & COOLER & MIXER

Model: CCM 60

Features:

- Frequency controlled main motor: 2 knives with 300-3000 rpm
- Motor and gear for scraper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Bowl is automatically tilttable



\*Picture is for reference only

Purpose:

Cooker & Cooler & Mixers are able to handle with different tasks such as mixing, heating, cooling, grinding, emulsifying, size reduction, direct and indirect heating, cooking under vacuum, de-aerating (vacuum) and homogenizing.

### Specifications

Bowl Content	60 Approx
Batch Quantity (product-dependent)	40 Max
Max. Vacuum in the Bowl	-0.5 Bar
Max. Over Pressure in Bowl	1.0 Bar
Max. Operating Temperature in Bowl	95 °C
Max. Operating Pressure in Double jacket	2.0 Bar
Max. Operating Temperature in Double jacket	133 °C
Min./Max. Compressed Air	6-8 Bar

### Steam

Steam Supply	60 Kg/h
Steam Feeding - Pressure	6 - 8 Bar
Steam Pressure at Machine	2 - 3.5 Bar
Material Specification	AISI 304

### Energy Requirement

Total Electric Consumption	10 kW approx.
Voltage	400 V / 60Hz