

COOKER MIXER

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



Cooker Mixer Specifications					
Power (HP)	1/4	3/4HP	1	1.5	2
Bowl Diameter (Ø)	500	610	715	850	910
Bowl Depth (mm)	230	300	320	380	420
Bucket Capacity	30L	50L	80L	150L	200L
Dimension (cm) W X L X H	75 X 61 X 89	85 X 90 X 165	107 X 95 X 170	120 X 98 X 172	123 X 122 X 185

*available in Direct Fire or Oil Jacketed (Tiltable or Fixed), Electric Heated, Hydraulic or Steam Jacketed



SCAN FOR COOKER MIXER VIDEO

Horizontal Cooker Mixer



Gas	
Capacity	480L
Heating method	Gas
Unloading method	Motor driven 90°
R.P.M	Variable speed
Exterior body	Stainless steel
Power	3PH / 220V - 440V
Steam	
Capacity	350L/550L
Heating method	Steam
Unloading method	Motor driven 90°
R.P.M	Variable speed
Exterior body	Stainless steel
Power	3PH / 220V - 440V

Custard Cooker Machines



CS 250GS

CS 250SSM

Cooker & Cooler Mixer



www.uzermak.com

CAPABILITIES

Size reduction
Mixing
Heating
Emulsifying
Cooling
Dispersing
Direct / Indirect cooking
Deaerating (Vacuum)



Specifications		
Bowl content	(l) approx.	60
Batch quantity	(l) min-max	15-40
Steam supply	Kg/h	60
Working temperature	°C max	95
Total electric consumption	kW/A	10/21.7
Power	V	310-415 50/60Hz.

Product Applications



Vegetable Slicer

Specifications

Cutting Range 1-20 mm
Net Weight 62 kg

- DICED
8mm - 20 mm
- STRIPS
1.5 mm - 6 mm
- SLICED
1.5 mm - 6 mm



MODEL: TD330
300 - 1000 Kg/Hr.

Vegetable Cutting Machine TJ-300

Belt Cutting

High-speed Vegetable Dice

K-8A Slicer



SCAN FOR VEGETABLE SLICER VIDEO

Product Applications



Vacuum Tumbler

This machine saves you time by continually marinating the meat to produce a moist, flavorful product.

MODEL: 20L-1500L

Specifications			
Model	Eff. Tumbling Cap. (Kg)	Pump (m3/hr)	Dimension (LxWxH)
20L	6-9	10	65 x 50 x 600
80L	30	10	80 x 80 x 152
150L	50	21	90 x 90 x 157
300L	100	21	105 x 105 x 165
500L	200	40	140 x 115 x 170
1000L	400	63	160 x 150 x 185
1500L	600	63	170 x 150 x 185

*total weight of meat and marinade

Laboratory Type (6 Kg)



400 - 600



1000L



Product Applications



Noodle Machines

MODEL: RICHMEN TYPE 1 YLM100621

This machine is used to make fresh noodle, dried noodle, pancit canton and more

Specifications

Dimensions W 1,110 x D765 x H 1,320mm
Power supply 1.24/1.12kW/60Hz (1 phase 100V)
Weight ~270kg
Mixer 10 kg max (flour weight)
Roller width 210 mm
Roller diameter 163 mm
Productivity 100 portions / hour

Product Applications



This machine is used for cutting vegetables automatically.

Band Saw

The machine is used for cutting accurate porioning of meat

Specifications

HY-250L	HY-2
Machine Dimension 586 x 560 x 891mm	Machine L 627 x 557
Motor 1HP/1 Ph	Mo 2HP/
Sawing Length 1650mm	Sawing 1980
Cutting Speed / Sec. 18.9m	Cutting Sp 22
Weight 70kg	Wei 90l



Other Noodle Machines

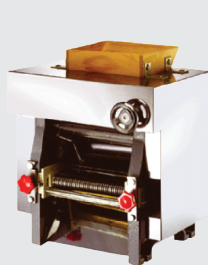


Table-Top



Whole Type



YAMATO
Noodle Mixer



YAMATO
Richmen Gold 1



KITCHEN COMMISSARY SOLUTIONS

SIOMAI/SIOPAO SOLUTIONS



SIOMAI MACHINE

Automatic Three Line



Table Top



FILLING AND SPREADS SOLUTIONS

WATER BASE FILLING



SUPER SAVER STEAMER

For various products like rice, siopao, siomai, longanisa, vegetables, etc.



Perforated Trays



Steamer Specifications			
	CHA 1	CHA 2	CHA 6
Number of Layers (Perforated trays)	10	13	13
Tray Size	420 x 420 x 50	485 x 485 x 51	605 x 605 x 51
Gas Pressure	10 psi with high pressure LPG fired and burner	50 psi with high pressure LPG fired and burner	50 psi or 344 kpa
Dimension (LxWxH)	66 x 65 x 150 cm	71 x 80 x 170 cm	94 x 102 x 170 cm

Rice Trolley

*available for CHA 1 and CHA 2



Specifications		
	CHA 1	CHA 2
Number of Layers	7	10
Capacity	28 Kg	50 Kg

With Automatic Water Control



Optional Digital Control Panel Power 220V, 1PH, 60HZ



Product Applications

