

Cooquer 2

Standard Features:

- Agitator
- Water inlet on top
- Manway hatch
- CIP
- Motor
- Thermal Jacket
- Insulation

Materials:

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit Specifications:

Maximum temperature: 100°C.

Options:

- Indirect heating
- Cooling
- Frequency inverter on agitator
- Funnels
- Custom number of inlets welded in at the top, bottom or side.
- Automated
- Grid mounted in hatch
- Jacket protection, Heating unit with glycol circulation system
- Vacuum
- Vacuum condensing unit ensures that the product-vapor is removed and collected by evaporation.
- Cooking-indirect with water recirculation heated by steam or electricity.
- Unit for cooking indirect with electricity
- Pressure cooking
- Unit for cooking indirect with steam

Consumption data:

480 V, 50/60 Hz -
Power supply 380



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Product Volume liter	900	2000	4000
Product volume in Liter with vacuum evaporation	450	1000	2000
Total volume liter	1190	2640	5245
Steam Kg/h	300	450	750
Mixer motor kW min./ Ah	2,2/4,4	3,0/6,0	5,5/11
Air (Bar)	6	6	6
Weight kg	890	1300	1980
Vacuum m3/kW/A	148/5,5/10,7	195/5,5/10,7	260/11/22
L x W x H (mm)	2490 x 1430 x 2430	2875 x 1750 x 2750	3480 x 2080 x 3080
Manway height (mm)	1790	2125	2460

Alternative design and sizes available on request.

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