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# CCM-60

## COOKER & COOLER & MIXER



### ADVANTAGES

- Short batch times • Easy cleaning • Durable machines
- Homogenous mixing and effective cutting • All-in-one
- Complete product emptying • PLC controlled process
- Configurable for many different applications
- Easy to integrate in a production line



### APPLICATIONS

- **Processed cheese** • Spreadable cheese • **Dressings** • Sauces
- **Pureed food** • Ketchup • **Mayonnaise** • Hummus • **Ganache**
- Praline • **Confectionery fillings** • **Almond paste** • Marzipan
- Creamy desserts • **Butter preparations**

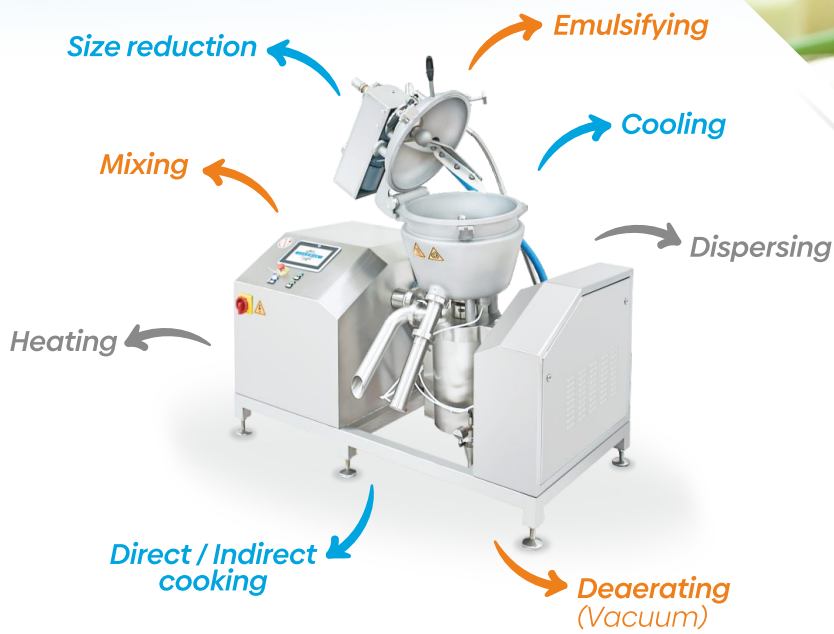


### FEATURES

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

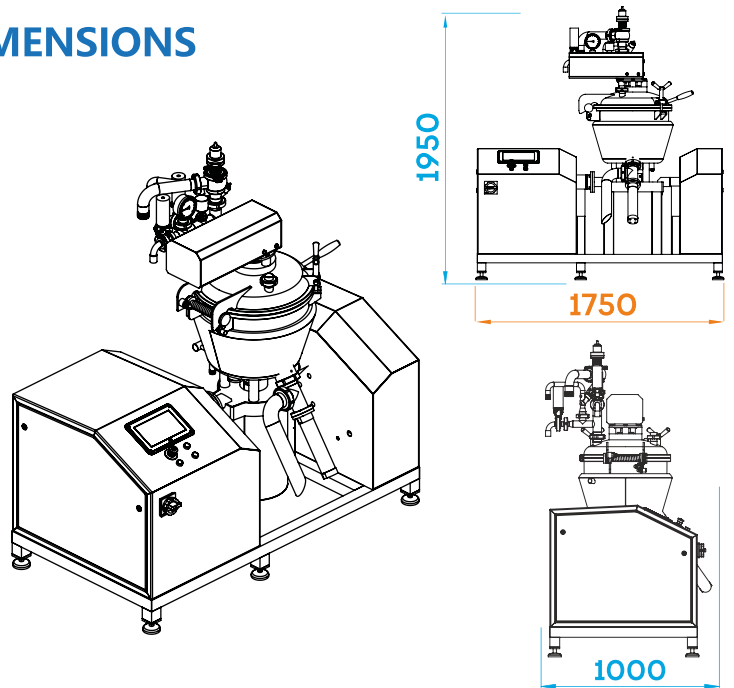


## CAPABILITIES



**CCM-60**

## DIMENSIONS



### Machine Data:

Bowl content	(l) approx.	60
Batch quantity	(l) min-max	15-40
Steam supply	Kg/h	60
Working temperature	°C max	95

### Energy Requirement:

Total electric consumption	kW/A	10/21.7
	V	310-415
Power	Hz.	50/60



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