

Cooquer 1

Advantages:

- Solid construction
- Fully open lid
- Hygienic design
- Gentle blade agitator
- Defrosting
- Melting

Standard Features:

Safety wire

- Balanced lid, pneumatic activated
- Electrical gear motor for agitator
- Easy access to agitator seals
- Stainless steel cover over gear motor.
- 50 mm isolation
- Manuel cleaning
- Indirect heating

Options:

- Sectioned jacket
- Control panel
- Discharge pump
- Variable speed control
- Custom number of inlets welded in at the side.
- Automated
- Insulation on end-pieces and lid.
- Emptying out from various levels.

Materials:

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

Consumption data:

Power supply 380-480 V, 50/60 Hz



Exclusive Agent
Mobile: +66 952823935
Mail: ozzago@ozzago.com
www.ozzago.com

Product Volume liter	650	900	1500	2000
Jam or marmelade netto mass in kilo	800	1100	1850	2500
Total volume liter	900	1170	2060	2750
Steam Kg/h	165	220	390	425
Agitator motor kW min./ Ah	2,2/4,5	3,0/6,0	4,0/8,0	4,0/8,0
Air (Bar)	6	6	6	6
Weight kg	1000	1150	1550	1800
L x W x H (mm)	1950x1500x2500	2250x1500x2500	2100x2100x3150	2600x2100x3150
Manway height (mm)	1350	1350	1750	1750

Alternative design and sizes available on request.

Empower your process

