

Mech
Masz
Szczeciński
sp. z o.o. sp.k.



**HEATING
AND MIXING.**

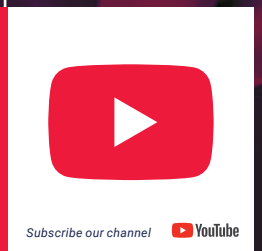


Cream Cooker

Bowl capacities: 30, 60, 80, 120, 200, 300 and 500 litres

HEATING (BAIN MARIE) AND SMOOTH MIXING

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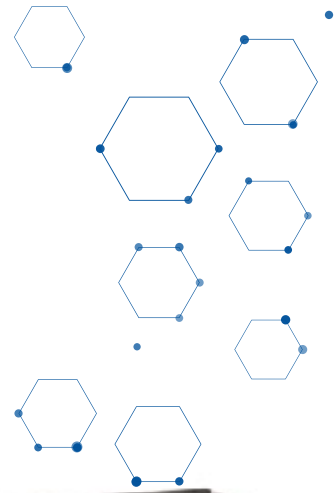
MULTI COOKER CREAM COOKER MACHINE

Modern product with wide range of applications in bakeries, pastries and gastronomy

- heating
- brewing
- cooking
- melting
- roasting
- blending



MK Cream cooker



- Versatile machine intended for production of choux pastry, pastry cream, fruit jam, coating, stuffing, various mixtures, melting chocolate, for any recipe requiring heating and smooth blending;
- 3 shell coated bowl : internal coat filled with oil as heating source; outer coat with air isolation prevents from temperature loss and ensures secure operation;
- 2 gear drive for models 30, 60, 80, 120l (variable speed with inverter in option); for bigger models: 200, 300, 500l inverter in standard equipment;
- Mixing tool with side and bottom scrapers preventing from sticking the product to the wall or burning; in option available special double tool intended for dense mass helping to break dough particles;
- Easy removable scrapers without tools for washing or replacement;
- Bowl cover with inspection funnel for monitoring the process or for adding ingredients;
- Max. temperature of heating oil: 150°C;
- Safety switch to protect from overheating;
- All machine elements which get in contact with food are made of high quality acid-resistant steel or food grade materials;
- All important electrical elements are placed inside electric box at machine side protected from impact of high temperature or fumes;
- Discharge by tilting the bowl with hand wheel (models 30, 60, 80, 120l), motorized tilting (models 200, 300, 500l), or by dispensing tap (option for smaller models);
- Bowl lock at any position by tilting;
- Timer - manual or automatic working mode;



Cream Cooker MK-200



Accessories



AVAILABLE MODELS

Model	Bowl Capacity Minimum [litre]	Installed Power [kW]		Oil Volume [l]	Machine Weight [kg]	Dimensions W x D x H [mm]
		Heaters [kW]	Motor [kW] 1 / 2 gear			
MK-30 / MK-30Z	3	4	0,37/0,45	12-12,5	116/121	960 x 725 x 1530
MK-60 / MK-60Z	4	6	0,6/0,8	17,5	150/154,5	960 x 780 x 1635
MK-80 / MK-80Z	4	9	0,6/0,8	19,5	158/162,5	960 x 740 x 1635
MK-120 / MK-120Z	12	12	1,3/1,8	29	232/236,5	1120 x 905 x 1810
MK-200/Z	22	15	3,0	41	328	1300 x 1200 x 1990
MK-300/Z	35	24	5,0	67	611,5	1635 x 1335 x 2200
MK-500/Z	50	45	5,0	67	730	1900 x 1560 x 2400

* Models with letter Z are equipped with drainage tap

** Maximal capacity to be adjusted by machine operator/depends on product consistency

*** Maximal heaters power by starting all at the same time

Model	VALVE SIZE
MK-30Z, MK-60Z, MK-80Z, MK-120Z	DN50
MK-200Z, MK-300Z, MK-500Z	DN80



Panel LCD (option)



Full automation
and process supervision

Save up to 25 recipes and programs
Full control of your processes in real time



tilting
bowl



3 layers
bowl



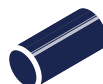
oil
layer



max temperature
150°C



the valve
trigger



AISI 304
stainless steel



easy and safe
control



cover safety
lock



mobile
castor design



Cream cooker MK-500



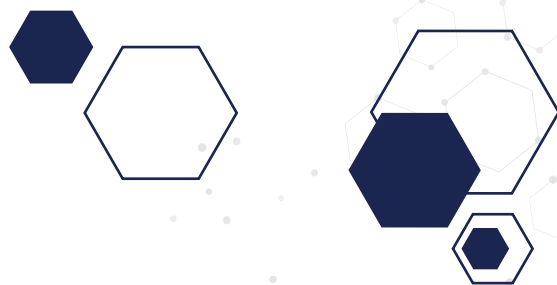
3 MK-200 MACHINES DELIVERED TO THE CUSTOMER



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Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.




The company is ISO 9001:2015 certified.


Mech
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You're investing in future

MECH-MASZ Szczeciński
spółka z ograniczoną odpowiedzialnością sp.k.

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