

DATA SHEET

HOT CREAM COOKER AMC10

Ideal for the preparation of doughs and sauces requiring fast and even cooking, though it can also operate at room temperature. Perfect for rotisseries, restaurants, hotels, meat processing facilities, ready-meal manufacturers, and other large-scale catering operations. Its versatility allows it to handle a wide range of preparations, from croquettes, béchamel, and general sauces to pastry creams, melted chocolate, jams, syrups, nuts, and cheese spreads.



TECHNICAL SPECIFICATIONS:

- Constructed from satin-finished AISI 304 stainless steel.
- Double-walled stainless steel kettle.
- Heating via stainless steel sheathed electric resistances, immersed in thermal oil.
- Three operating modes: continuous rotation in the same direction, rotation with pause, reverse rotation, and automatic bowl positioning for emptying.
- Stirring paddle with Teflon scrapers, removable for easy cleaning.
- Complete control panel including emergency stop and electronic board.
- Variable speed drive.
- Built in compliance with CE standards.
- Temperature range: 50°C to 160°C.
- Tilting kettle: 100°.
- Water-resistant rating: IP6.
- Overpressure safety valve.
- Drain tap (optional).
- Adjustable speed, up to 90 rpm.

MODEL: AMC10

DIMENSIONS: LENGT 749 mm. / WIDTH 619 mm. / HIGH 1378 mm.

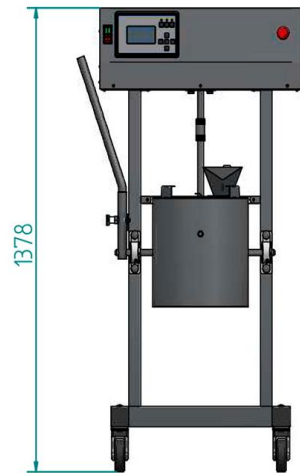
POWER RESISTANCE: 3 KW.

MOTOR POWER: 0,75 KW.

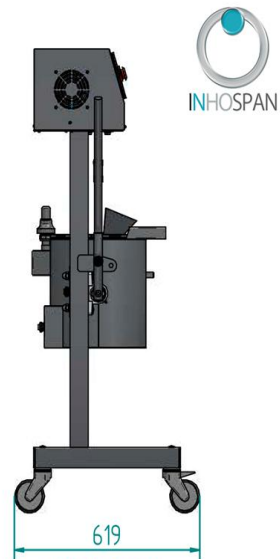
CAPACITY: 10 L.

VOLTAJE: 230V II.

DIMENSIONS



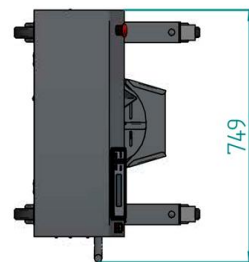
VISTA FRONTAL



VISTA LATERAL



VISTA ISOMÉTRICA



VISTA PLANTA

APROXIMATE WEIGHT: 86Kg.
ELECTRICAL CONECTION: 230

The company reserves the right to make technical modifications without prior notice.

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