

DATA SHEET

HOT CREAM COOKER AMC50

Designed for the preparation of doughs and sauces requiring fast and uniform cooking, while also capable of operating at room temperature. It is ideal for rotisseries, restaurants, hotels, meat-processing facilities, ready-meal manufacturers, and other large-scale catering operations. Its versatility makes it suitable for preparing a wide range of products — from croquettes, béchamel, and general sauces to pastry cream, melting chocolate, jams, syrups, nuts, and cheese creams.



TECHNICAL SPECIFICATIONS:

- Constructed from satin-finished AISI 304 stainless steel.
- Double-walled stainless steel kettle.
- Heating system with 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.
- Mixing paddle with removable Teflon scrapers for easy cleaning.
- Complete control panel featuring emergency stop and TFT electronic control board.
- Variable speed drive.
- Built in accordance with CE standards.
- Temperature range: 50°C to 160°C.
- Tilting kettle: 100°.
- Water resistance rating: IP6.
- Overpressure safety valve.
- Drain tap (optional).
- Adjustable speed, up to 90 rpm.

MODEL: **AMC50**

DIMENSIONS: LENGHT 1009 mm. / WIDTH 739 mm. / HIGH 1538 mm.

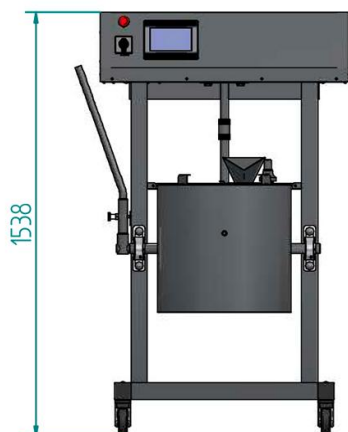
POWER RESISTANCE: 6 KW.

MOTOR POWER: 1,5 KW.

CAPACITY: 50 L.

VOLTAJE: 380V III.

DIMENSIONS



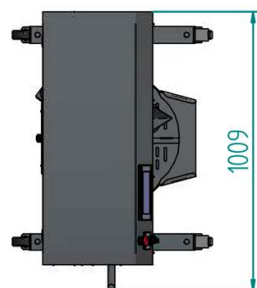
VISTA ISOMÉTRICA



VISTA LATERAL



VISTA ISOMÉTRICA



VISTA PLANTA

**APROXIMATE WEIGHT: 157Kg.
ELECTRICAL CONECTION: 380V**

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

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