

DATA SHEET

MINI STOCK POT

AMC10A

Programmable machine that heats, mixes, stirs, chops, and steams, allowing for any type of fast and uniform cooking in an automatic way. It can also operate at room temperature. Similar to a conventional food processor, it is designed to meet the needs of rotisseries, restaurants, hotels, meat-processing facilities, ready-meal manufacturers, and other large-scale catering operations. Ideal for preparing croquettes, béchamel, sauces, pastry cream, melting chocolate, jams, syrups, nuts, and cheese creams, among others.



TECHNICAL SPECIFICATIONS:

- Three operating modes: continuous rotation (same direction), rotation with pause, and reverse rotation.
- Constructed from stainless steel.
- Double-walled stainless steel kettle.
- Heating system with stainless steel armored electric resistances, immersed in thermal oil.
- Mixing paddle with Teflon scrapers to prevent product adhesion, removable for easy cleaning.
- Control panel with programmable touchscreen and emergency stop.
- Variable speed drive.
- Maximum temperature up to 160°C.
- Manufactured in compliance with CE standards.

MODEL: **AMC10A**

DIMENSIONS: LENGT 970 mm. / WIDTH 590 mm. / HIGH 1090 mm.

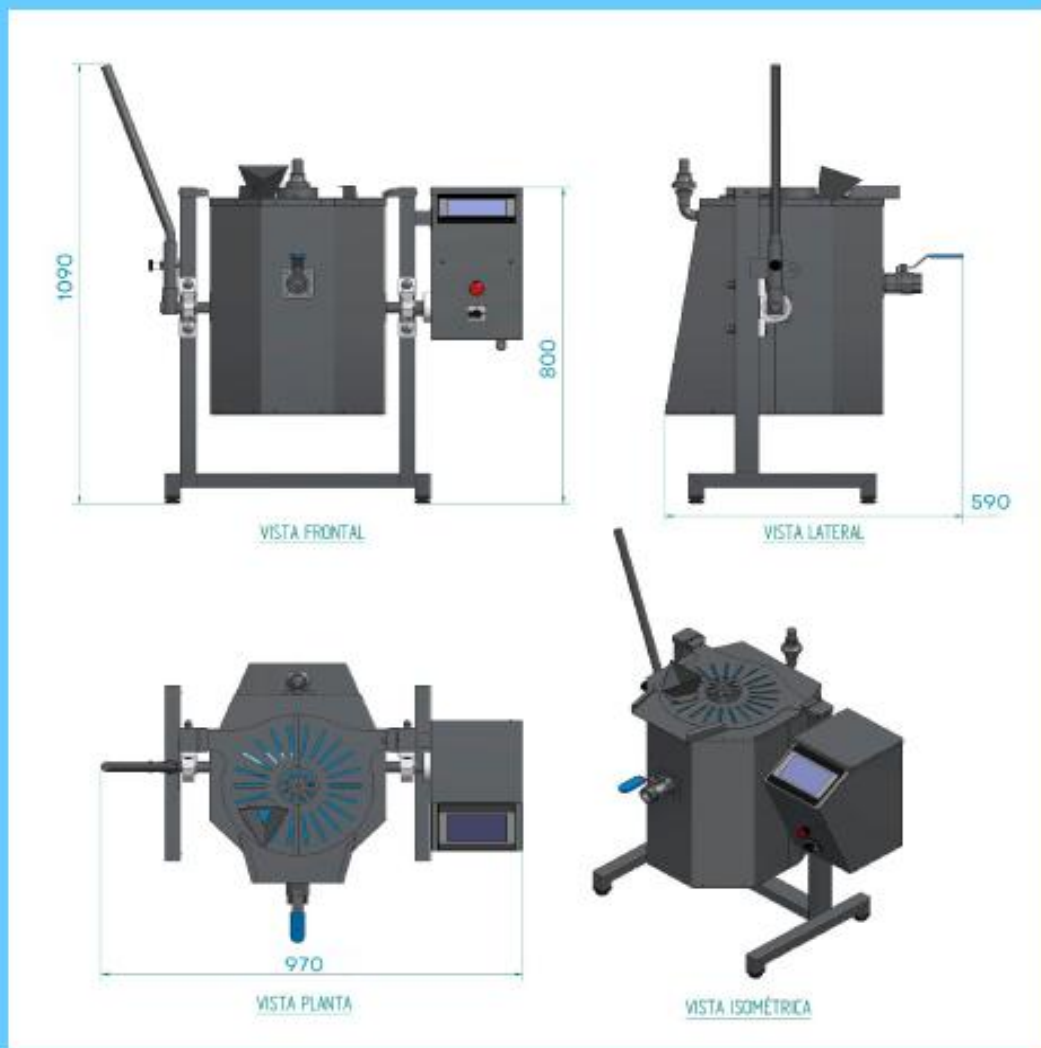
RESISTANCE POWER: 3 KW.

MOTOR POWER: 0,37 KW.

CAPACITY: 10 L.

VOLTAJE: 230V.

DIMENSIONES



PESO APROX. 45 Kg.
CONEXIÓN ELÉCTRICA: 230V

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

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