

DATA SHEET

MINI STOCK POT

AMC20A

Programmable machine that heats, beats, mixes, chops, and steams, allowing any type of fast and uniform cooking to be carried out automatically. 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, general 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 entirely 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 button.
- Variable speed drive.
- Maximum temperature up to 160°C.
- Manufactured in compliance with CE standards.

MODEL: **AMC20A**

DIMENSIONS: LENGT 1079 mm. / WIDTH 763 mm. / HIGH 1199 mm.

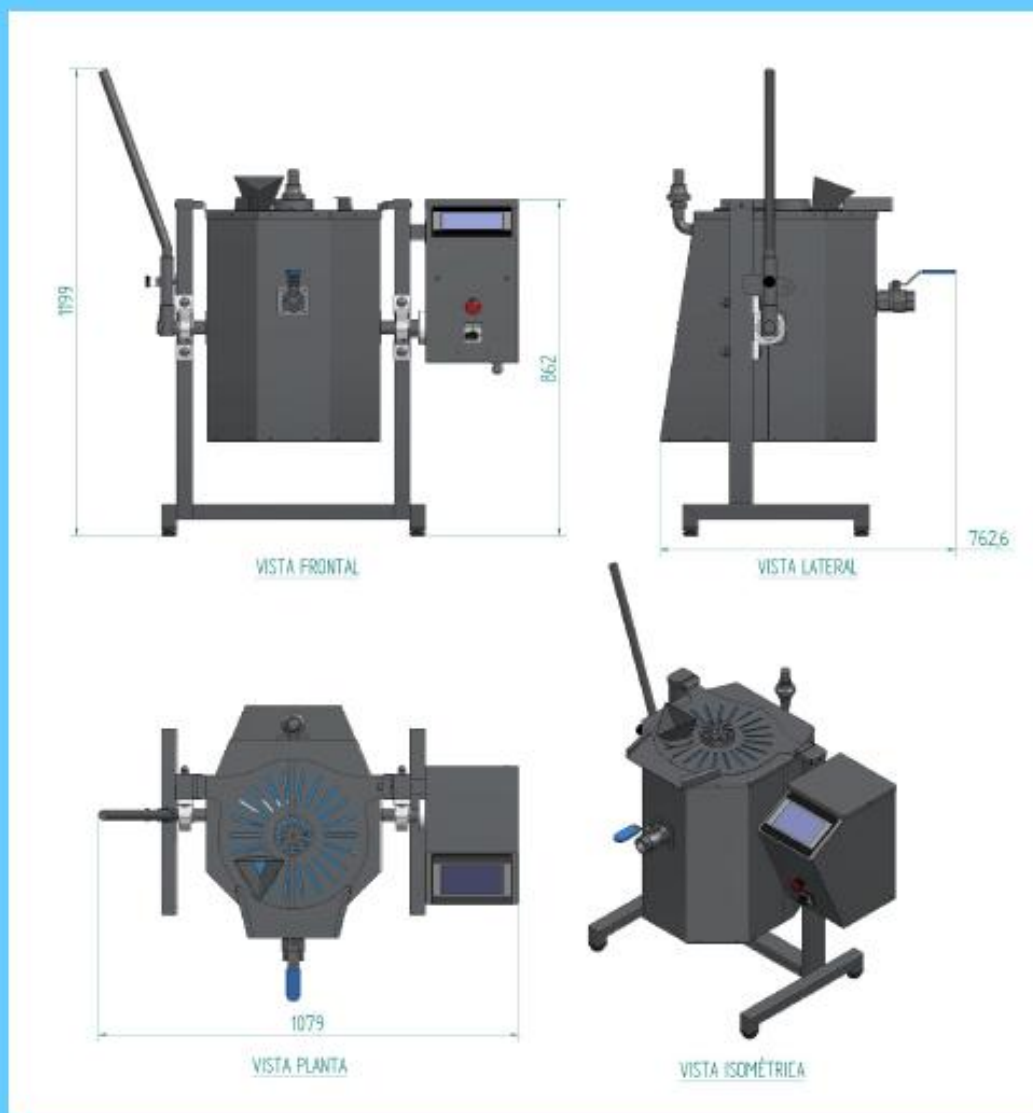
RESISTANCE POWER: 3 KW.

MOTOR POWER: 0,37 KW.

CAPACITY: 24 L.

VOLTAJE: 230V.

DIMENSIONES



PESO APROX. 50 Kg.
CONEXIÓN ELÉCTRICA: 230V

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

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