TECHNICAL SPECIFICATION

STEPHAN COOK-IT® CI 400

3D model STEPHAN CI 400 (with optional accessories)

Typical Applications:

- Ready meals
- Rice, pasta, potatoes
- Vegetables
- Meat
- Fish
- Poultry
- Stews
- Sauces

Standard Execution:

- Processing temperature 95 °C
- Automatically operated bowl tilting
- Automatically operated lid opening/closing
- Automatically operated mixing element
- Double jacket for frying function up to 180 °C
- Shaft seals manually greasable
- Siemens PLC, operator panel TP 900

Advantages:

- Easy filling and emptying
- Gentle and effective mixing
- Gentle as well as effective heating
- Short batch times
- Easy to operate
- Easy to clean
- Configurable for many different applications
- Easy to integrate in a production line
- PLC controlled process sequences

Options:

- Direct steam injection
- Water dosing device, inductive
- Vacuum system
- Pneumatically operated discharge valve cover
- Pneumatically operated discharge valve bottom
- Sieve for removing cooking water
- Special automation solutions
- Wide range of accessories (steam filter station, special dosing options, lifting and tilting device, etc.)