

TECHNICAL SPECIFICATION

STEPHAN COOK-IT® CI 800



3D model STEPHAN CI 800 (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.)