

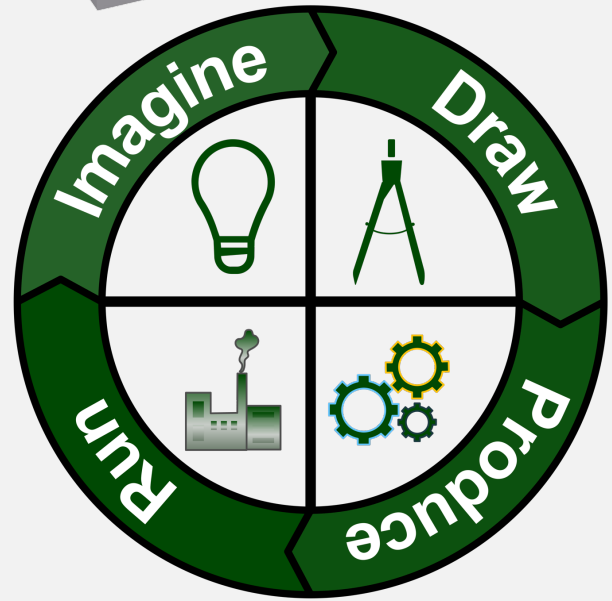
MYCOOKER® - UNIVERSAL COOKER

Function

Universal Cookers are industrial cookers that are designed for cooking several foods such as cream cheese, ketchup, mayonnaise, salad sauces, spreadable chocolate, marmalades etc. Muse MyCooker® is designed to achieve successful production ability at the process of such foods.

Working Principle

“High RPM, High Homogenization” is the key word of MyCooker®. Thanks to powerful main engine, MyCooker® can increase the rotation of tri-blade cutting knife up to 3.000 rpm. It will make all ingredients homogenized inside of the cooker. In addition to this highly valuable ability, foods can be cooked with direct or in-direct steam. Vacuum can be adjusted while cooking process also. Upper engine is equipped with scraper in order to prevent product burn when steam is penetrated from the jacket.



Technical Features

- Equipped powerful main motor with tri-blade
- Special mechanical double-seal with cooling
- Automated cooling system for main motor thanks to flow-switch sensor
- Scraper
- Vacuum pump and analog vacuum sensor
- All stainless steel design
- PLC control with colored HMI
- Automated lid opening/closing and locking/unlocking
- Automated tilting
- Automated heating with direct/in-direct steam
- Automated cooling
- Mechanical over pressure safety valve
- Automated water dosing system thanks to electro magnetic flowmeter
- External product pump control system
- Upper and main motor can not run when lid is opened

Why MyCooker®?

- Advance main motor cooling system
- High speed mixing/cutting
- Over pressure preventing
- High level scrapping
- Side glass observation
- Direct/in-direct steam adjusting
- Precise water intake
- Cooking under vacuum
- Over vacuum preventing
- Fully sealed when lid is locked
- Ready system for auxiliary unit connections



MYCOOKER® - UNIVERSAL COOKER



Flow Switch



Temperature Transmitter



Vacuum Transmitter



Electromagnetic Flowmeter

