

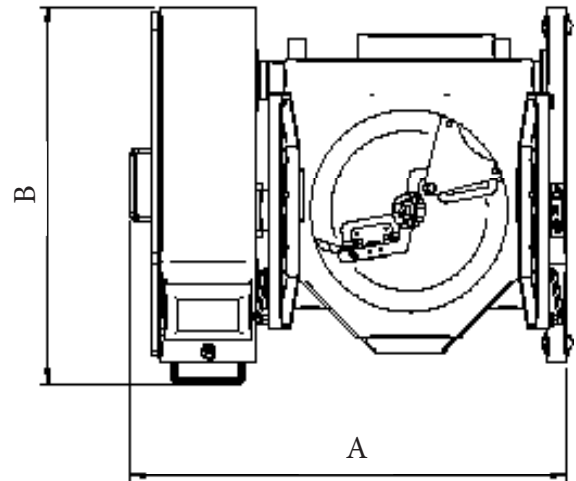
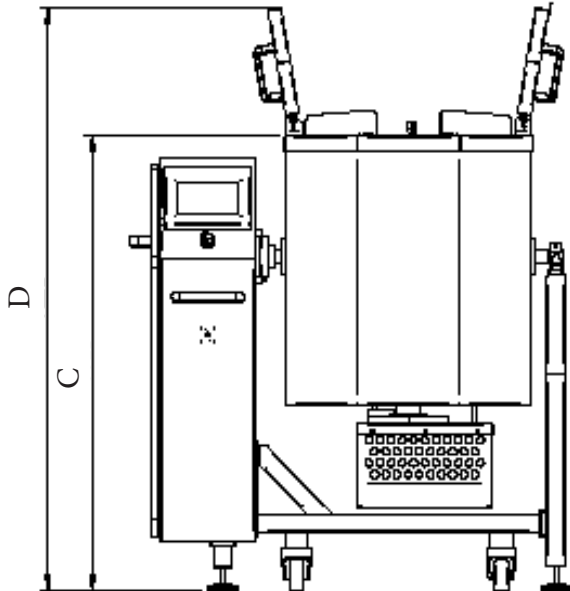
MACHINERY FOR THE  
FOOD INDUSTRY

Different models of cooking-kneading kettles from 60 to 150 liters. With speed variator and recipe setting. Ideal for making all types of dough: croquettes, bolognese and sauces.



- Cooking kettle designed for hot preparation of all types of creams, sauces, bechamel, etc.
- It features a thermal chamber to transmit heat uniformly to the product like in a "bain-marie", thus avoiding direct contact of the product with the heating elements.
- To prepare the cream, the tank has a remover-breaker that prevents the formation of lumps, as well as side and bottom scrapers to prevent the product from adhering.
- High power and high-performance machine due to the thermal insulation chamber that prevents heat loss.
- Motorized tilting for denser products.
- Machine made entirely of stainless steel.
- All models have a touch screen. Electronic control of thermal oil temperature, product temperature, cooking cycles and mixing and dumping movements.
- Different working modes: manual and automatic (pre-programmed recipes).
- With storage capacity for 9 recipes, with 9 cycles each.
- Display of temperature statistics based on the time of the production carried out (pdf and excel format)
- The tank is made of high quality AISI-304 stainless steel in thicknesses of 3 and 4 mm, to guarantee perfect operation throughout the useful life of the machine.
- Easy cleaning, the tank has no internal elements or corners that hinder this process.
- Power supply 380/400V III-phase

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	MFA-60	MFA-100L	MFA-150
A (mm)	1.095	1.175	1.285
B (mm)	1.000	1.000	1.000
C (mm)	1.190	1.190	1.320
D (mm)	1.480	1.520	1.700
Product capacity (liters)	60l	100l	150l
Tilting motor power (kW)	0,37kW	0,37kW	0,37kW
Mixing motor power (kW)	1,1kW	1,1kW	1,5kW
Number of heating elements	2	2	2
Total power of heating elements (kW)	9kW	15kW	18kW
Capacity of thermal oil (liters)	23l	27,5l	50l
Touch screen	yes	yes	yes