

MACHINERY FOR  
THE FOOD INDUSTRY

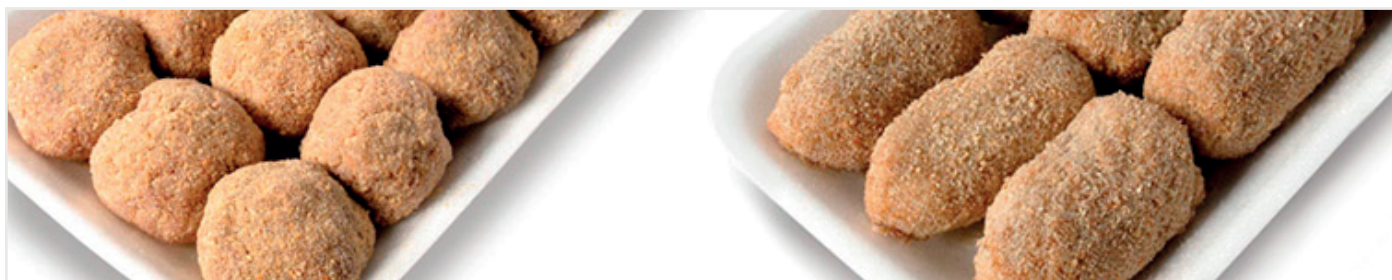


Different models of cooking-kneading kettles from 30 to 300 litres. With variable speed drive and auto lock. Ideal to make all sort of mixtures: croquettes, bolognese and sauces.

### DIMENSIONS AND POWERS:

MCA 30L: 1588 x 877 x 649 mm. Power 6 kW.  
MCA 60L: 1728 x 994 x 764 mm. Power 9 kW.  
MCA 100L: 1958 x 1082 x 932 mm. Power 13,5 kW.  
MCA 150L: 2000 x 1142 x 912 mm. Power 18 kW.  
MCA 200L: 2265 x 1436 x 1058 mm. Power 21 kW.

- Cooking-kneading kettle designed for the hot preparation of all kind of creams, sauces, bechamel...
- It features a heat chamber to transmit heat to the product uniformly like in a bain-marie, thus avoiding the product contact with the heating elements.
- The tank is made of high-quality 3 mm and 5 mm thick 316 stainless steel to guarantee perfect operation throughout all of the machine's useful life. The rest of the structure is entirely made from 304 type stainless steel.
- Operational temperature up to 200°C with electronic control
- To prepare the product, the tank has a stirrer-mixer to prevent lumps forming, as well as side and bottom scrapers to stop the product sticking.
- To facilitate cleaning, the tank has no internal elements that would impede this process.
- Optional tank with outlet valve for non-viscous products. Motorised tilting for denser products (except MCA-30).
- Power supply 380/400 V three-phase.
- Cooking time and temperature programmer.
- Speed control and reverse for the stirrer
- Motorized tank tilting (except MCA 30L).



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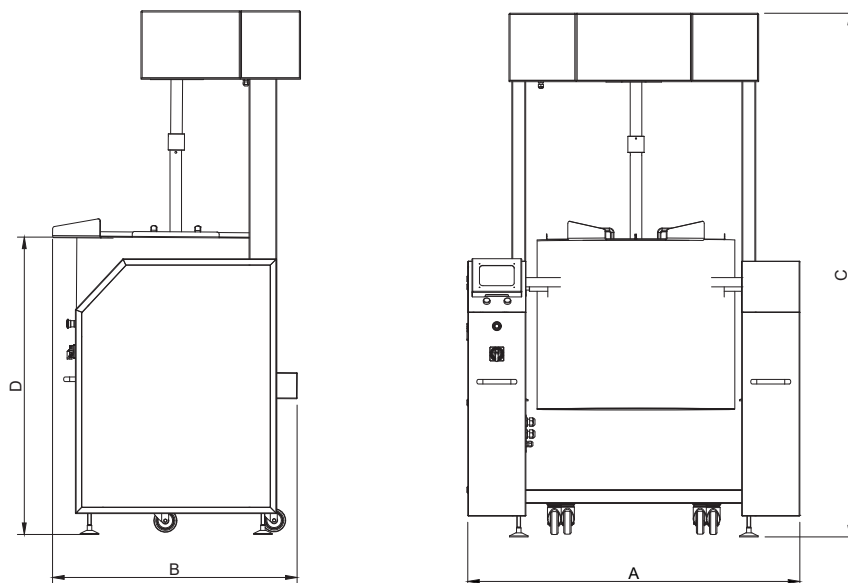
**OPTIONAL ACCESSORIES:**

Discharge valve.

Temperature probe (product core).

**RELATED MACHINES:**

Croquette forming machines, automatic diaphragm dosing machine GM-7000, batter-breading machines Compact, Mini, Practic-240 and Practic-350, grinders and mixers.



	30L	60L	100L	150L	200L
A	920	980	1090	1150	1450
B	710	830	920	960	1070
C	1600	1750	1980	2020	2270
D	865	1020	1200	1230	1300