

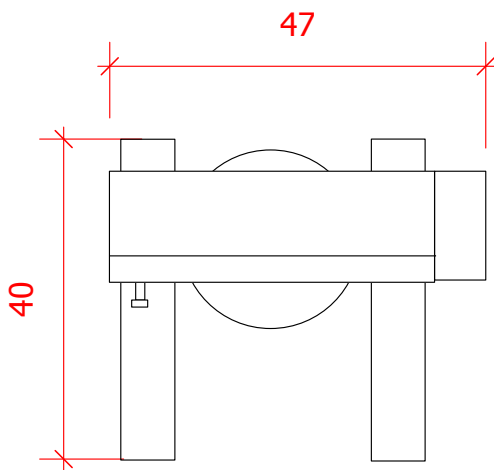
TMB Baking
390 Swift Ave., # 13
S.S.F., CA 94080

CREAM COOKER MODEL 80 E

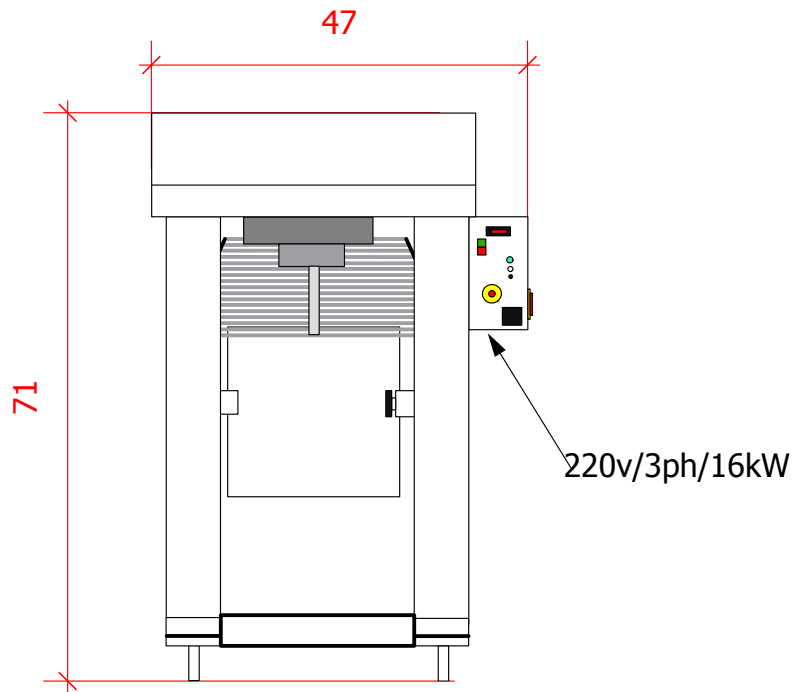


PLANETARY - COOKER

This machine allows for an easy mixing of the ingredients necessary for flour dumplings production. It consists of a reversible stainless-steel tank equipped with a space for thermal oil introduction (bain-marie system) for a regular and homogeneous cooking, and of a special stainless-steel tool provided with planetary gear train. It can be supplied with variable-speed drive on request. It is furthermore equipped with safety grids. Thanks to its characteristic shape it can also be used for creams mixing and different types of mixture more or less strong.



Top View



Front View

All Stainless Steel Construction
on 4 Wheels, 2 with Brakes
Capacity: mini 10 Qts.; Maxi 50 Qts
Electrical: 220v/3ph/60Hz/16kW
Size: 47"W x 40"D x 71"H
Weight: 860 lbs