

Cod: 38680320

**Stainless steel open table with 3 drawers on right side depth 600 mm
1900x600x850h mm**



Description

Professional Cream Cooker Pasteurisers Professional pasteurisers are suitable for the preparation of creams containing pasteurised ingredients, such as milk and eggs. The ingredients are mixed and cooked to the ideal temperature. With digital display to select the temperature. How does the pasteuriser cream cooker work? The cream cooker pasteurisers consist of a stainless steel tank, into which all cream ingredients, including those to be pasteurised, are placed. Operation is electrical, and brings the equipment to a temperature of between 60°C-90°C for heating and between 2°C and 6°C for cooling. The pasteurisation cycle lasts two hours. Depending on the model, the tank capacity varies from 40 litres to 60 litres. The condensing method inside the machine can be water, air or mixed. How to clean the pasteuriser cream cooker All parts that come into direct contact with food are made of stainless steel, a material compatible with contact according to current HACCP regulations. Stainless steel can be cleaned with a non-aggressive kitchen detergent and a non-abrasive sponge so as not to damage the integrity of the material. Cuocicrema pasteurisers on Ristoattrezzature All the cream cooker pasteurisers in our catalogue are CE marked.

Dimensions

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Technical data

Peso	120 kg
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