



**Multi Function Steam Cooker (Pilot 12)
KSE-MFSC12MP**



Thinking of manufacturing processed cheese?

Try our Multi Function Steam Cooker today.

Multi Function Steam Cooker Pilot 12 is a 7 liters R&D batch processed cheese cooker primarily. We expanded its capabilities to handle even sauce, soup and paste products.

DESCRIPTION

This R&D scale unit allows user to explore the development of new products. Each batch is only maximum 7kg, allowing more economical trials with the machine.

Our cooker uses steam directly or indirectly, with vacuum to process or cook your product.

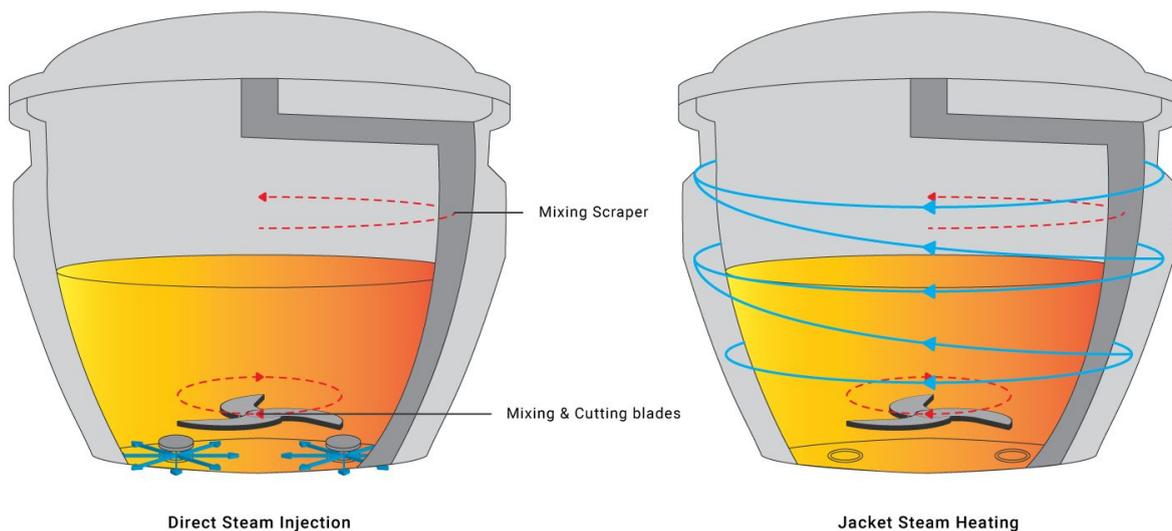
Every cooker is equipped with a few mixing/cutting blade options - sharp, wave or blunt. Each for different processing needs.

Variable speed capabilities for the mixing and blending caters to different application. For e.g, Mozzarella cheese will require lower rpm and blunt knife to achieve the final texture and structure.

It also features a bowl side scraper moving in counter direction to the cutting blade. It not only brings product off the side wall, it feeds it into a central vortex created by the counter directions.

Allowing the product to mix evenly. Heat is dispersed within the product evenly and thoroughly ensuring consistent product temperature.

HOW IT WORKS



Using "Direct Steam Injection" method, the steam is directly introduced into the product within the bowl. The product absorbs heat from the steam directly and thus heating is a lot faster. But this method will result in extra moisture from condensation, which can be resolve by doing a condensate testing to balance the required moisture.

The scraper and mixing & cutting blades will allow your product to be mix homogeneously. Heat will be distributed evenly and thoroughly.

Pro - Very fast and efficient heating.

Con - Steam must be filtered and regulated to ensure consistent, clean and dry steam.

"Jacketed Steam Heating" works using thermal heat transfer principle. Steam circulates round the jacketed walls of the bowl, heating the bowl surface up. The heat is transferred to the products within the bowl. It is similar to cooking with a pot or pan.

This method is slower as it is indirect heating. But this method, allows you to stir fry or fry your ingredients within the bowl as there is zero moisture from the steam. We all know oil and water don't go well together. You can sauté your ingredients before processing them further into a paste like form.

Pro - Able to stir fry or fry your ingredients, will not add extra moisture into your product.

Con - Slower heating time.



FEATURES



Variable mixing and cutting speed

The R&D cooker features the same mixing and cutting system with the rest of the MFSC series. The cutting blades on the bottom provide shearing and cutting and is interchangeable with 2 other blade design.

Intuitive touch screen controls

Allows you to preset and save your configured settings as recipe. For e.g, curry paste, once you configured the settings, you can save it under a new name "Curry Paste".

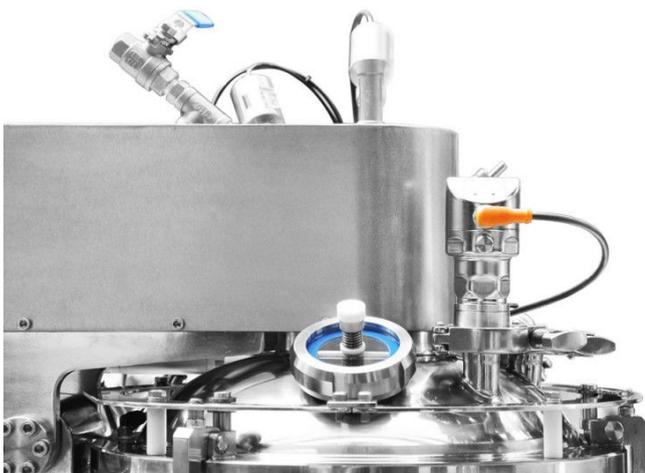
Operator next time can easily select the recipe "Curry Paste" and start the cooking process.



Quality and safe construction

Constructed with Stainless Steel 316 and 304 raw materials, and components from reputable companies from Europe, USA and Japan. We carefully hand build all our machines from scratch.

We only want the best for our client.



OPTIONS

90 liters model



200 liters model



WE ARE ABLE TO CATER TO

- Type of blade
- Capacity
- Water or oil dosing or both
- Steam preparation unit
- Steam generator or boiler

SUITABLE FOR

- **Processed Cheese** - Mozzarella, Cheddar, Spreadable cream cheese and more.
- **Asian & Western sauces** - Ketchup, Chilli, Oyster, Mayonnaise and more.
- **Asian and Western soups** - Ramen, Bah Kuet Teh, Chicken stock, Cream of Spinach and more.
- **Pastes** - Laksa, Mee Siam, Sambal Chilli, Kaya and more

Product gallery



Various ingredients are added into the machine.



Ingredients to be saute



Pork Bone Soup after just 3 hours of processing, compared to traditional 12 hours.



Spreadable Cream Cheese



After sauteing, the ingredients are mixed and blended into chilli paste form.



TECHNICAL SPECIFICATIONS

Batch capacity	7 liters
Working pressure range	Vacuum (-0.4 bar) to Pressurised (1.5 bar)
Working temperature	115°C
Heating method	Direct steam injection and Jacket steam heating
Cutting blade speed	300 to 2,000rpm
Bowl side scraper speed	12 to 20rpm
Operating power	Single phase, 240V, 50Hz
Power consumption	3kW
Compressed air	6 bar (min), constant
Material for machine	Stainless Steel 304 & 316
Weight	200kg
Dimension (L x W x H)	1300mm x 680mm x 1500mm