



**Multi Function Steam Cooker (308M)
KSE-MFSC308M**



Thinking of manufacturing processed cheese?

Try our Multi Function Steam Cooker today.

Multi Function Steam Cooker 308M is a 200 liters batch processed cheese cooker primarily. We expanded its capabilities to handle even sauce, soup and paste products.

DESCRIPTION

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

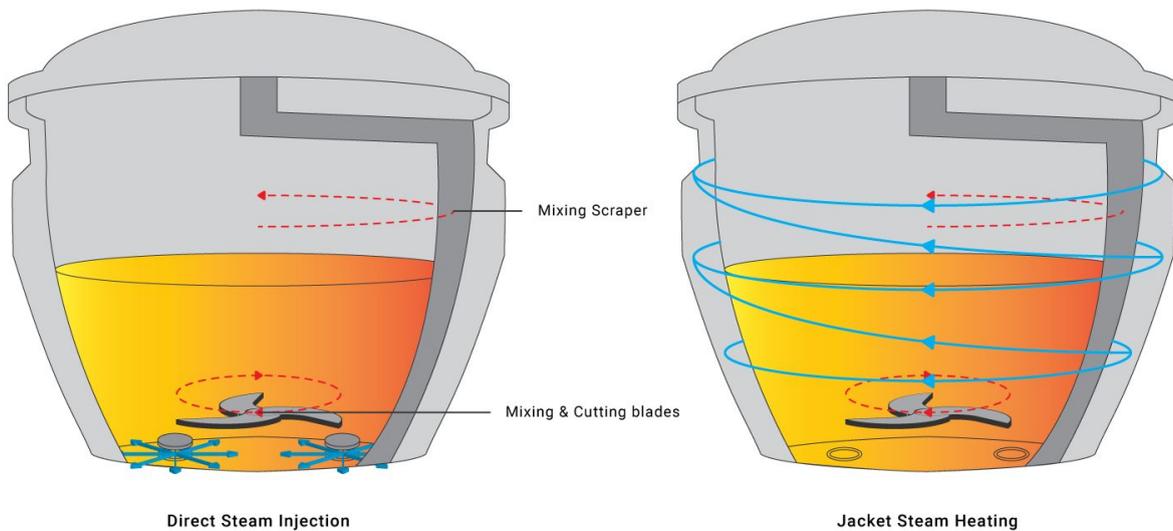
Every cooker is equipped with a few mixing/cutting blade options - sharp, wave or blunt. Each for different processing needs.

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



Fast and consistent processing

Every processing parameters can be save into the MFSC system, allowing user to reuse them anytime. Parameters such as temperature, mixing speed, vacuum, water dosing, etc.

Interchangeable blades

Our cooker features 3 different blade type - sharp, wave or blunt.

Each for different purpose. Sharp and wave for cutting and shearing, while blunt for mixing and stretching.



Only the best in our machine

We use only the best raw materials and components in our machine. Our fabrication process is also carefully inspected to ensure it conforms to our standard. We want only the best for our client.

OPTIONS

7 liters R&D model



90 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	200 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	3 phase, 415V, 50Hz
Power consumption	45kW, 63 amps, requires 100 amps MCB
Compressed air	6 bar (min), constant
Material for machine	Stainless Steel 304 & 316
Weight	2350kg
Dimension (L x W x H)	2430mm x 1300mm x 1800mm (cover close) 2430mm x 1300mm x 2700mm (cover open)