



**Kettle Mixer 100-300
KSE-KM100 / KM200 / KM300**



Still cooking with pots and pans?

Try our Kettle Mixer today.

Kettle Mixer is a cooking kettle with mixer that cooks your food either by electricity or steam.

DESCRIPTION

Suitable for most soup, sauce, medicine or any liquid based product.

Heat is generated via electrical heaters. The heaters heats up the water in the double jacketed walls of the kettle, which is then transferred to the product.

It features a U-shaped scraper that goes along the bottom and side of the kettle, allowing it to mix the product uniformly. The mixer comes with 3 variable speed controls - slow, medium and fast.

HOW IT WORKS

Coming Soon!

FEATURES

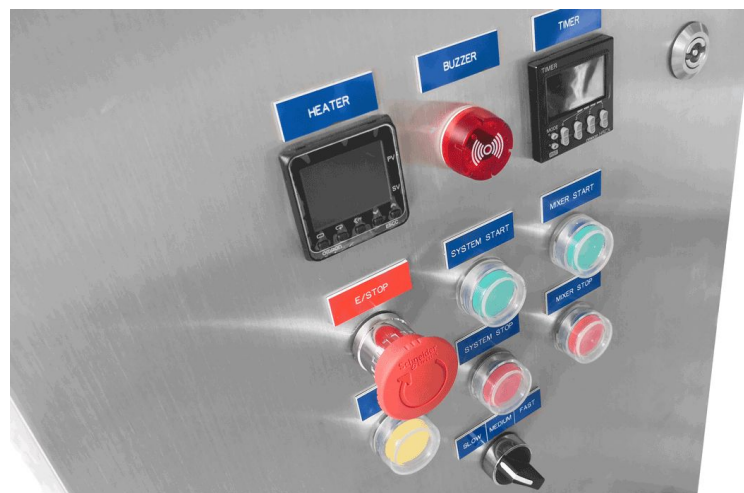


Mixing

The agitator provides mixing of your product during the cooking process. The speed is adjustable via the control panel.

Smart and Easy to use

Simple and easy to use controls that can easily control how you operate the kettle mixer. Or alternative, user can opt to have touch screen control with saveable memory slots for your various recipes.



Bottom discharge valve

Products are discharge from the kettle mixer via a valve located at the very bottom of the tank. Equipped with an open/close butterfly valve that controls the flow of product with ease.



OPTIONS

WE ARE ABLE TO CATER TO

- Electricity or Steam heating
- Capacity

SUITABLE FOR

- Medicine
- Soup
- Liquid based products

TECHNICAL SPECIFICATIONS

Batch capacity	100 / 200 / 300 liters
Operating power	3 phase, 415V, 50Hz
Power required (isolator supply)	20 / 32 / 32 amps
Material for machine	Stainless Steel 304 & 316
Dimension (L x W x H)	100L = 710mm x 950mm x 1550mm 200L = to be advised 300L = to be advised