



**Multi Function Cooker (20)  
KSE-MFC20**



**Still cooking your sauces in an open wok or kettle?**

**Try our Multi Function Cooker today.**

Multi Function Cooker is a variation of the MFSC cooker range. It specialises in Asian and Western sauces. It is capable of reaching higher temperature range to saute your garlic, onion, etc to bring out the aromatic fragrance and infuse the oil with flavours.

**DESCRIPTION**

Multi Function Cooker is an enclosed processing/cooking system. Heating through the double jacketed side walls, it is capable of performing tasks like sauteing aromatic ingredients such as garlic, onion, ginger, etc. This is a very important step in most sauce making, as it infuses the ingredient flavours into the oil.

The MFC is specially developed to cater to the Asian and Western sauce market.

**HOW IT WORKS**

*Coming Soon!*



Users are able to save different cooking parameters such as temperature, duration, amount of water, etc into the system and save it. Allowing them to easily reuse the saved data.

## **FEATURES**



### **Easy to use system with diagnostics features**

Our simple to use interface with touch functionality, user can easily setup the various parameters and save the data into the system. They can recall the save data for future use.

We designed the MFC to send error or diagnostic remotely to the user and us, allowing us to guide or resolve the issue promptly.

### **Mechanical movement**

Tilting of the vessel and cover opening and closing are via mechanical movement. Eliminating the need for physical labour. Sensors in place to ensure each position is where it is supposed to be, if not an alarm will notify the user.





**Sensors & Valves**

The Multi Function Cooker is equipped with various sensors and valves to constantly monitor the internal temperature, pressure, etc.

**OPTIONS**

**WE ARE ABLE TO CATER TO**

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

**SUITABLE FOR**

- **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

**TECHNICAL SPECIFICATIONS**

Batch capacity	12 liters (tilted), 18 liters (vertical)
Working pressure range	Vacuum (-0.4 bar) to Pressurised (1.5 bar)
Working temperature	110°C (steam)
Heating method	Jacket steam
Bowl side scraper speed	12 to 20rpm
Operating power	Single phase, 230V, 50Hz
Power consumption	1.5kW, 9amps
Compressed air	6 bar (min), constant
Material for machine	Stainless Steel 304 & 316
Weight	150kg
Dimension (L x W x H)	1410mm x 650mm x 1460mm