

## eBrochure

Machine	Model	Description
<b>Multi Function Steam Cooker 12</b>	<b>KSE-MFSC12</b>	The 12 liters Multi Function Steam Cooker is a processed cheese cooker that can do sauces, confectionary spreads, soups and more as well



Features	Suitable for
<ul style="list-style-type: none"> <li>• 10 minutes to boil 100 liters of water</li> <li>• Direct steam injection and jacketed steam heating</li> <li>• Process or cook under vacuum, enclosed environment</li> <li>• Storable recipe with different cooking parameters</li> <li>• Full range of supporting accessories available</li> </ul>	<ul style="list-style-type: none"> <li>• Processed cheeses - mozzarella, cheddar, spreadable cream cheese and more</li> <li>• Asian and western sauces - sambal, oyster, ketchup, laksa, chili and more</li> <li>• Confectionary spreads - flavored jams, custard, cream, kaya, cheese cake, chocolate, strawberry, hazelnut spreads and more</li> <li>• Asian or western soups - tonkotsu ramen broth, bah kut teh, lobster bisque, cream of mushroom, spinach and more</li> </ul>

### How it works

The 12 liters Multi Function Steam Cooker is a multi function and usage processed cheese cooker that can do sauces,

confectionary spreads, soups and more as well.

Able to process, cook, heat, cool, mix, cut, blend and vacuum. The various parameters can be controlled via the touch screen.

Users can preload the ingredients into wagons, and load them into the MFSC using a lifting loader. Next user can select a saved recipe program, load it and start the cooking process. Once the cooking is done, the user can discharge the finished product into a wagon or transfer hopper.

#### Core capabilities of the MFSCs

Direct steam heating	Steam is introduced directly inside the bowl to heat the product
Indirect steam heating	Steam circulates the jacketed bowl to indirectly heat the product inside
Cooling	Water circulates the jacketed bowl to indirectly cools the product inside
Water dosing	Dose a preset volume of water into the cooker bowl so you don't have to do it manually
Vacuum	Creates a negative pressure environment, allowing products to cook faster
Scraper	Removes products from the side of the inner walls to prevent burning
Knives	3 options available; blunt, sharp and serrated. Allowing users to mix, cut or blend depending on the rpm
Standard program	Predefined cooking process flow with adjustable parameters
Custom program	User define cooking process flow and parameters, allowing full control and flexibility
Touch screen HMI	Touch screen interface allows users to easily use and edit all parameters and save them. Password lock is available upon request to prevent unauthorised changes
Supporting accessories	We have wagons, lifting loader, hopper with transfer pump, filling and packing machines to compliment our MFSCs

## Technical Specifications

<b>Multi Function Steam Cooker 12</b>	<b>KSE-MFSC12</b>
Capacity	12 liters
Pressure range	Vacuum -0.4 bar to atmospheric
Temperature	Up to 115°C, depending on the medium
Heating	Direct steam injection and jacketed steam heating
Cooling	Ambient water temperature by default, user can opt for chill water as an add-on
Water dosing	Flow meter
Scraper speed	12 to 18 rpm
Knives type	Blunt, sharp and serrated
Knives speed	300 to 1,500 rpm
Bowl, bowl cover operation	Mechanical
Utilities	<ul style="list-style-type: none"> <li>• Electrical</li> <li>• Water</li> <li>• Compressed air</li> <li>• Steam</li> </ul>
Operating voltage	Single phase, 13 amps, 230 V, 50 hz
Power consumption	3 kw/hr
Water	Potable water
Compressed air	6 bars, constant
Steam	35 - 40 kg/hr, 4 - 6 bars
Material for machine	Stainless steel 304 and 316
Weight	301 kg
Dimensions (length x width x height in mm)	1300 x 680 x 1500