

eBrochure

| Machine | Model | Description |
|--|--------------------|---|
| Multi Function Steam Cooker 300 | KSE-MFSC300 | The 300 liters Multi Function Steam Cooker is a processed cheese cooker that can do sauces, confectionary spreads, soups and more as well |



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

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

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| 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

| Multi Function Steam Cooker 300 | KSE-MFSC300 |
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| Capacity | 300 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"> • Electrical • Water • Compressed air • Steam |
| Operating voltage | 3 phase, 113 amps, 415 V, 50 hz |
| Power consumption | 65 kw/hr |
| Water | Potable water |
| Compressed air | 6 bars, constant |
| Steam | 350 - 400 kg/hr, 4 - 6 bars |
| Material for machine | Stainless steel 304 and 316 |
| Weight | 1913 kg |
| Dimensions (length x width x height in mm) | 2750 x 1400 x 2290 |