

# CREAM COOKERS/ STIRRERS FOR LIQUIDIZING

SERIES KK AND KTA

INDIVIDUAL PUDDINGS,  
MARMALADES OR OTHER MIXTURES  
WITH OUR EASILY OPERABLE DEVICES



Model KK-30



Model KK-20

## THE EASY WAY TO COOK

The electronic controlled heating and the stirrer drive combined with optimized stirrer geometry allow easy cooking of fillings, puddings or individual mixtures. Important parts, such as the stirrer wing, are easy to remove, why the device can be cleaned easily and fast after each application.

## ECONOMIC USAGE AND QUALITY

Due to the automatic cooking and heating process, money can be saved. Plus, the unique taste of the fillings significantly increases the quality of the pastries that will be filled or coated.



## SIMPLE LIQUIDIZING OF ICINGS

The stirrers for liquidizing are a must for processing and tempering icing mixtures. The mixtures are ready to use at any time.



## ONE DEVICE LOTS OF OPPORTUNITIES

No matter if semolina, rice or other puddings, poppy seed or been sting paste, marmalades or thickening of fruits, the cream cooker has many application possibilities according to requirements.

## MODELS AVAILABLE

Cream Cooker Table Model  
Type KK

Cream Cooker Mobile Floor Model  
Type KK

Stirrers for Liquidizing Mobile Floor Model  
Type KTA

## AVAILABLE SIZES

Table Model with a capacity of  
10 or 20 liters

Mobile Floor Model with a capacity  
of 30, 70, 90, 120 or 200 liters  
(models with a greater capacity on  
demand)

## STANDARD FEATURES

- Complete stainless steel construction
- Exact microprocessor controller and display of temperature
- Operation only with closed lid possible
- Maintenance-free stirrer drive
- Optimal shaped stirrer geometry
- Stirrer is removable for cleaning purposes
- Table models with removable cooking pots
- Mobile floor model with bottom drain within the stirrer pot
- Mobile floor model is equipped with thermooil jacket heating



Model KK-200 T

MODEL SIZES:	10 liters	20 liters	30 liters	70 liters	90 liters	120 liters	200 liters
Table Model with Dry Heating	KK-10	KK-20	-	-	-	-	-
Mobile Floor Model with	-	-	KK-30T	KK-70T	KK-90T	KK-120T	KK-200T
thermooil jacket heating	-	-	KTA-30T	KTA-70T	KTA-90T	KTA-120T	KTA-200T

TECHNICAL DATA:	KK-10	KK-20	KK-30	KK-70	KK-90	KK-120	KK-200
Width (mm)	335	410	585	770	770	870	1070
Depth (mm)	420	510	640	740	740	850	1180
Height (mm)	635	720	1060	1160	1235	1240	1895
Capacity (ltr.)	10	20	30	70	90	120	200
Electrical Input Type KK (kW)	2,1	2,7	4,4	9,1	11,1	15	22
Electrical Input Type KTA (kW)	-	-	2,4	4,4	4,4	6,4	13
Voltage (V)	230	400	400	400	400	400	400

Subject to change without notice