

STIRRING, MELTING, COOKING...

» CREAM COOKERS, STIRRERS FOR LIQUIDIZING SERIES KK AND KTA

Puddings, creams, or jams - thanks to its powerful heating system, the JUFEBBA Cream Cooker offers a wide range of uses. Our stirrers for liquidizing are a must-have for processing glazes and fondant.



The stirring blades are designed for optimal functionality depending on the model and can be removed for cleaning in a single step.



Operation via the touch panel is extremely simple. The benefits are even greater: automatic cooking and temperature control save you money and improve the quality of your baked goods.



Typ
KK2-90 TH

- » **6 different sizes:** Whether you produce large quantities or need a small device, with containers ranging from 10 to 200 liters in capacity, we definitely have the right device for you!
- » **The thermal oil jacket heating** of our stationary devices can reach temperatures of up to 250 degrees Celsius on request.
- » **The stirrer safety shut-off** automatically switches off the device when it is open.

AVAILABLE MODELS:

Cream Cooker Table Model

Type KK

Cream Cooker Mobile Floor Model

Type KK2

Stirrers for Liquidizing Mobile Floor Model

Type KTA2

Available Sizes:

Table Model with a capacity of 10 or 20 liters

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

Standard Features:

Each unit, made entirely of stainless steel, is equipped with a touch panel, a stirrer safety switch, and a maintenance-free stirrer drive. The stirrer safety switch automatically switches off the unit when open. The stirrer blades are designed for optimum performance depending on the model and can be removed for cleaning in a single step. Each floor-standing device is equipped with a thermal oil jacket heating.



The stirring vessel can also be removed from the tabletop devices. For the floor-standing devices, the stirring vessel is equipped with a bottom outlet.

TECHNICAL DATA:

	10 LITERS	20 LITERS	30 LITERS	90 LITERS	120 LITERS	200 LITERS
Table Model with Dry Heating	KK-10	KK-20	-	-	-	-
Mobile Floor Model with Thermal oil heater	-	-	KK2-30 TH	KK2-90 TH	KK2-120 TH	KK2-200 TH
	-	-	KTA2-30 TH	KTA2-90 TH	KTA2-120 TH	KTA2-200 TH
	KK-10	KK-20	KK2-30	KK2-90	KK2-120	KK2-200
Width	335 mm	410 mm	585 mm	770 mm	870 mm	1070 mm
Height	635 mm	720 mm	1060 mm	1235 mm	1240 mm	1895 mm
Depth	420 mm	510 mm	640 mm	740 mm	850 mm	1180 mm
Volume	10 Liters	20 Liters	30 Liters	90 Liters	120 Liters	200 Liters
Electric Input Type KK	2,1 kW	2,7 kW	4,4 kW	11,1 kW	15,0 kW	22,0 kW
Electric Input Type KTA	-	-	2,4 kW	4,4 kW	6,4 kW	13,0 kW
Voltage	230 Volt	400 Volt	400 Volt	400 Volt	400 Volt	400 Volt

Subject to change without notice.

