

Storci

PASTA MACHINERY

CR-36.4 COOKER

CONTINUOUS ROTARY COOKER



rev. 004.1812.64

■ Cooker CR-36.4

- High versatility (pasta, rice, meat, vegetables, etc.)
- High capacity in small dimensions
- Ease of use
- Ease of cleaning
- High energy efficiency

we know pasta

CR-36.4 COOKER

It can be used to cook, temper or rehydrate many different products such as vegetables, beans, meat, pasta and rice. The cooker is provided with a Cleaning Assist and Recirculation System (CAR System) that can operate while the system is in production.

Main technical features:

- Water heating through the use of direct steam injection system
- Steam control system on board to maintain the cooking temperature to the customer's desired value
- Variable retention time through PLC and frequency drive
- Cover lifting through "jack-screws" with safety selflocking system
- Inner net easily demountable through removable clamps (optional)
- Stainless steel AISI 316 manufacturing (optional)

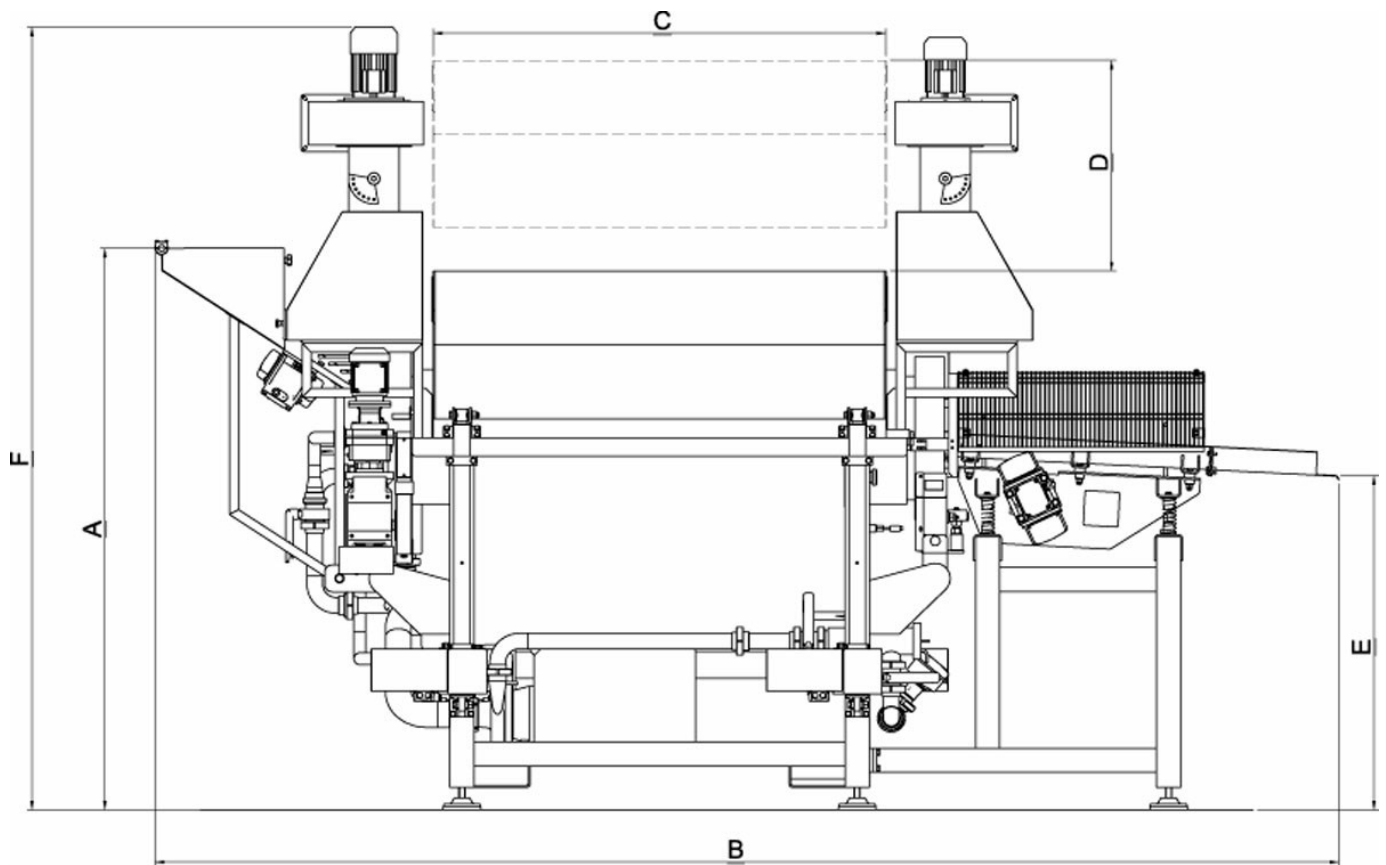


Cooker CR-36.4



Pasta

CR-36.4 COOKER



CR-36.4		
Product capacity at inlet (kg/h)		250*
Product capacity at outlet (kg/h)		750*
Electric power installed (kW)		3
Thermal power installed (kcal/h)		70.000
Cooking basin capacity (l)		380
Water consumption (cooking water renewal) (l/h)		400/500
Weight (kg)		2300
Lid opened width (mm)		700

* Data referred to short pasta inlet (penne/fusilli) for 3,5 mins time. Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.



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