

# COOKERS CCT SERIES

DOUGH COOKER



rev. 0053.2404.79

## ■ Cooker with rods

- Moving rods system
- Cooking basin totally accessible for an easy cleaning
- Preventing damages caused by the starches produced during cooking
- Optimization of the heat exchange
- No side skidding of the dough

# COOKERS CCT SERIES

Cookers CCT series are the best solution for continuously cooking the dough in ready-meals lines. They **guarantee uniformity of cooking**, attention to transport operation and in-out phases of the product. These cookers are suitable for treating any dough dimensions and enable several cooking times.



*Cooker with rods CR-36.4*

## Main technical features:

- Stainless steel parts suitable for food contact.
- The moving higher rods are inclined instead of transverse and keep the dough under the cooking water, avoiding friction damages: they can be easily lifted for cleaning.
- Heating water system by heat exchanging single plates, placed in the lower panel of the basin: it is thus guaranteed a high level of thermal exchange.
- Equipped with steam injection system with several inlets to avoid water condensation in the hard-to-reach parts of the cooker.
- The cooking water level reaches the higher edge and brims over, enabling a regular discharge of the cooking starches on the surface along the whole perimeter of the cooker.
- Stainless steel dividers to separate the entry of the cooking basin and prevent any steam leaks in the production area.
- No need of a sanitary filter of the steam since the last one does not get in contact with the process water.



*Cooker with rods - detail*

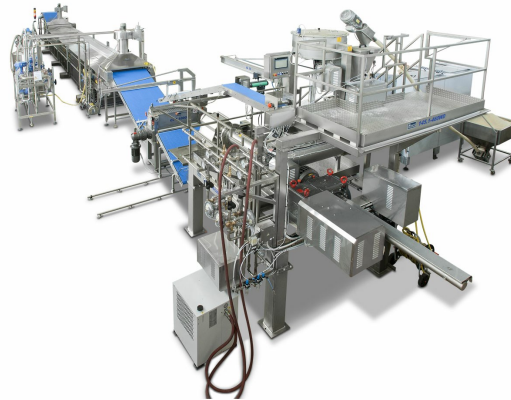
# COOKERS CCT SERIES



■ Cooker with rods



■ Cooker with rods - detail



■ Cooker with rods on pre-cooking dough line



[facebook.com/storci.spa](https://facebook.com/storci.spa)



[youtube.com/user/StorciPastaMachinery](https://youtube.com/user/StorciPastaMachinery)



[linkedin.com/company/storci-spa](https://linkedin.com/company/storci-spa)

**Storci S.p.A.**  
via Lemignano, 6 - 43044 Collecchio (Parma)  
phone: +39 0521 543611 fax: +39 0521 543621  
[www.storci.com](http://www.storci.com) - [sales-storci@storci.com](mailto:sales-storci@storci.com)

