

A.M.P-Rose

SPECIALISTS IN CONFECTIONERY
PLANT AND EQUIPMENT



LABORATORY BATCH COOKER



The UC3500 laboratory cooker is designed to prepare a variety of confectionery products between 3 and 5 kilos in volume. The freestanding, mobile unit is mounted on feet and is easily positioned. The cooker has several unique design features.

The cooking unit is built to the highest specifications and is constructed from food-grade materials throughout. The main components are: an insulated cooking vessel, a built in, removable stirrer with the option of PTFE scraper blades, and a vacuum pump. Added features include hand-wheel tilting, and drop and swivel action of the vessel. Incorporated into the dome is a 100mm sight glass/access port.

The vessel can be used with or without vacuum and also with or without the motor driven stirrer. Once the pre-determined temperature has been reached and vacuum has been applied (if used) the versatility of the vessel becomes apparent. The vessel is lowered away from the stirrer by means of a self-contained system; a swivel facility allows the vessel to be moved to any chosen position where it can be raised again to working height. A worm-tilting unit allows for the vessel to be emptied.

TECHNICAL SPECIFICATIONS

Cooking Temperatures:	0°C - 179°C
Vacuum Vessel:	0 – 600mm Hg
Electrical Supply:	3 Phase 380 volt 10 Amps max.
Pressure:	0-10 Bar
Materials & Finish:	Food contacting parts are 316 Stainless Steel, non contacting parts are 304 Stainless Steel. Inside of vessel is bright polish, outside of vessel and other areas of unit are satin finished.
Pan Dimensions:	345mm diameter x 275mm deep.
Brim Capacity:	20 litres
Insulation:	50mm thickness
Stirrer:	Removable shaft with attached stirrer (different stirrer design available), motor driven (motor mounted on dome) with a variable speed of up to 120 rpm
Rise & Fall unit:	Mechanical
Tilting mechanism:	Hand operated shaft and worm wheel unit.
Dome:	Constructed in 316 stainless steel and mounted in a fixed position. The dome houses a light/sight glass, a filling port, temperature probe and 1” BSP connection. The sealed dome is clamped to the vessel at four fixing points and carries a full pressure tested certification.
Control Panel:	The control panel integrated into the cooking centre incorporates the stop/start functions and digital display indicators, all mounted at a suitable working height.

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