



Stephan COOK-IT®

Traditional cooking in STEPHAN quality

Your Economic Equipment

! The Stephan COOK-IT® fits perfectly in the range of STEPHAN machines. The cooker has been designed for classical ready meal production. Where ever traditional cooking processes are required the Stephan COOK-IT® is the system to go for. In the standard layout the product is heated indirectly via a specific jacketed vessel, which achieves contact temperatures up to 180° C. Vessel dimensions and mixing element design as well as the inclined working position correspond to the well known STEPHAN standard. In one sentence: This is the economic equipment to start your business with.!

*Designed for classical
ready meal production !*

Applications:

- ✓ Ready meals
- ✓ Soups
- ✓ Rice, pasta, potatoes
- ✓ Vegetables
- ✓ Meat, fish, poultry
- ✓ Stews
- ✓ Sauces

Processes:

- ✓ Mixing
- ✓ Cooking
- ✓ Roasting gently
- ✓ Indirect heating
- ✓ Direct heating (optional)

Stephan
Food Processing Machinery



Features:

- ✓ Jacket pressure: 10 bar [180° C]
- ✓ Charging from the side
- ✓ Tiltable vessel
- ✓ Mixing element with scraper
- ✓ 2 mixing speeds
- ✓ Inclined working position

Options:

- ✓ Direct steam nozzles
- ✓ Flushing water nozzles
- ✓ Sieve for removing cooking water
- ✓ Direct water metering
- ✓ Lifting / tilting device
- ✓ Steam conditioning unit
- ✓ Discharge valve
- ✓ PLC control system

Operating Positions



Filling Position



Working Position



Emptying Position

Technical Data

Type			CI 400	CI 800	CI 1200
Batch Size	l	appr.	400	800	1200
Capacity (depending on product)	l/h	appr.	800	1600	2400
Installed energy	kW	appr.	9	13	16
Jacket pressure	bar	max.	10	10	10
Vessel pressure				atmospheric!	

Test Facilities

! The test facilities at our headquarters in Hameln (Germany) are available for feasibility studies and demonstration runs of the Stephan COOK-IT®. !