



## COOKER SB14



To produce :  
Ganaches, fudges, jams,  
caramels, hard candies,  
nougats, toffees, creams...

### ADVANTAGE

Cooking stop by cold water flow in  
the skin of kettle



Control touchscreen  
French/English



Capacity : 10 kg

# COOKER SB14

The cooker SB 14 is ideal for your baked candies. It is perfect for R&D labs.

## PRODUCTS

Ganaches, nougats, fruits paste, hard candies, brittles, creams, almond Roca, jellies, Turkish delight, caramels;

## THE MACHINE

- Table top
- Equipped with a program and temperatures control touchscreen
- Spring-loaded scraper agitator
- Tank tilt adjustable
- Remove agitator without tools for easy cleaning
- Easy pull handle for one-hand pouring of product
- Agitator emergency stop

## THE COOKING

- Locks in semi-tilted position for enhanced mixing action while cooking
- Control temperature of both product and skin of kettle
- Cycle time for full batch of most candies is 20 to 60 minutes
- Maximum cooking temperature : 230°C

## THE COOLING

- Water-flush feature allows cooling of cooker after set-point temperature is reached, immediately stops cook and prevents overshoot
- Requires cold water source and drain for water-flush feature

## QUICK CLEANING

- Rotation of the agitator for 10 minutes with 4L of boiling water.

## TECHNICAL CHARACTERISTICS:

All stainless steel sanitary construction

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Tank capacity: 10 kg

Tank diameter: 350 mm

Tank depth: 210 mm

Tension: 208-240 V simple-phase / 50-60 Hz

Power: 3 kW

Dimensions: 460 x 508 mm

*In partnership with*



**Option : Cooker on feet**



The characteristics given in the text and the illustrations in this document are not binding and can be modified