

Storci

PASTA MACHINERY

COOKERS CCR SERIES

CONTINUOUS ROTARY COOKER



rev. 004.2405.90

■ Cooker

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

we know pasta

COOKERS CCR SERIES

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.



Cooker

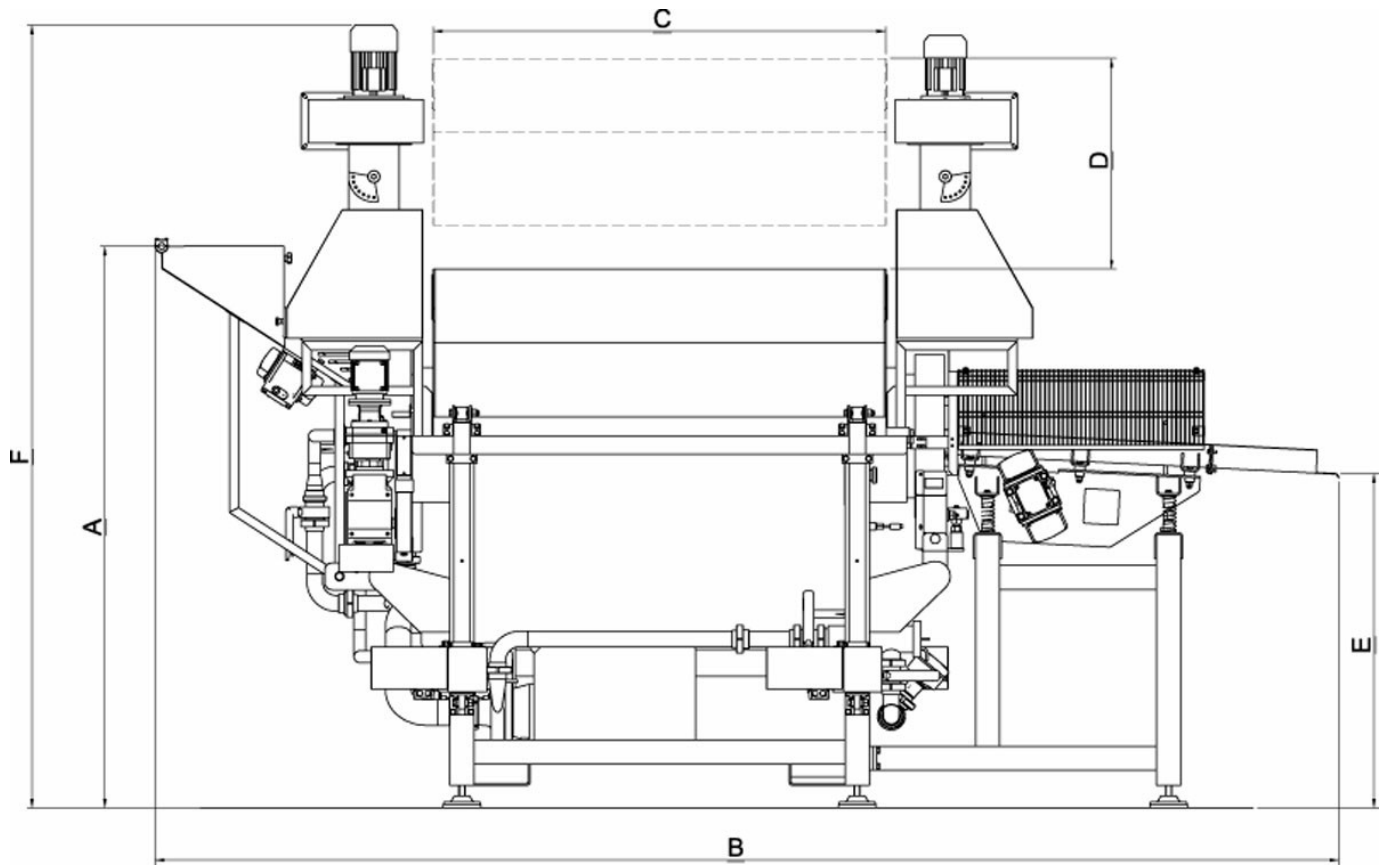
Main technical features:

- 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)



Pasta

COOKERS CCR SERIES



Model	Basket	A	B	C	D	E	F
CCR 08X12	880x1270	1865	3920	1500	700	1110	2600
CCR 08X18	880x1830	1865	4480	2060	700	1110	2600
CCR 08X24	880x2400	1865	5050	2630	700	1110	2600
CCR 12X12	1220x1270	2100	4420	2000	1000	1350	3130
CCR 12X24	1220x2400	2100	5550	3100	1000	1350	3130
CCR 12X36	1220x3650	2100	6770	4350	1000	1350	3130
CCR 12X48	1220x4870	2100	8040	5650	1000	1350	3130

Data referred to short pasta inlet (penne/fusilli). Dimension and technical date are not binding. Storci S.p.A. reserves the right to modify them without notice.



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