

# Cooqer 3

## Advantages:

- Short process time / high capacity
- Low maintenance
- Safe operation
- Compact sanitary design
- Faster reduction due to vacuum (vacuum is optional)

## Standard Features:

- Agitator
- Water inlet on top
- Manway hatch
- CIP
- Motor

## Options:

- Indirect heating
- Direct steam injection
- Cooling
- Frequency inverter on agitator
- Custom number of inlets welded in at the top, bottom or side.
- Automated
- Grid mounted in hatch
- Jacket protection–Heating unit with glycol circulation system .
- Heating maintenance system.
- Pressure Cooking
- Vacuum equipment
- Vacuum condensing unit ensures that the product-vapor is removed and collected by evaporation which has turned to be highly efficient and valued by customers all over the world.
- Insulation

## Materials:

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

## Unit Specifications:

Maximum temperature: 100°C if insulated (if not– 60°C.

## Consumption data:

Power supply 380-480 V, 50/60 Hz  
Shaft seal water agitator unit, l/h 10-15.



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Product Volume liter	300	500	1000	2000
Total volume liter	461	747	1449	2750
Steam direct Kg/h	225	300	450	750
Steam indirect kg/h	130	200	320	650
Agitator motor kW min./ A	4/8	5,5/10,5	7,5/14,5	9,2/18
Air (Bar)	6	6	6	6
Weight kg	680	840	1250	1800
Vacuum m3/kW/A	83/3/7	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1000x1000x2100	1250x1250x2500	1330x1330x2850	1740x1740x3300
Manway height (mm)	1400	1740	2100	2525

Alternative design and sizes available on request.