

## Cooker & Cooler & Mixer (CCM-200)

**Typical Applications:**

- Processed Cheese
- All kinds of fresh cheese preparations
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup
- Vegan cheese



**Advantages:**

- Short batch times
- Configurable for many applications
- Minimal losses
- Energy efficient
- Simple operating procedures
- Easy integration
- Production data can be easily transferred to external systems
- Traceability
- PLC controlled process sequences