



JUMAINOX
FOOD MACHINERY & EQUIPMENT



COOKERS WITH AGITATOR ELECTRIC

Designed to cook all kind of soups and creams, baby meals, jams and jellies, chocolate, all kind of sauces, even with small solid ingredients or thick gravies.

Besides cooking, some models can also stir-fry.

Standard capacities from 130 to 500 liters. Under request, we can manufacture any model customized to the needs of our clients.



FEATURES:

Construction

Manufactured from stainless steel AISI304 – EN 1.4301. Optional in AISI316 – EN 1.4401

Robust construction on four height-adjustable legs

The inside of the cooking tank is glazed polished, to prevent sticking of products containing sugar or jellies

Heat transmission is done by a heat exchanger, being a thermal oil jacket with heating elements inside

Two versions:

- **Models MTEC:** for cooking
- **Models FTEC:** for cooking, but enables to stir-frying the ingredients

Stainless Steel agitator blades with the position of their arms adjustable in height. Teflon scrapers

Stone wool fiber isolation

Corners and weldings-free, to help on cleaning process and avoid any bacterial growth

Expansion oil tank on the outside, on the back of the cooker that allows a comfortable and easy oil filling and level checking

Oil tank with exit to the outside, easy to empty

Thermal oil included

Electric features

Heavy-duty heating elements. Heating by a heat exchanger being a thermal oil jacket with the heating elements inside

Independent electric panel with digital screen. Automatic control with the Aditec MKA-110 programmer for the timing, final cycle control and temperature with the PT-100 probe. Electronic programming option for any cooking process. Starting program at a preset time is possible, 99 hours in advance. Standby timer. Alarm advising of the end of cooking. Thermal power automatic economizer

As an option, special powers are available, for cold products and special applications.

Selector to switch on all heating elements or only a part of them in the 500 liters model

Degree of protection IP 55

Products that can be done with the MTEC+A+V and MTEC+A+VM cookers

Sauces: tomato, mushroom, cheese, pepper, bolognese with minced meat, bechamel, onion, with other vegetables type or meat.

Dipping sauces, ketchup, BBQ and, in general, any kind of sauce, even quite thick and/or with solid ingredients.

Soups and creams: Soups and creams with or without vegetables, meat or fish, with cheese, etc. In general, any kind of soup.

Other products: Baby meals, jams and jellies, compote, chocolate, chili con carne, ratatouille, pie fillings, some light stews and any other product with similar consistency. The thick products need a transfer pump to be discharged from the equipment.

Safety

Cookers are equipment that require strict safety measures, both in their manufacturing and utilization.

Our cookers incorporate high quality stone wool fiber isolation to offer a higher personal protection to the user and to increase the process safety, as well as to reduce heat loss, environmental impact and to increase the sustainability of the cooking process

The cover is equipped with a microswitch to stop the blades if opening.

All electric components that we use are from top world manufacturers (Aditec, Siemens, Schneider and ABB) and fulfill all the CE regulations

All our cookers fulfill the CE regulations and, when required, they are verified by the following quality agencies: TÜV NORD

Certification, TÜV NORD Cualicontrol, APPLUS Certification Technological Center and SCI Control & Inspección

All our cookers are in accordance with the CE regulations, and particularly and among others, electrical safety guidelines 2006/95/CE, Rules EN60335-2-47, Electromagnetic Compatibility guidelines 2004/108/CE, Rules EN61000-6-2, EN61000-6-4 y EN61000-3-2

They also fulfill DIN 18855 norm for cooking equipment

Hygiene

Corners and weldings-free, to help on cleaning process and avoid any bacterial growth

The adjustable feet enable a very easy cleaning under the cooker

Energy saving

Our cookers include thermal isolation made out of high quality stone wool fiber to reduce the heat loss, environmental impact and increase the sustainability of the cooking process, as well as to offer a higher personal protection to the user and increase the process safety.

The processor includes an automatic startup, timeout and an automatic thermal power saver.

Selector to switch on all heating elements or only a part of them in the 500 liters model

Quality control

All of our kettles are strictly verified and tested by our Quality Control department before shipping. They fulfill the CE regulations and, when required, they are verified by the following quality agencies: TÜV NORD Certification, TÜV NORD Cualicontrol, APPLUS Certification Technological Center and SCI Control & Inspeccion

Emptying of the bowl

We can install the most appropriate tap, depending on the products to be made. We can also adequate the outflow to install a transfer pump, to which a volumetric doser can also be connected

Standard equipment



Aditec MKA-110 Programmer



Control panel



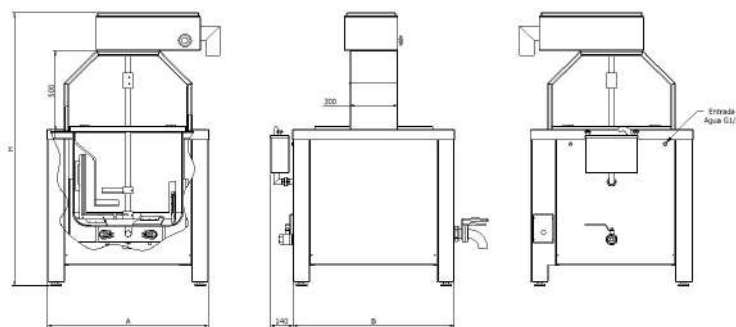
Stainless Steel blades with teflon scrapers



Emptying tap

Options and Accessories

We can manufacture our cookers with many different options and accessories. You can download, if you wish, the Options and Accessories PDF.



General information of Powers, sizes and weights. Please, don't hesitate asking for any additional data

MODEL	kw/H	Amp	Blades motor kW	Tank dimensions (width x depth x height) mm	External dimensions (width x depth x height) mm	Packing dimensions (width x depth x height) mm	Net weight kg	Gross weight kg
MTEC-130L FTEC-130L	9 18	13.5 27	0.75	∅ 565 x 530	900 x 1050 x 1595	1000 x 1150 x 1695	260	310
MTEC-200L FTEC-200L	14 21	21.3 31.9	0.75	∅ 700 x 580	1000 x 1150 x 1695	1100 x 1250 x 1795	285	350
MTEC-300L FTEC-300L	18 27	27 41	0.75	∅ 800 x 630	1140 x 1270 x 1695	1240 x 1370 x 1795	365	430
MTEC-400L FTEC-400L	22.5 -	32.5 -	1.1	∅ 900 x 650	1240 X 1400 X 1730	2080 x 1550 x 2130		
MTEC-500L FTEC-500L	27 -	39 -	1.1	∅ 1000 x 650	1340 X 1490 X 1730	2180 x 1650 x 2130		

For other capacities and dimensions, please get in touch with us