

the all-purpose weapon

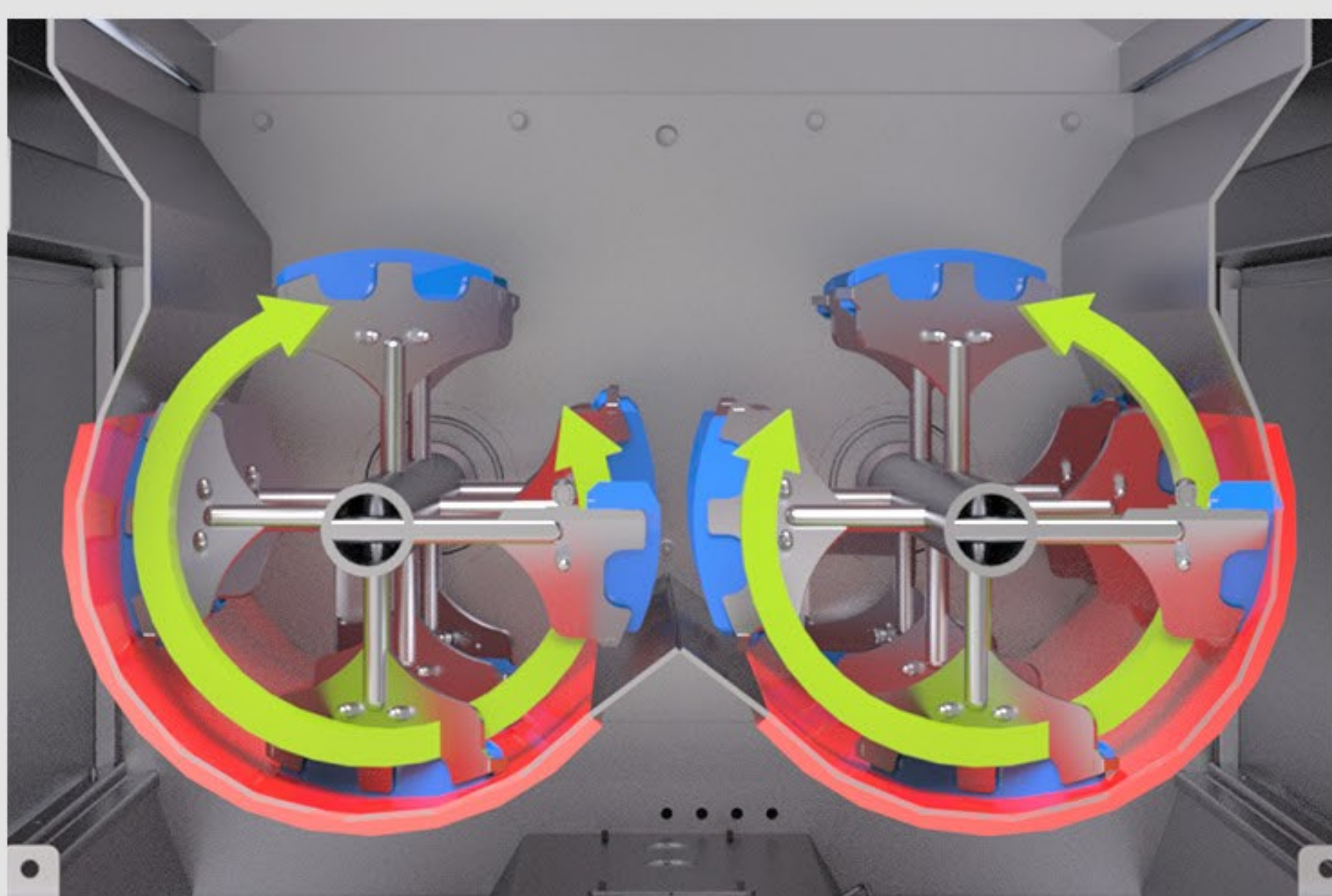
HotCook AHC



perfectly suitable for
**soups, sauces, ready meals,
stews, fillings, seafood,
vegetable preparations**



- Heatable double jacket design with double shaft paddle mixers and scrapers
 - Heated by saturated steam with short reaction times, optionally by thermal oil
 - Intuitive operation by a touch panel with recipe management
 - Pneumatically driven discharge flaps for easy emptying
 - Monitoring of the product, flow and return temperature (with multiple temperature sensors)
 - Available with gross volumes of 350 / 500 / 750 / 1000 / 1700 / 2250 / 3500 / 4000 liters
- Optional
- Practical dosing device and weighing unit for easy recipe compilation
 - Cooking with over-pressure 0.4 bar at 110 °C for reduced cook times
 - Rapid cooling of products via high-performance vacuum cooling unit



Preparation of ready to serve meals

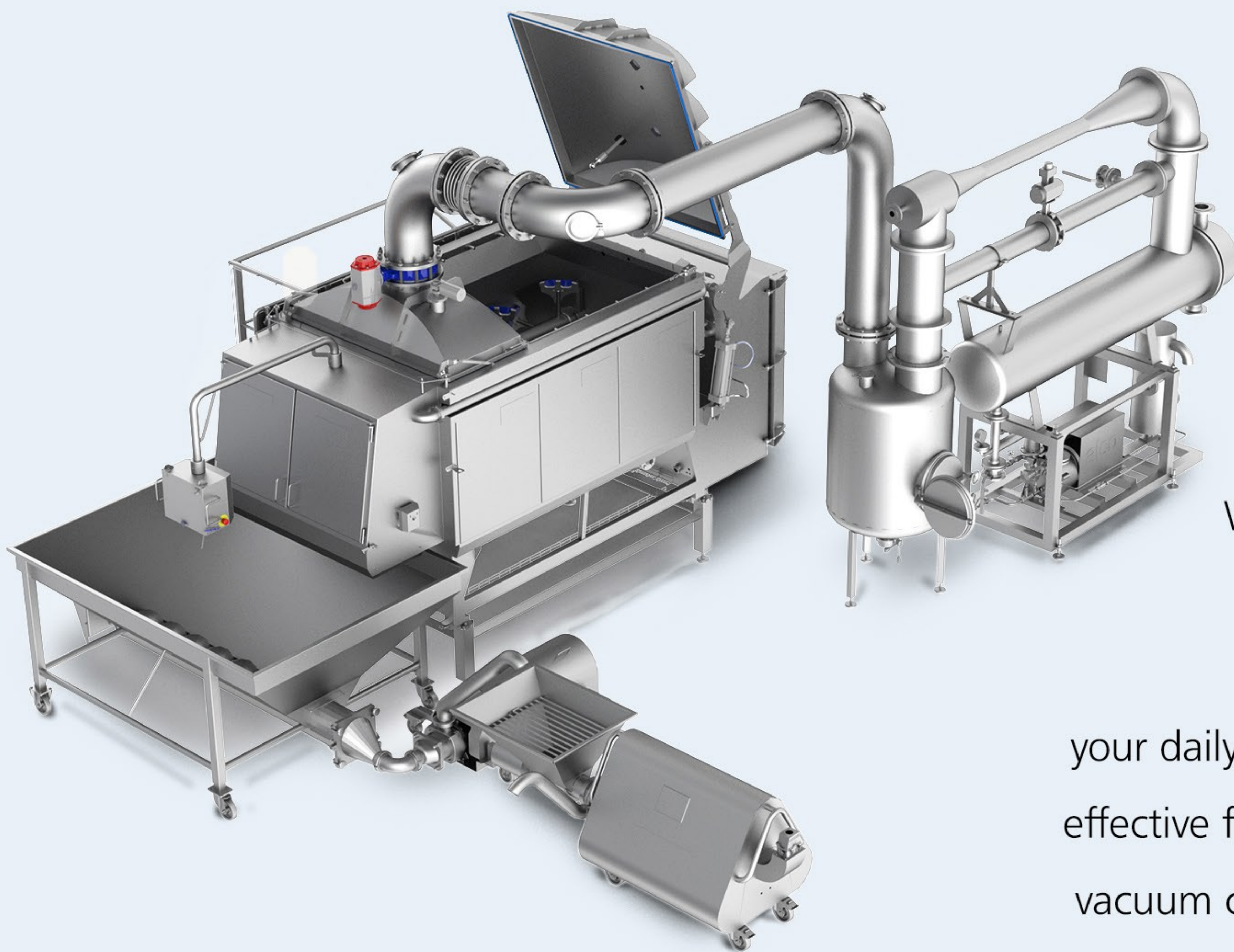
Numerous choices in practice

The horizontal double shaft mixer paddles with special-designed, mechanical scrapers prevent the adhesion of products onto the heated walls. The mixer paddles mix the product up and continuously move it back against the heated area for a homogeneous cooking process.

Rapid heating and high temperatures ensure optimal flavor and freshness preservation.



AHC 3500 with lifting device (sold separately)



AHC with vacuum cooling unit, buffer hopper & food pump

Add the equipment you need

Additional accessories

We've developed suitable accessories for our HotCook that'll facilitate processing and provide additional functions for your daily processes. Customized buffer hoppers, effective food pumps, discharge valves for liquids, vacuum cooling units, conveyors and much more.

A small overview of food you can process

Soups & sauces



Ready-to-eat meals



Rice, potato & pasta dishes

