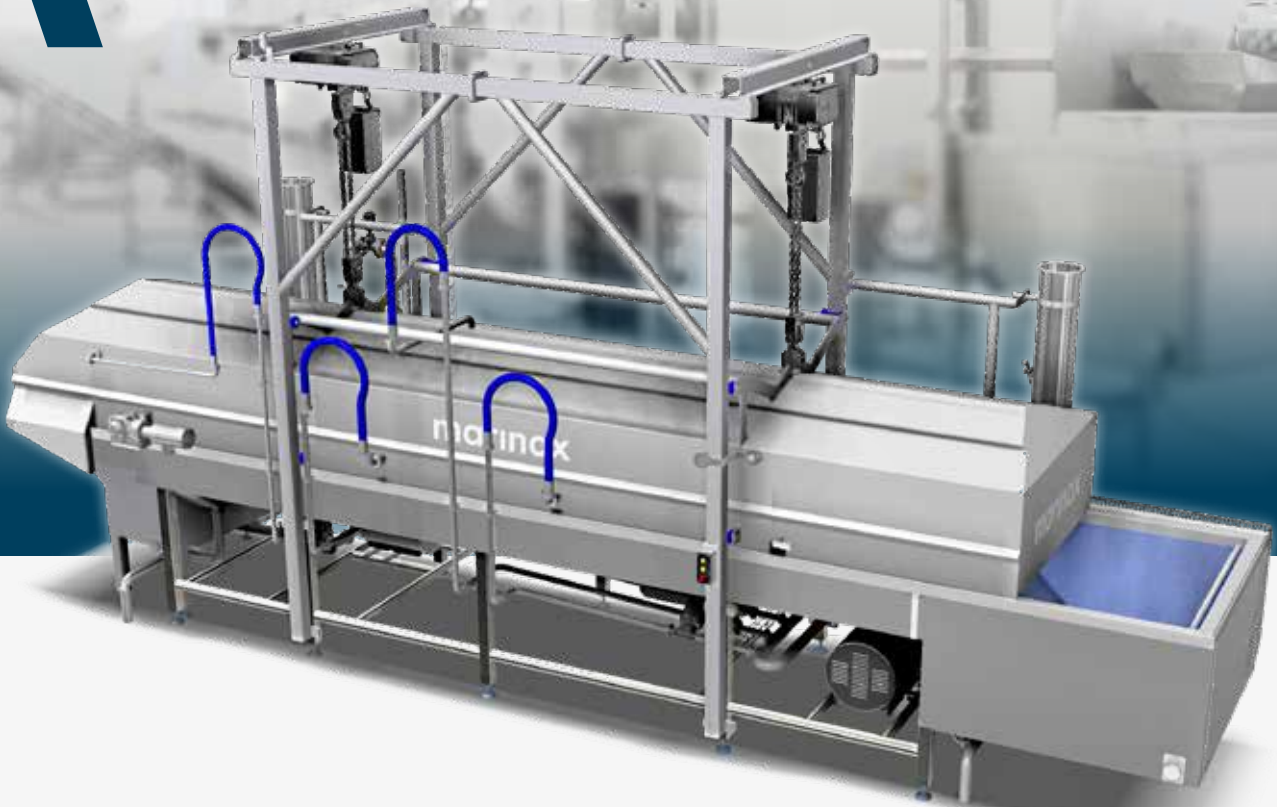


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CK1500

CONTINUOUS COOKER

marinox

CK1500

CONTINUOUS COOKER



Our CK1500 cooker enables you to cook open unpacked food continuously. It has a modular design - making it ideal for different outputs. The CK1500 is available as a free-standing unit or to be integrated into an entire cooking line.

The CK1500 cooks products gently in the system despite its high hourly output. The system does not require any mechanical parts in the water bath.

The operation of the system is modern and user-friendly. The cooking process can be easily monitored. The recorded process parameters can be easily tapped from the system for quality assurance purposes.

Thanks to the integrated automatic CIP cleaning, the CK1500 is clean again with minimal effort. This eliminates unnecessary costs for energy and cleaning agents. The insulated warm water pan also makes the CK1500 an energy-efficient cooker.

Do you want to increase your production volumes or modernize your production?

The compact and modular design of the CK1500 in combination with modern automation is perfect for this.



Versatile

- Processing of a wide variety of floating and non-floating products possible on the same system



Food safety

- Completely separate heating and cooking water circuit
- No moving parts or belts in the cooking bath



User-Friendly

- Recipe adjustments made in seconds
- Recording and tapping of relevant process data for quality assurance purposes



Automated

- Fully automated cooking process - without operator intervention
- Defined cooking time with precisely controlled cooking water temperature
- Flow in the sink tank can be regulated according to the recipe





Kompact

- The most compact continuous cooker on the market



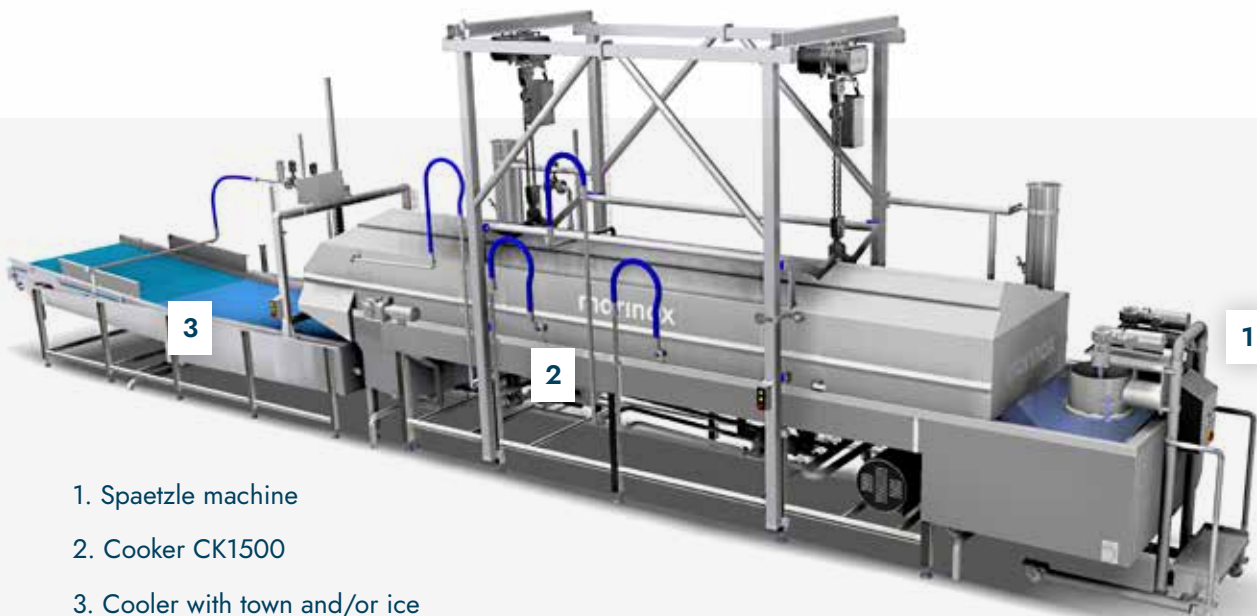
Minimal cleaning effort

- Integrated, automated CIP cleaning of the complete plant
- Automated conductivity measurement after cleaning



Line solution

- Expandable with various modules such as cooling conveyor or conveyor technology

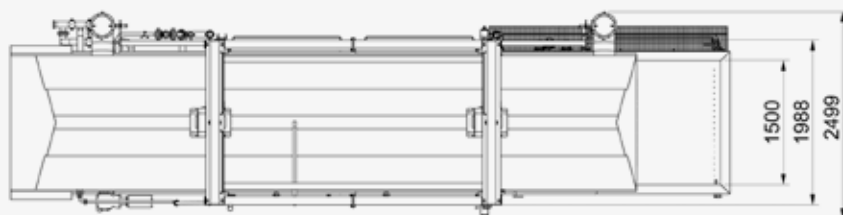
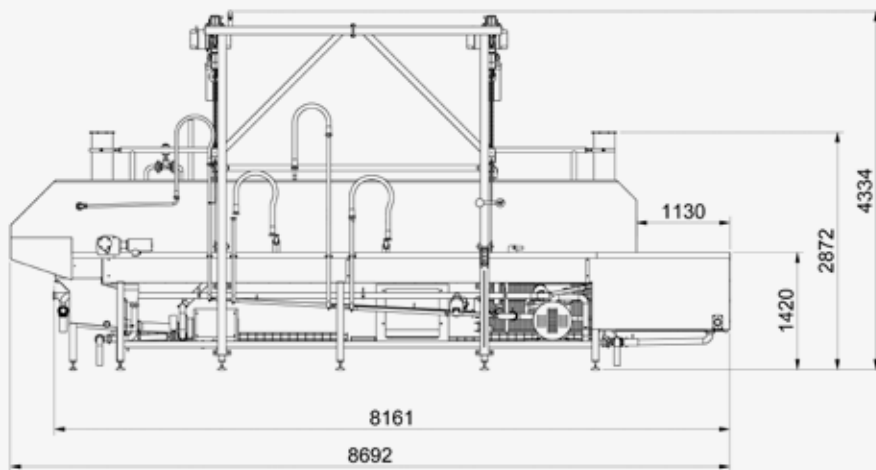


1. Spätzle machine

2. Cooker CK1500

3. Cooler with town and/or ice water

marinox
CK1500
CONTINUOUS COOKER



Specification CK1500

Hourly capacity
up to 3000 kg Spaetzle,
with 2 – 3 minutes cooking time

Inner bath width
1500mm

Cooking time
Variable from 2 to 18 minutes

Heating Type
Steam

Performance parameters

Bulk density	0.4	kg / dm ³	Bulk density Dry pasta (empirical value)
Bulk density	0.7	kg / dm ³	Bulk density Spaetzle (empirical value)
Bulk density	0.29	kg / dm ³	Bulk density Ravioli (empirical value)

Cooking time (min)	kg/h dry pasta	kg/h Spaetzle	kg/h Ravioli
2			3028
3		3045	2018
4	3028	2284	1514
5	2422	1827	1211
6	2018	1523	1009
7	1730	1305	865
8	1514	1142	757
9	1346	1015	673
10	1211	914	606
11	1101	830	550
12	1009	761	505
13	932	703	466
14	865	653	433
15	807	609	404
16	757	571	378
17	712	537	356
18	673	508	336

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