Product Name: **Cooker Mixer**

**Oil jacketed**

**MODEL: GF280A - 50L, 80L, 150L, 200L**

### Features:
- Stove base is fixed - this means that after the filling/ingredient is cooked it has to be manually removed.
- Heated by gas, double-layer pot which means that a heat-insulating cotton is placed between the layers of the stove base for preventing injuries from burning.
- Mixer blades are either teflon board or wooden board.
- Density is measured by 15°C: 868 kg/m³ and Vapor Pressure (mmHg) is < 0.1; Thermal Oil is 0.8816.

### Specifications

#### 50L
- **Power**: 3/4 HP, 220V, 1 PH
- **Speed**: 15 RPM
- **Initial Boiling Point**: > 355°C
- **Bucket Capacity**: 50 Liters
- **Mixing Capacity**: 20 kg
- **Bowl Dimension**: Ø610 mm x 300 mm (depth)
- **Dimension**: L 85 x W 90 x H 165 cm

#### 80L
- **Power**: 1 HP, 220V, 1 PH
- **Speed**: 15 RPM
- **Initial Boiling Point**: > 355°C
- **Bucket Capacity**: 80 Liters
- **Mixing Capacity**: 30 kg
- **Bowl Dimension**: Ø715 mm x 320 mm (depth)
- **Dimension**: L 100 x W 100 x H 160 cm

#### 150L
- **Power**: 1.5 HP, 220V, 1 PH
- **Speed**: 15 RPM
- **Initial Boiling Point**: > 355°C
- **Bucket Capacity**: 150 Liters
- **Mixing Capacity**: 60 kg
- **Bowl Dimension**: Ø850 mm x 380 mm (depth)
- **Dimension**: L 115 x W 115 x H 170 cm

#### 200L
- **Power**: 2 HP, 220V, 1 PH
- **Speed**: 15 RPM
- **Initial Boiling Point**: > 355°C
- **Bucket Capacity**: 200 Liters
- **Mixing Capacity**: 75 kg
- **Bowl Dimension**: Ø910 mm x 420 mm (depth)

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