



YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Custard Cooker / Mixer

MODEL: CS-250GS, CS-250GP

Features:

- Heated by Gas (L.P.G. / Natural Gas)
- Single Layer stainless steel / Copper bowl
- Hand rotating 90°
- 4F Teflon stirrer blade
- Stainless steel body
- Suitable for products that needs high temperature heating and mixing
- The inside and outside mixer may set the rotational speed and the direction independently to achieve multipurpose functions in one machine.



250GS



250GP

Purpose:

This machine is suitable for cooking custard, puff pastry, red bean pellet paste, curry jam, bean paste, lotus paste, syrup, etc.

Specifications

Power	3Phase: 220V-415V
Capacity	50L, 120L
Mixing Power	1HP x 1HP
R.P.M.	Twin Stepless Speed Change
Dimension	L 120 x W 115 x H 171 cm