

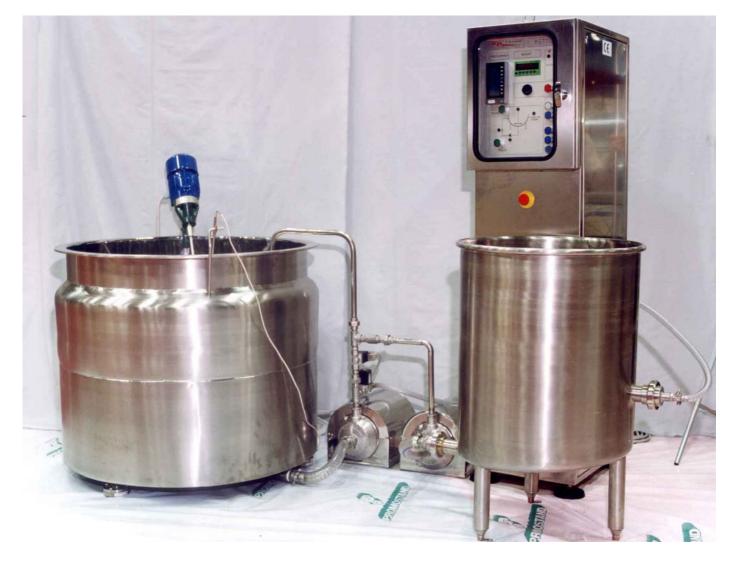


AUTOMATIC BATCHING SYSTEM

Batch cooking system for condiments based on meat, fish, vegetables or creams. Features weight-based ingredient mixing and either timed or weight-loss based cooking.

- Automatic temperature regulation
- Controlled weight-based cooking
- Ingredient weighing and batching
- Recipes written and saved in programmer
- Agitation by pumped circulation or mixer
- Various models of mixer with teflon blades according to product
- Optional in-kettle product cooling
- Optional HACCP recording







info@op-panini.it