

We share your passion!

Pasto-Cookers

Item: PC-25, PM-25, PC-60, PC110

Our range of Pasto-Cookers are cookers and pasteurizers. They heat, stir and cool down your various preparations.

Key Features

Convenient and safe preparation of creams, jams, sauces and batters with easy to follow pre-programmed touchscreen..

Several models available: PC-25, PC-60 and PC-110 with a respective capacity of 25Qt, 60Qt, 110Qt.

Note: the 25Qt. model is also available with extra cooling capacity for ice cream and gelato production - model: PM-25

Applications

For the production of superior creams and ganaches (custard cream, lemon cream, fruit pastes, liquid caramel, jams, glazes,...), sugar syrup, bavaois, pâte à choux (choux, eclairs, chouquettes, profiteroles) but also savory sauces and bechamel.

Benefits

- *Wide range of temperature (from 32F up to 392F)
- Note: Optional Teflon scrapers available for high temp.
- *Fully programmable with larger color touchscreen
- *Allows minimum loads (20% of max. capacity)
- *Patented outlet tap for easy unloading of the machine
- *Reduced water consumption thanks to double air/water cooling condenser
- *Support through internet



Technical Specifications

Capacity: 25L, 60L, 110L

220V/3 phases+ground/60 Hz.

Requires water connection (cold in, hot in, water out): all 3 connections are 3/4" diameter

Remote monitoring by wireless modem

	depth x width x height	weight	power	
PC 25	34 x 22 x 61	330 lbs	5500 W	
PC 60	40 x 28 x 72	551 lbs	10900 W	
PC 110	45 x 32 x 76	705 lbs	19150 W	