

REGO® CK SERIES

Efficient, easy-to-use and practical cream cooker



Cream cooker for efficiently cooking and heating creams and masses.



REGO® HERLITZIUS
The Bakery Equipment People

MAKE YOUR WORK EASIER, BETTER, AND FASTER WITH REGO® CREAM COOKERS:

The automatic cream cookers in the REGO® CK series are primarily designed to meet the requirements of day-to-day operations and offer a number of useful functions for bakers, confectioners, and patissiers.

The devices, which are available with bowl sizes of 30 to 120 litres (30, 60, 80, 120), are ideal for creating puddings, coconut macaroons, poppy seed, semolina, and fruit fillings, and

much more. They can also be used to produce perfect mashes and scalds in bakeries. Using CK machines produces significant time savings – the result for users is a sharp increase in cost-effectiveness together with considerably improved quality.

Cream cookers from REGO HERLITZIUS reliably and conveniently cook and heat all creams and masses. Thanks to precise thermostat-controlled tem-

peratures and a two-speed mixer, the ingredients are reliably formed into the desired mass without any further user action.

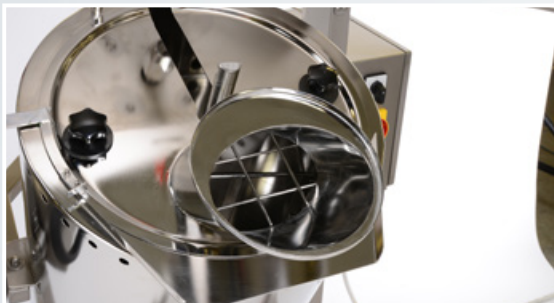
As it is an open system, the cream cooker does not require an annual pressure test.



- OPTIMISED ELECTRONICS**
- HANDWHEEL FOR EMPTYING**
- OPTIONAL PRACTICAL DRAIN COCK**

IMPRESSIVE FEATURES:

- Efficient cooking and heating of creams and masses.
- Ideal for producing all mashes and scalds
- Two-speed mixer
- Precise thermostat-controlled thermal oil temperatures
- Quick and easy emptying of the bowl using handwheel with self-locking
- No risk of boiling over or burning
- Easy to operate with optimised electronics
- Digital timer
- Cover with opening to add ingredients during operation
- Handwheel for controlled emptying
- Drain cock optionally available (standard from 120 litres)
- Training with specialist personnel available



Cover with opening to add ingredients during operation



Handwheel for controlled emptying



Drain cock optionally available (standard from 120 litres)



Convenient to operate with digital timer

MACHINE DATA CREAM COOKERS 30 - 120:

Machine type	CK 30	CK 60	CK 80	CK 120
Bowl [L]	30	60	80	120
Capacity [L] min./max.	2 – 19	4 – 38	7 – 50	12 – 78
Heating power [KW]	2 x 2	3 x 2	3 x 3	3 x 5
Connected load [KW]	4,5	7	10	17
Width [mm]	950	1000	1000	1200
Depth [mm]	750	800	800	950
Height [mm]	1530	1650	1650	1820
Weight [kg]	125	145	160	240

REGO HERLITZIUS GMBH
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