

REGO® CK SERIES

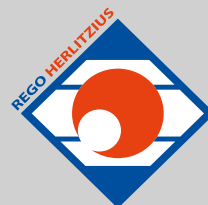
Efficient, easy-to-use and practical
cream cooker



Cream cooker for
efficiently cooking
and heating creams,
sauces and masses.



CONFECTIONER
MACHINES



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, patissiers and operators of professional kitchens.

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, sauces 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 temperatures 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.

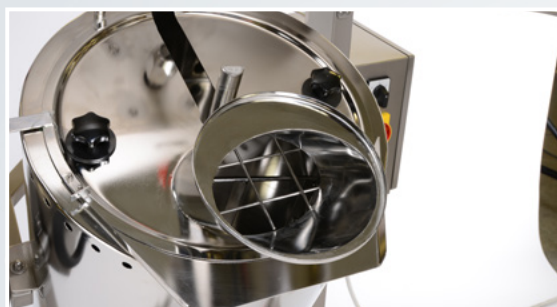


- OPTIMISED ELECTRONICS**
- HANDWHEEL FOR EMPTYING**
- OPTIONAL PRACTICAL DRAIN COCK**

Illustration can deviate.

IMPRESSIVE FEATURES:

- Efficient cooking and heating of creams, sauces 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
Mains voltage [Volt]	400 / three-phase	400 / three-phase	400 / three-phase	400 / three-phase
Connected load [KW]	4,5	7	10	17
Fuse [A]	20	20	25	32
Noise level [dB (A)]	65 ± 3	65 ± 3	65 ± 3	65 ± 3
Heating power [KW]	4	6	9	15
Height [mm]	1530	1635	1635	1815
Width [mm]	1020	1020	1020	1120
Depth [mm] *	725	780	740	905
Capacity [l] min. / max. **	3 - 19	4 - 38	4 - 50	12 - 78
Weight [kg]	125	155	165	240
Bowl [l]	30	60	80	120

* without drain cock / ** depending on the quantity of the filling material

REGO HERLITZIUS GMBH
Bäckerei- und Konditorenmaschinen

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