



ALIMAT TREMBLAY - TURBO COOKER 60 L



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SKU: 11721 | **Categories:** [Industrial mixer](#), [Other mixers](#)

DESCRIPTION TECHNIQUE

Electric cooker with double oil jacket

Tilting tank with integrated drain valve

Digital thermostat for temperature control and regulation



Variable speed by potentiometer

The high speed allows to obtain quickly a homogeneous product before cooking, as well as the evaporation at the end of cooking.

The slow speed slowly stirs consistent, pasty, liquid or lumpy products.

Heating means: Rapid heating of the oil by immersion heaters with very precise thermostatic regulation.

Robust all stainless steel design.

TRIPLE WALL TANK : 2 for high temperature oil, 1 to maintain the temperature and to protect against burns.

2 oil / product temperature probes

Usage: Food industry, confectionery, chocolate industry



