

habersang

For more than 40 years

CREAM COOKER KORÜ-mat 2G

For every need
the right solution



Bakeries



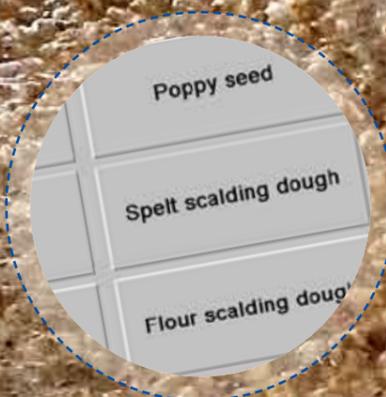
Confectioneries



KORÜ-mat 2G in the bakery

WHY A KORÜ-MAT 2G FOR THE BAKERY?

- ... because the KORÜ-mat 2G has an integrated water dosing unit.
- ... because the KORÜ-mat 2G measures the product's core temperature.
- ... because the KORÜ-mat 2G has a strong auto-reverse mixer.
- ... because the Mixer can also homogenize flour and water.
- ... because the Mixer can also deal with tough materials (flour-water-ratio (\leq 100:200)).
- ... because the KORÜ-mat 2G has an electrically tiltable kettle.
- ... because it has fully automatic mixing and cooking programs.
- ... because all programs can be customized.



APPLICATIONS



Spelled full grain



Bread crumbs



Mashed potatoes



Rye scalding dough



Linseed



Spelt scalding dough



Flour scalding dough



Wheat scalding dough

AND MUCH MORE...



KORÜ-mat 2G in the confectionery

WHY A KORÜ-MAT 2G FOR THE CONFECTIONERY?

- ... because the KORÜ-mat 2G measures the product's core temperature.
- ... because the KORÜ-mat 2G has an electrically tiltable kettle.
- ... because the KORÜ-mat 2G has a large drain tap.
- ... because it has fully automatic mixing and cooking programs.
- ... because all programs can be customized.



KORÜ-mat 2G

APPLICATIONS



Äpfel



Cherries



Cream pudding



Poppy seed



Cherry filling



Choux pastry



Rice



Chocolate coating

AND MUCH MORE...



Basic equipment

Mixer

The KORÜ-mat 2G with its high-performance gear motor is very easy to handle, especially in the production of scalding dough with a low flour-water-ratio ($\leq 100:200$), or with a high quota of water (flour-water-ratio $> 100:300$). With a torque of up to 355 Nm over the entire speed range, it even outmatches a mid class car and thus ensures the problem-free processing of all products.

smartCONTROL

With smartCONTROL software you have full control over the mixer, and you can determine all parameters for the cooking process, the mixer and the water dosing unit. Fill the kettle, select the recipe on the touch screen, done - the machine does the rest! This ensures that each user always achieves the same result. The control unit has 99 freely programmable cooking programs and as many mixing programs, as well as it measures the product's core temperature.

The autoreverse function (left-to-right run) also allows the homogenization of flour and water. Thanks to the programmable intermittent operation, grains are not constantly removed, and can thus absorb water optimally.

Tilting kettle with tilt-back function

In the case of tough flowing masses, such as cherries, poppy seed, choux pastry, and above all, in the case of scalding dough, emptying through a drain tap is not possible. Therefore all kettles are electrically tiltable and move slowly and uniformly in both directions if required. Due to the integrated tilt-back function, the kettle moves back slightly when the button is released, in order to prevent further draining of the mass.

Options

HACCP interface with remote control

The entire cooking process is continually monitored and logged by the HACCP software. The logs can be used to optimize the automatic programs. It also supports the user in compliance with the HACCP principles for commercial bakeries and confectioneries, by precisely documenting when, which product was cooked for how long and at which temperature..

Water dosing unit with hand shower

The automatic water dosing unit ensures, that the machine is always filled with the correct quantity of water, which is particularly helpful in the production of scalding dough. In order to be able to fill other machines, it is equipped with a discharge hose. With the hand shower, the KORÜ-mat 2G is supplemented by a further practical aid and allows a quick and easy cleaning of the kettle at any time.

Drain tap

Vanilla cream, jam and other liquid masses can be emptied easily via the integrated drain tap. Depending on the kettle's volume, DN65 or DN100 drain taps with quick-release-function are available, which can be easily cleaned in the dishwasher. For tough or sticky products, which can only be emptied through the tilting mechanism, the drain tap can be replaced by a closure cap and the cleaning effort is significantly reduced.



Our Cream Cookers

FOR BEGINNERS KORÜ-mat S

Available with 30, 60, 100, 140 and 300 liter kettles



FOR HIGHEST DEMANDS KORÜ-mat 2G

Available with 70, 100, 150, 200, 250 and 300 liter kettles

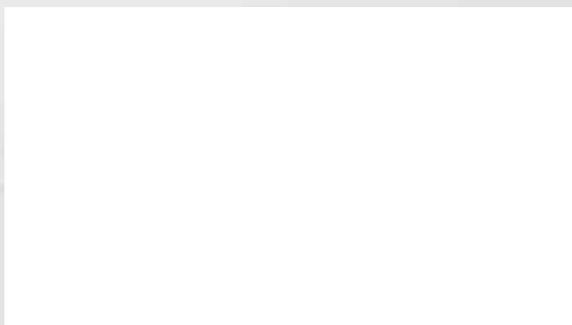


FOR COOK AND CHILL Proveno 4G

Available with 40, 60, 80, 100, 150, 200, 300 and 400 liter kettles



Your retailer



Habersang GmbH
Am Froschbächle 8
D-77815 Bühl / Germany
Tel. +49 (0)7223-98 17-0
Fax +49 (0)7223-98 17-16
info@habersang.com
www.habersang.com

habersang

Habersang GmbH
Lerchenweg 12
D-58566 Kierspe / Germany
Tel. +49 (0) 23 59-26 96
Fax +49 (0) 23 59-90 29 19
info@habersang.com
www.habersang.com

