

habersang

For more than 40 years

CREAM COOKER KORÜ-mat S

For every need
the right solution

 Confectioneries



KORÜ-mat S for beginners

WHY A KORÜ-MAT S?

- ... cook with a KORÜ-mat S and stir almost automatically.
- ... cook with a KORÜ-mat S and stir very gently.
- ... cook and stir with a KORÜ-mat S without time or personnel expenses.
- ... cook and stir with a KORÜ-mat S without any loss of quality.
- ... cook with a KORÜ-mat S and stir without wasting product.
- ... with a KORÜ-mat S the cooking temperature can be set precisely.
- ... depending on the food, filling level and boiler outlet temperature, the cooking process takes only between 30 and 60 minutes.



APPLICATIONS



Apples



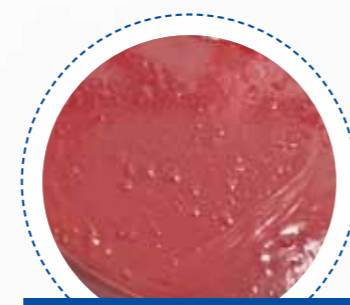
Cherries



Cream pudding



Poppy seed



Cherry filling



Plums



Rice



Chocolate coating

AND MUCH MORE...



Basic equipment

Mixer

The speed of the mixer can be infinitely adjusted. If the protective grille is opened during the stirring process, the stirrer switches off automatically for safety reasons. After the cooking process is finished, the mixer can simply be removed and cleaned in the dishwasher.

Highest Quality

All machine parts are made of high quality stainless steel - rustproof. All boilers are 3-walled and insulated. The temperature is measured electronically on the boiler wall of the thermal oil. The heating takes place by means of thermal oil via internal heating registers.

Tilting Kettle

In the case of viscous masses such as cherries or poppyseed mass it is not possible to empty the kettle using a drain tap. Therefore, all kettles can be tilted manually as standard. The integrated boiler brake prevents the boiler from being tilted during the cooking process.

Control panels



Optional

Drain tap

Vanilla cream, jam and other liquid masses can be easily emptied using the integrated drain tap. This is manufactured as a disc valve, which makes cleaning much easier.

Specifications*

	KORÜ-mat S 30	KORÜ-mat S 60	KORÜ-mat S 100	KORÜ-mat S 140	KORÜ-mat S 300
Width	900 mm	1025 mm	1025 mm	1160 mm	1380 mm
Depth	750 mm	890 mm	890 mm	930 mm	1200 mm
Height	1255 mm	1410 mm	1620 mm	1805 mm	2050 mm
Capacity	ca. 30 Liter	ca. 60 Liter	ca. 100 Liter	ca. 140 Liter	ca. 300 Liter
Heating Capacity	4,0 kW	7,5 kW	9,0 kW	12,0 kW	24,0 kW
Weight	120 kg	160 kg	260 kg	290 kg	700 kg
L_{PA}	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)	< 70 dB(A)

* technical changes possible

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



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