



For more than 40 years

CREAM COOKER KORÜ-mat 2G V3

For every need
the right solution



Bakeries



Confectioneries



Catering

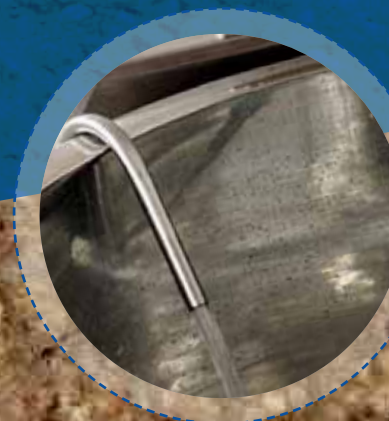
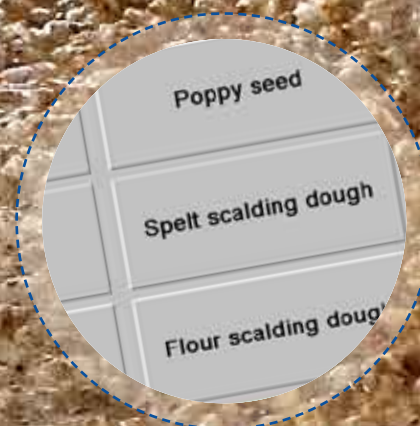


KORÜ-mat 2G V3

in the bakery

WHY A KORÜ-MAT 2G V3 FOR THE BAKERY?

- ... because it has an integrated water dosing unit.
- ... because it measures the product's core temperature.
- ... because it 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 it has an electrically tiltable kettle.
- ... because it has fully automatic mixing and cooking programs.
- ... because all programs can be customized.
- ... because it has energy optimization features.



APPLICATIONS



Spelled full grain



Bread crumbs



Mashed potatoes



Rye scalding dough



Aroma-roasted seeds



Spelt scalding dough



Flour scalding dough



Wheat scalding dough

AND MUCH MORE...



KORÜ-mat 2G V3

in the confectionery

WHY A KORÜ-MAT 2G V3 FOR THE CONFECTIONERY?

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



KORÜ-mat 2G V3

APPLICATIONS



Apples



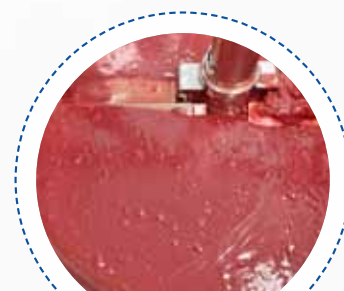
Cherries



Cream pudding



Poppy seed



Cherry filling



Choux pastry



Rice



Chocolate coating

AND MUCH MORE...



KORÜ-mat 2G V3

for catering

WHY A KORÜ-MAT 2G V3 FOR CATERING?

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



KORÜ-mat 2G V3

APPLICATIONS



Apples



Cherry filling



Cream pudding



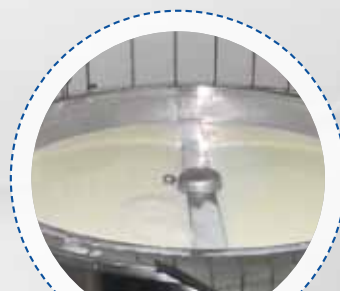
Poppy seed



Nut butter



Semolina



Rice



Mashed potatoes

AND MUCH MORE...



Basic equipment

Mixer

The KORÜ-mat 2G V3 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 out-matches a mid class car and thus ensures the problem-free processing of all products.

smartCONTROL incl. energy optimization

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.

Many cream cookers are not optimally adjusted from an energetic point of view. This leads to excessive energy consumption and unnecessary costs. The V3 version of the KORÜ-mat 2G enables targeted energy optimization. The KORÜ-mat 2G V3 now has two heating circuits that can be controlled individually. In this way, the heat output can be adjusted as required in the various cooking cycles in order to save energy and reduce costs. In addition, the KORÜ-mat 2G can be connected to an energy optimization system.

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.

Lid with filling grid

The lid with filling grid allows the kettle to be filled safely during the cooking process. In addition, moisture can escape quickly when the flap is open.



Options

smartCOOKING

smartCOOKING was developed to meet the requirements of Industry 4.0 and to make cooking processes even more efficient. smartCOOKING logs all cooking processes and can be used to optimize those as well as the automatic programs. With the new energy management functions, the logs now also show the power consumption in the individual cooking cycles. This makes it easier to evaluate data, carry out target/actual comparisons and thus optimize power consumption through quantity and product-specific cooking. Because the power consumption can be reduced considerably if, instead of many small quantities, a large quantity of the same product is cooked at once. smartCOOKING also supports the user in complying with the HACCP principles for commercial bakeries and confectioneries by documenting exactly when which product was cooked, for how long and at what temperature.

Water dosing unit

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.

Hand shower

With the hand shower, the KORÜ-mat 2G V3 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.

Closure cap

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.

Hand shower



Water dosing unit



smartCOOKING



Closure cap



Drain tap



Our Cream Cookers

FOR BEGINNERS KORÜ-mat S

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



FOR HIGHEST DEMANDS KORÜ-mat 2G V3

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



FOR COOK AND CHILL PROVENO

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



Your retailer

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