



RONO UNIVERSAL COOKER/MIXER RKM

RONO UNIVERSAL COOKER/MIXER | TYPE RKM

The machine is designed for the production of soups, stews, sausages, gourmet salads, meat products, baby food, pet food, pasta, rice, etc.. It ensures optimum retention of colour, flavour, and structure in your product, without any risk of caking or cook loss and with extra fast CIP/SIP cleaning.

- The cylindrical process container is located in the machine housing, either fixed or moveable (depending on product).
- The process container stands at a 30° angle to ensure the best mixing results.
- A special mixing vane with floor and wall wipers ensures that the mixing process is both effective and protects the product.
- The container is raised or tipped using a drive motor for filling and emptying.
- A total of up to 10 steam nozzles can also cook with direct steam injection.
- Cooking is possible in both the vacuum zone and with overpressure up to 110°C.
- The various ingredients are metered directly from hoppers via an inductive flow meter, mass flow meter or a vacuum.
- As standard, the mixture is designed to be filled and emptied into standard containers via a lifting and tilting mechanism.
- The containers can also be emptied using a pump.

■ Effective output

300 litres, 600 litres, 800 litres (depending on product) further sizes on request