

# staedler

Member of Advaton

EN



marinox

# CK800

CONTINUOUS COOKER

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Our CK800 cooker allows you to continuously cook open unpackaged food. The CK800 is available as a free-standing unit or to be integrated into an entire cooking line.

Thanks to the user-friendly and modern operation of the unit, the cooking process is easy to monitor. Adaptations for different recipes are easy to apply with the CK800.

Have the possibilities of batch production been exhausted? The unique price/performance ratio of the CK800 makes it possible to expand production even in the smallest of spaces with a clearly calculable investment.



#### Versatile

- Processing of a wide variety of floating and non-floating products possible on the same system



#### User-friendly

- Recipe adjustments made in seconds



#### Food safety

- Completely separate heating and cooking water circuit
- No heating elements in the cooking bath



#### Automated

- Fully automated cooking process - without operator intervention
- Defined cooking time with precisely controlled cooking water temperature





### Kompact

- The most compact continuous cooker on the market



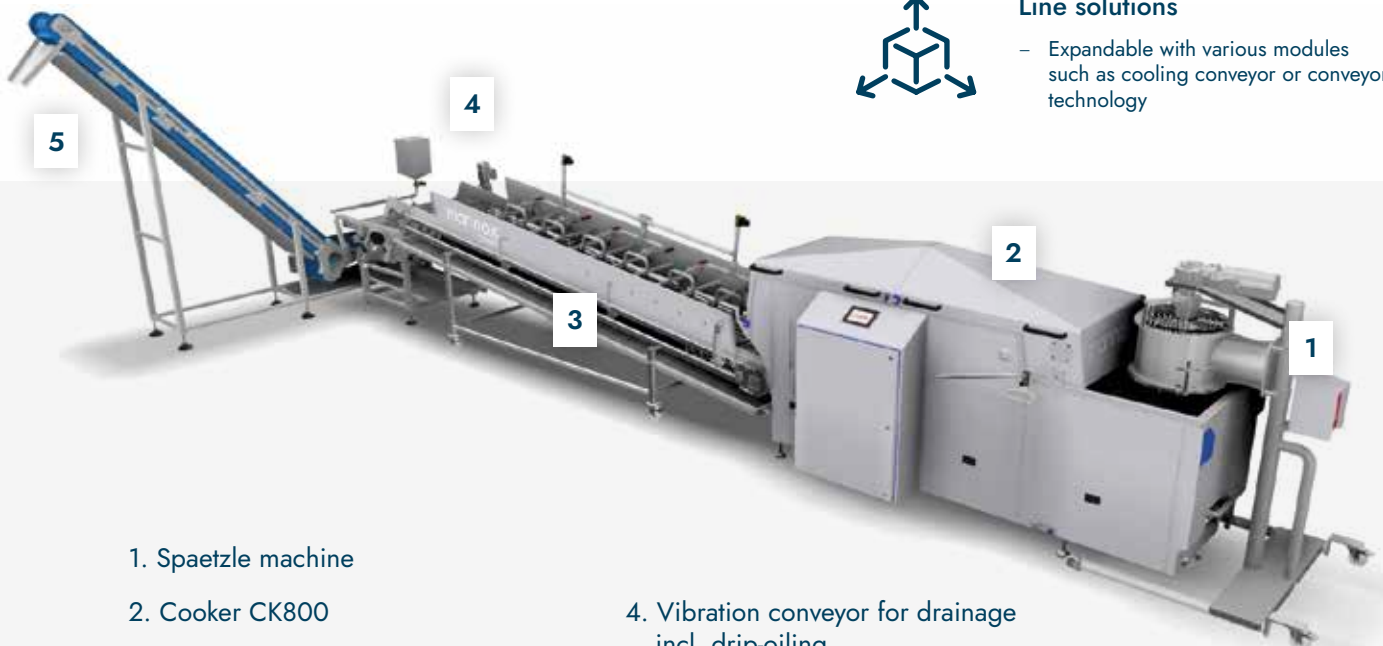
### Minimal cleaning effort

- Easy and quick cleaning thanks to open design



### Line solutions

- Expandable with various modules such as cooling conveyor or conveyor technology



1. Spätzle machine

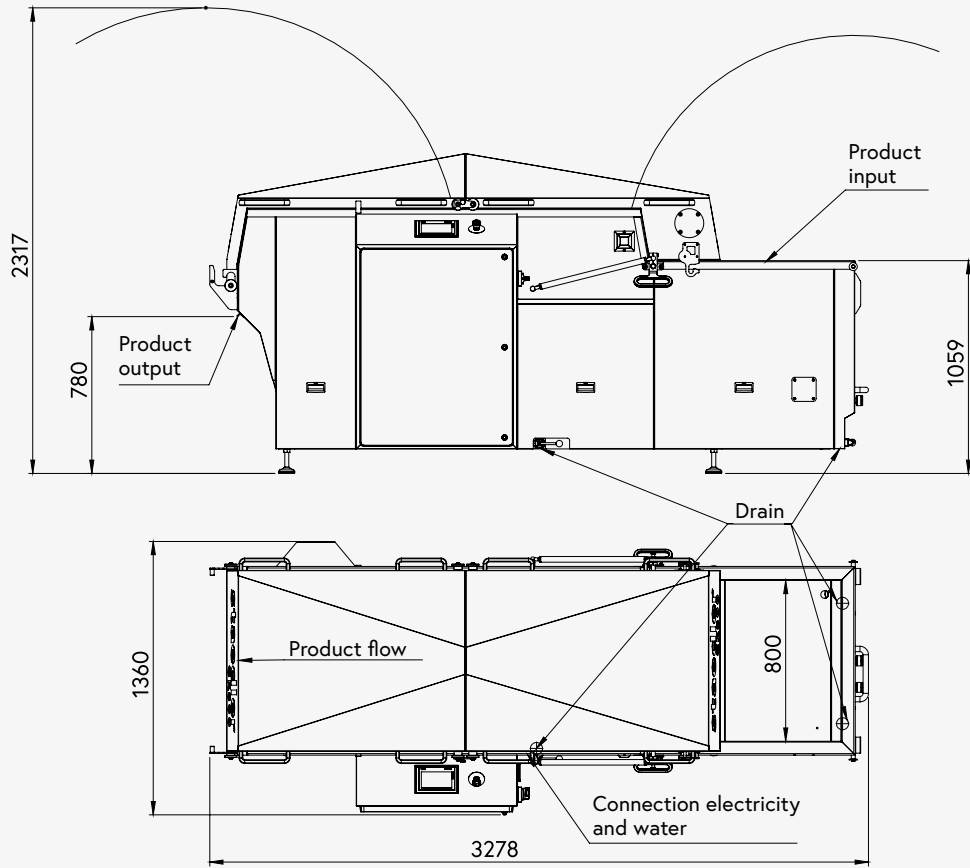
2. Cooker CK800

3. Cooler with town and/or ice water

4. Vibration conveyor for drainage incl. drip-oiling

5. Ascending conveyor to scale

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**Specification CK800**

**Hourly capacity**  
approx. 400 – 500kg Spaetzle,  
with 2 – 3 minutes cooking time

**Inner bath width**  
800mm

**Cooking time**  
Variable from 1 to 15 minutes

**Heating Type**  
Electrical or steam

**Performance parameters**

Bulk density	0.4	kg / dm <sup>3</sup>	Bulk density Dry pasta (empirical value)
Bulk density	0.7	kg / dm <sup>3</sup>	Bulk density Spaetzle (empirical value)
Bulk density	0.29	kg / dm <sup>3</sup>	Bulk density Ravioli (empirical value)

Cooking time (min)	kg/h Dry pasta	kg/h Spaetzle	kg/h Ravioli
2			501
3		504	334
4	475	378	251
5	380	302	200
6	317	252	167
7	272	216	143
8	238	189	125
9	211	168	111
10	190	151	100
11	173	137	91
12	158	126	84
13	146	116	77
14	136	108	72
15	127	101	67
16	757	571	378
17	712	537	356
18	673	508	336

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