

Lab Smart Cooker/Mixer

The smart way to test your product

Use it to cook. Use it to blend. Use it to test batches as small as 200 pounds.

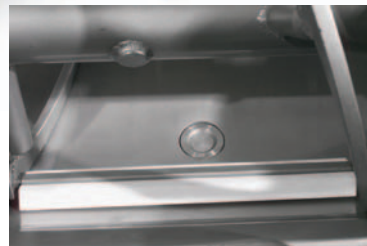


**MTCB-13 Lab
SmartCooker/Mixer**

Features:

- Indirect steam-jacket heating
- Direct steam injection heating
- Paddle, ribbon (with scrapers) and solid agitators
- Self-contained controls
- Culinary steam filter
- Dual discharge doors
- Variable speed drive

Test units are now available for rent.



Inside the SmartCooker / Mixer:
a scraper and one of the steam
injection valves



Air operated discharge doors
(discharge cover must be in place
when unit is in operation)

Use the Lab
SmartCooker/
Mixer to test
these products
and more:

- Stuffing
- Ground sausage
- Sweet potatoes
- Scrambled eggs
- Collard greens
- Meat balls
- Rice
- Pinto beans
- Chili
- Pizza topping meat
- Turnip greens
- Black-eyed peas
- Diced vegetables
- Taco meat
- Green lima beans
- Diced potatoes
- Barbecue sauce
- Diced chicken
- Diced beef
- Processed cheese
- Italian meat sauces
- Beef stew
- Meat pie filling



Self-contained controls

SmartCooker is the smart choice.

The SmartCooker is a flexible, state-of-the-art cooker that provides consistency while cooking a wide variety of products. Its PC-based controller makes it smart enough to remember cooking times and temperatures. Its low pressure indirect steam or direct injection steam yields a consistent, flavorful product every time.

SmartCooker
The *Cooker* with a Brain



SC-3000 Cooker



Quick disconnect direct steam injector.



Air-operated liquid drain.

SmartCooker products/applications

Stuffing	Taco meat
Ground sausage	Green lima beans
Sweet potatoes	Diced potatoes
Scrambled eggs	Barbeque sauce
Collard greens	Diced chicken or beef
Meat balls	Processed cheese
Rice	Italian meat sauces
Pinto beans	Beef stew
Chili	Meat pie filling
Pizza topping meat	
Turnip greens	
Black-eyed peas	
Diced vegetables	

**ASK US ABOUT
TEST UNITS!**



Made in the U.S.A.