



JAM KETTLE
SERIES KMK

ADVANTAGES

- Complete unit made of stainless steel
- Food safe plastic scraper
- Plug-in compact unit
- Ready-to-use delivery
- Quick and even heating through integrated mixer
- No scorching due to the water heated kettle wall
- Quick and complete emptying through the central disc valve on the bottom

JAM KETTLE

KMK 70 / 150 / 250

The Kreuzmayr jam kettle is an all-purpose machine for producing high-quality products such as jam, marmelade and jellies. Furthermore the kettle can also be used for dissolving sugar, cooking tea, etc.



WORKMANSHIP

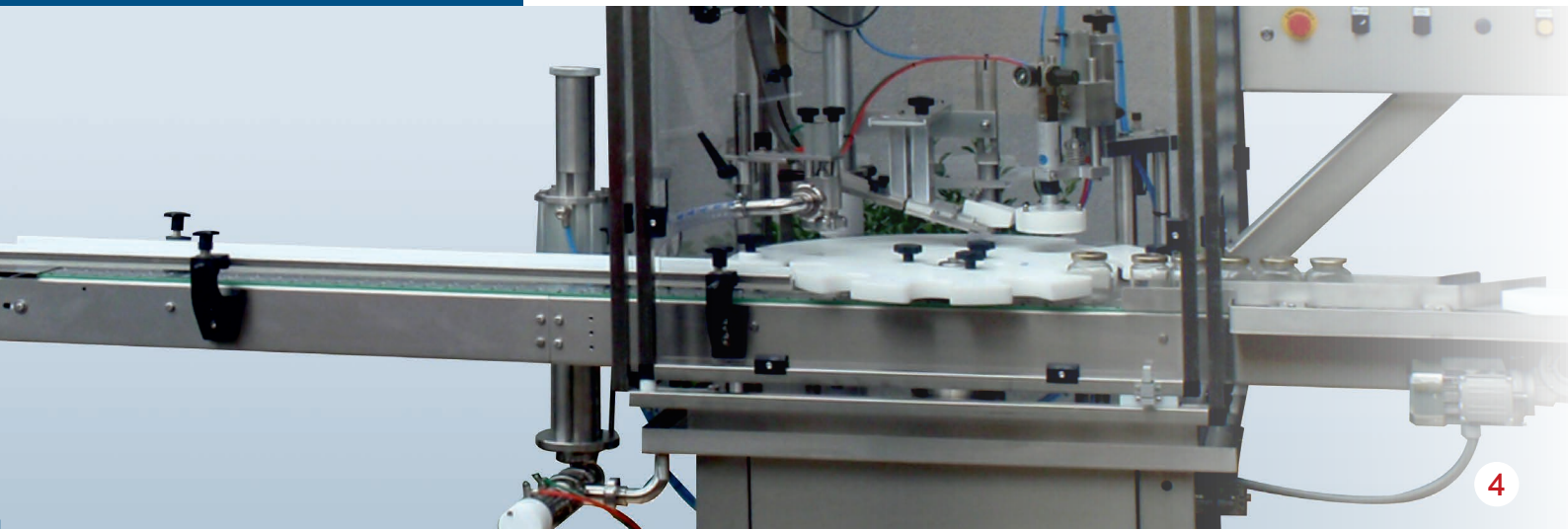
Thanks to the compact stainless steel construction and the integrated mixer, various stirring- and mixing processes can be carried out. The water-bath kettle is heated by 2 electric heating cartridges. An insulated casing prevents any heat from escaping.



EASY OPERATION

After filling the water jacket with water, the kettle is ready to operate. The electric heater heats the water bath to the set temperature and keeps it constant. With the integrated mixer, the product is evenly heated and mixed. After the cooking process, the kettle can be easily emptied with the disc valve on the bottom.

Caption: 1) touchscreen display 2) rotating scraper, 3) cutting agitator as an option, 4) automatic filling machine



JAM KETTLE KMK

TECHNICAL DATA

	KMK 70	KMK 150	KMK 250
Nominal output [kg/h]	70	150	250
Rated power supply [kW/Amp]	12,6 / 32	18,0 / 32	36,0 / 63
Electrical connection [V/Hz]	400 / 50	400 / 50	400 / 50
Dimensions W/D/H [mm]	1008 / 1000 / 1250	1180 / 1100 / 1350	1370 / 1300 / 1400
Weight [kg]	270	320	420



EXECUTION FEATURE

	KMK 70	KMK 150	KMK 250
Agitator with scraper	✓	✓	✓
Cutting agitator	option	option	option
Team heating	-	-	✓
External water heating	-	-	✓
Touchscreen display	-	✓	✓
Vacuumkettle	option	option	option

ADDITIONAL SYSTEMS FOR YOUR ADDED VALUE

	KMK 70	KMK 150	KMK 250
Heated storage hopper	option	option	option
Kolbendosierfüller	option	option	option
Twist-off capper	option	option	option
Labeler	option	option	option

OTHER INTERESTING PRODUCTS FOR PERFECT FRUIT PROCESSING



BIN-TIPPING MACHINE

Easy tipping of bins in several sizes



WASHING GRINDING UNIT

with tangential outlet for fruits and vegetables



BELTPRESSES

Automatic, continuous pressing of fruits



PASTEURIZING UNIT

Pasteurizers in all sizes, heated by gas, oil or electric



MOBILE JUICE PRODUCTION UNIT

Fruit processing for everyone on site

Kreuzmayr Maschinenbau GmbH



A-4702 Wallern / Trattnach
Schallerbacher Straße 77

Phone: +43(0)7249/48817-0
Fax: +43(0)7249/48817-10
office@kreuzmayr.com
www.kreuzmayr.com