Ref : PCR

HUBERT CLOIX

Partenaire de vos recettes

BOWL CAPACITY

15 liters

30 liters

60 liters

120 liters

240 liters

PASTOCOOKER «Recipe»

Gain regularity in the production of your creams

FABRICATION FRANÇAISE

DEPUIS 1973

IDENTIFICATION

The Hubert Cloix Company designs, manufactures and sells a large range of food processing machines for the food industry.

Among all the machines we propose, we have here : the Pastocooker «Recipe».

Our Pastocooker «Recipe» is the flagship product of our catalogue. And it's for a good reason !

This machine will allow you to make cycles after cycles, whether it's for the cooking, the pasteurizing or the cooling of your creams, sauces and sweet or salted preparations.

TECHNICAL FEATURES

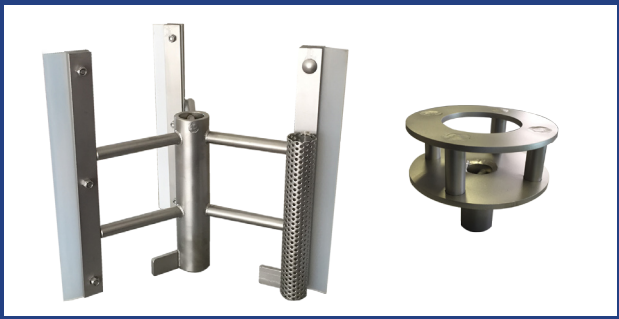
GENERAL FUNCTIONS	PCR-15	PCR-30	PCR-60	PCR-120	PCR-240
Useful capacity of the tank (liters)	13 liters	26 liters	56 liters	110 liters	220 liters
Stardart cycle duration (for a liquid product) (h)	1h15	1h40	2h	2h	2h30
Hourly production (liters)	10,4 liters	15,5 liters	28 liters	55 liters	88 liters
Preset speeds (rpm)	25 and 1500 rpm				
Number of programs in memory	16 programs				
TECHNICAL FEATURES	PCR-15	PCR-30	PCR-60	PCR-120	PCR-240
Working height (m)	1,01 m	1,14 m	1,14 m	1,19 m	1,18 m
Height of the tank outlet (m)	0,66 m	0,64 m	0,64 m	0,59 m	0,55 m
Refrigeration condenser possible as	air or water				
Water consumption for each cycle for the water group (liters)	70 liters	125 liters	200 liters	450 liters	900 liters
Breaker to install beforehand (A)	10 A	10 A	16 A	20 A	40 A
Total electrical power (kW)	3,86 kW	5,99 kW	8,64 kW	16,3 kW	24,2 kW
Heating (kW)	2 kW	3,75 kW	6 kW	12 kW	18 kW
Cooling (kW)	1,74 kW	1,5 kW	1,72 kW	3 kW	4,2 kW
Slow scraper's motor power (kW)	0,09 kW	0,37 kW	0,37 kW	0,55 kW	0,75 kW
Stirrer's motor power (kW)	0,37 kW	0,37 kW	0,55 kW	0,75 kW	1,5 kW
Overall height (m)	1,15 m	1,28 m	1,28 m	1,35 m	1,34 m
Overall width (m)	0,46 m	0,59 m	0,67 m	0,89 m (A) 0,73 m (W)	1,03 m
Depth (m)	0,66 m	0,84 m	0,84 m	0,85 m	1,03 m
Weight (kg)	85 kg	135 kg	180 kg	270 kg (W) 320 kg (A)	380 kg
Decibels when cooling (dB)	63 dB	70 dB	71 dB	79 dB	80 dB
Standart voltage	Tri + N 400 Volts				

Note : For all models, there is a possibility to offset the compressor + the air condenser, with surcharge and installation at your expense.
We can supply other voltage on request: 110, 208, 220, 440 Volts et 50/60 Hz.
We can personalize the machine to adapt it to your personnal environmental constraints.

PRINCIPAL FUNCTIONNALITIES

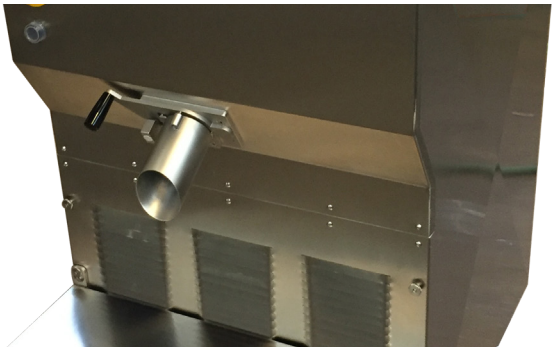
- A minimalist interface to get right to the point.
- Each button has a simple and dedicated function.
- A graduated tank to simplify the addition of ingredients.

- A range of 16 preset programs to cover all your needs of cooking creams and other sweet and salted preparations.
- Three area of heating to modulate your production volume.



- Two rotational speeds to adapt to your recipes and get the desired texture.
- A studied scraper to optimize the movements in the tank and homogenize the temperature as much as possible.

- General robustness of the machine.
- Tablet with three working heights.
- Long lasting mechanical buttons to resist to all atmospheres, even hostile ones.
- Machine on wheels to make it easy to clean.



CUSTOMER BASE AND TARGET

The Pastocooker is the predilection machine of professionals (pastry chefs, caterers, etc.) who are in search to increase their cream output or standardize the production to avoid any surprises with uncertain cookings...

Our Pastocooker «Recipe» allows to make cycles after cycles all day long to supply the needs of your pastry laboratory, your workshop or your kitchen.

Our equipment is really robust, token of durability for your teams.

The machine will do a serie of cycles to arouse the taste buds of your clients even more every time.

RECIPES AND APPLICATIONS

We propose you 16 standard programs in memory, that will allow you to cover all your needs in term of production of cream, sauce and other sweet or salted preparations.

LIST OF PROGRAMS
Thick cream (Free program)
Liquid cream (Free program)
Cooking (Free program)
Cooling (Free program)
Confectionner's custard
Custard tart
Ice-cream mixture
Lemon cream
Pastry mousseline cream
Pasteurization
Ganache
Icing
Free 1
Free 2
Cleaning
Swirling

AVAILABLE OPTIONS

ANTI-SHOCK CLEANING PISTOL

Anti-shock pistol to facilitate the cleaning of the machine and the equipments in the Pastocooker's surroundings.

Our pistol is supplied with a length of 3 meters.

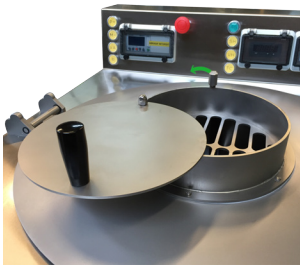
Note : We also supply a flexible stainless steel hose of 2 meters to join the machine to the drinking water network (coupling to the tap by 15/21).

USB TEMPERATURE RECORDING DEVICE

Forget the temperature reading by hand.
This removable temperature recording device can be connected really easily to your computer.

- Adjustable recording frequency.
- Possibility to differ the recording.
- 2 leds to know when the recorder is operating.
- Replaceable lithium battery.

LID FUNNEL



The lid funnel allows you to control the interior of the tank, to add ingredients during the running cycle or to boil the product off if needed.

- Part made out of robust stainless steel.
- Protection grating to avoid any accidents.

SMS BUTTERFLY OUTLET VALVE

We can modify the outlet of the tank to connect to a transfer pump or any other automatized system.

RELATED PRODUCTS

PASTOCOOKER «SPECIAL CREAM» (REF : GMSR)

This variant of the Pastocooker «Recipe» doesn't have a fast stirrer. This simplified version makes it perfect for the production of pastry cream or lemon cream for example.

THE HUBERT CLOIX COMPANY

The Hubert Cloix Company is the French specialist of the cooking and the cooling regulation for all of your sweet and salted preparations, but also for your frozen desserts.

All our machines are put together by our care in the Parisian region since 1973.

Present in France but also in more than 30 countries all around the world, we escort you in your projects, would it be creation, development or improvement of process.

We make a point of honor to ally performance with ergonomy for our equipment to facilitate the task of production teams as much as possible.

CUSTOMER FEEDBACK

«We use the Pastocooker for a dozen of recipes. It functions really well, we make an average of 3 or 4 cycles per day, and some more during the summer for the ice-creams.»

Maison Meert, Lilles, France

«We are really happy of our purchase, the pastry cream is really smooth just as we wanted it. The machine was put into service really professionally. In short, we are really satisfied of this Pastocooker.»

Alain Viollet, Valence, France

«I am a long-standing client of Hubert Cloix and I have always been really satisfied of my Pastocooker. The equipment is really robust and reliable. I recommend Hubert Cloix strongly to all my pastry colleagues.»

Daniel Dirringer, Mulhouse, France

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HUBERT CLOIX

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