



Cooking Equipment



MTC Cookers are widely used to cook meats, soups, pastas, sauces and cheeses safely and efficiently. These state-of-the-art cookers utilize plc controls, steam jackets, and steam injectors to uniformly cook your product. All MTC Cookers feature stainless-steel augers to continuously move your product throughout the cooker, ensuring an even blanch or cook. MTC Cookers are designed with safety as a top priority and feature the latest in mechanical and electronic safety devices to protect the operator.

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FEATURES	BENEFITS
Clean design and stainless-steel construction	Assures long life and ease of sanitation
Domed cover with magnetic safety interlock	Provides easy access for maintenance and operator safety
Innovative agitator configurations	Ensures a uniform product mix in minimal time
Air operated wide opening discharge doors	Allows for rapid discharge of product
Removable shaft seals	Provides for easy cleaning



MTC SAC Series

Cookers

The MTC Model SAC Cooker is a highly-customizable cooker designed to cook specific product recipes in a sanitary environment. Made of stainless-steel materials for sanitary use, it features a stainless-steel agitator that continuously moves the product through the cooker for a consistent blanch or cook, a bi-directional ribbon agitator with scrapers, a high-pressure steam jacket, which distributes the steam uniformly without product damage and a removable shaft for easy cleaning. The unit is available with multiple options, including several cover and agitator configurations and variable speed electric drive.



MTC SC Series

Smart Cookers

The MTC Model SC Smart Cooker is a highly-customizable cooker that provides consistency while cooking a wide variety of products. Its smart controller can remember cooking times and temperatures for multiple stored recipes. Constructed of stainless-steel materials, with stainless steel agitators, full sealed welding, sanitary coating on bearings and gear drivers, our cooker features steam injectors with quick opening cover, wide opening discharge doors and removable shaft seals for clean operation and easy wash-down. The SC Smart Cooker's multiple options, including various innovative agitator configurations, cover types, pressure steam injectors, and vacuum sampling system, enhance its effectiveness.



MTC Pro Series

Pro Cookers

The MTC Model MTCC Pro Cooker is designed to provide our customers with an economical, safe, and effective tool for cooking specific product recipes in a sterile environment. The low velocity steam injection system distributes the steam uniformly without product damage and ensures a consistent, faster blanch or cook. The unit continuously cooks your products in liquid or with direct steam. Constructed of stainless steel for ease of sanitation and durability, the MTCC Pro Cookers feature a stainless-steel auger that continuously moves the product through the cooker, positive side discharge paddle for products that sink or float and low velocity steam injectors with quick opening cover for sanitation.