



Mixcream

Cream Cooker



mixcream

For custard...and more!

Mixes, cooks, cools down, pasteurizes,
and preserves your product!



Watch What You Can Do!



Mixcream

Cream Cooker



Mixcream is the next generation cream cooker designed to prepare a big variety of pastry products quickly and with ease: your best ally in the laboratory for big quantities production.

The heating system of the stainless-steel tank in 36 and 56 models is equipped with a double aluminum plate which permits the machine to reach high temperatures with low energy consumption. Furthermore, the heat is delivered evenly in a non-aggressive homogeneous way, which doesn't burn even most delicate ingredients.

Double circuit of our intelligent dry cooling system allows automatically decide for full or partial cooling of the tank down to +4°C with low thermal inertia. This ensures the right amount of cold even with half load, maintaining a high-quality finished product avoiding unnecessary energy consumption.

Special temperature probes in direct contact with the product allow Mixcream to control the whole production process precisely and constantly, from cooking to extraction, thus ensuring smooth production and the highest hygienic safety.

Thanks to the **speed variator** and thoroughly developed software with various preset and free programs, the machine can optimize mixing speed of the cream in accordance with the cream features, to obtain a perfectly structured product.



YOUR CREAMS

The software of Mixcream is the outcome of more than 50 years of Bravo experience in the world of artisan pastry, which provides a step-by-step guidance through preparation phases, helping to **minimize manual intervention**.

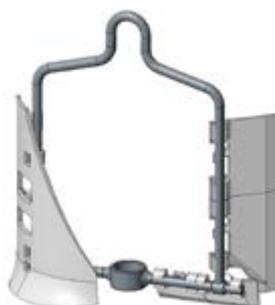
Mixcream is extremely **versatile**: with the free programs you can **customize cooking temperatures and times**, cooling temperatures, stirring speed, etc... **easily adapts the production process** to the personal recipe of the chef.

SAIL BLADE STIRRER

Prepare perfect creams thanks to the innovative **stirring system** with speed variator that duplicates pastry chef's movements.

Thanks to a particular spring, the special junction of the **side blade** pushes the mixture towards the tank wall, making it more and more refined at every turn of the stirrer.

The **scraper** then collects the residual cream from the tank wall and puts it back into circulation for further refinement.



Optional Mixcream

Optional PÂTE À CHOUX STIRRER

After many years of experience achieved with Bravo Patamix it is now possible to reshape Mixcream to become a performant teammate for **pâte à choux production**.

Innovative Pâte à choux stirrer with stainless steel rods is composed by 2 key elements: one fixed and one movable. Thanks to the combined work of both parts the mixtures are perfectly blended.

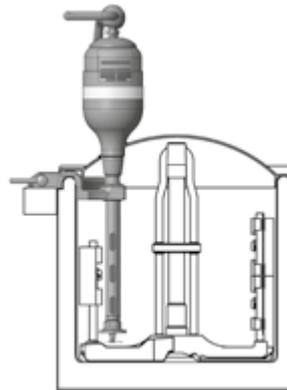
The high-performance technology behind the Pâte à choux stirrer ensures a perfectly homogeneous and uniquely textured finished eclairs, cream puffs, and many other choux pastry products!



Optional EVO MIX

Evo Mix is our patented optional, a functional immersion blender which can be used automatically or manually in both heating and cooling phase. It is a perfect tool to grind fresh or frozen fruits, emulsify or rub creams, sauces, jams, lemon curd, soft cream cheese.

Easy to use, disassemble, and clean...it's a must have!



SAIL BLADE STIRRER



CUSTARD CREAM



YOGURT



CHOCOLATE



FRUIT POCHEE



PASTEURIZATION



PROGRAMMABLE
CREAM

PÂTE À CHOUX STIRRER



PÂTE À CHOUX



CANTONESE
CREAM



FUDGE



FRUIT JELLY



PASTRY DOUGHS

EVO MIX



LEMON CURD



SOFT CREAM
CHEESE CAKE



JAM



MIXED

TECHNICAL FEATURES



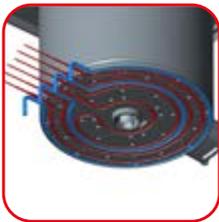
- Full process is carried out inside a closed basin to avoid external contamination.
- Simple assembly and disassembly of regularly used components to facilitate cleaning.

- Transparent upper lid with two airways to clear out humidity and a better control of the preparation cycle.
- Stainless steel grill to assist a safer ingredients insertion to the machine during the preparation cycle.

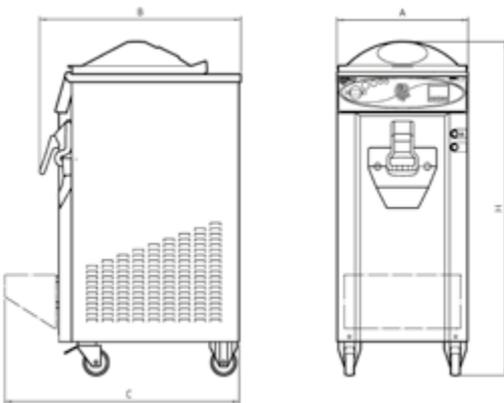


- Simple and intuitive selection of preset programs thanks to multilingual 3.3" display.
- Possibility to check and control functioning parameters of the machine, by entering technical code.

- Two position hermetic closure handle to facilitate extraction of the product.
- Easy to wash and disassemble handle.



- The 3 independent heat resistances can be easily replaced inhouse if needed.
- Cooling occurs in both lateral and lower part of the tank in 36 and 56 models.



TECHNICAL SPECIFICATIONS		18	36	56
Min Mixture	kg/cycle	9	18	28
Max Mixture	kg/cycle	18	36	56
Voltage	Volt/Hz/Ph	400/50/3	400/50/3	400/50/3
Power	kW	3	5,6	9
Refriegeration condenser		Water	Water	Water
Width (A)	cm	51	51	51
Depth (B)	cm	78	78	78
Depth (C)	cm	91	91	91
Height (H)	cm	122	125	125
Weight	kg	152	184	202

Air condensation available upon request.
 Connection with *Insight* and *Equilibrio* available upon request.



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