



# Mixcream

Cream Cooker

CUSTARD CREAM



CANTONESE CUSTARD



PÂTE À CHOUX



**mixcream**

**For custard...and more!**

For mixing, cooking, cooling,  
pasteurizing, preserving!



# Mixcream

## Cream Cooker



**Mixcream** is a next-generation **cream cooker** designed to perform many pastry recipes easily and quickly: the best ally in your lab for large production quantities!

In models 36 and 56, the tank **heating system**, equipped with a double aluminium plate, spreads heat in a controlled and non-aggressive manner, without burning the most delicate ingredients.

The double **intelligent dry cooling system** allows an automatic half or total cooling of the tank. This ensures the right amount of cold even with half load, maintaining a high quality finished product and avoiding unnecessary energy losses.

The use of special **temperature probes** directly in contact with the product allows Mixcream to precisely and constantly control the whole production process, from cooking to extraction, thus ensuring smooth production and the highest hygienic safety.

Thanks to the **speed variator**, the software can manage the cream mixing speed in accordance with the cream features.

By changing the speed of the stirrer, you get a product with the perfect structure.

## YOUR CREAMS

The Mixcream software is the result of more than 50 years of Bravo experience in the world of artisan pastry.

All production steps are designed to **minimize manual intervention**. Mixcream is extremely **versatile**: with the free programs you can customize cooking temperatures and times, cooling temperatures, stirring speed, etc..., **adapting the production process** to the personal recipe of the chef.



## YOUR PÂTE À CHOUX

After years of experience with Bravo Patamix machine, thanks to a special **stirrer** it is now possible to turn **Mixcream** into a valuable ally to make **Pâte à choux**.

Take advantage of this fast-growing trend and make éclairs, profiteroles, cream puffs, paris-breasts... and much more!

## TECHNICAL SPECIFICATIONS



- Closed-chamber production process to avoid external contamination
- Simple manual removal of all daily-use components for an easy cleaning
- Easy-to-clean monobloc stainless steel tank, thanks to the special washing gun
- Transparent upper cover for better production control
- The steel grid facilitates the addition of ingredients into the machine during production
- Double vent for the proper humidity control during cooking stages



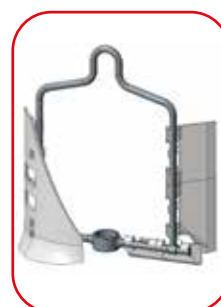
- User-friendly and intuitive program selection thanks to the multilingual 3.3" display
- All information for the proper execution of the recipe is shown on the display
- Machine operating and control parameters are displayed with technical code
- Hermetically sealed handle with 2 positions, to facilitate product extraction
- Fully removable handle for an easy cleaning
- When closing the handle, the mixture is pushed back into the tank for proper conservation



- The 3 separate armoured heating elements are easily replaceable in case of need
- In all Mixcream models, cooling occurs in the side of the tank
- In models 36 and 56, cooling occurs both in the side and bottom of the tank

## SAIL BLADE STIRRER

Get perfect creams thanks to the **innovative stirring system** with speed variator that reproduces the 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.



Sail-blade stirrer and scraper



First production step



Second production step with egg yolks



Pâte à choux stirrer



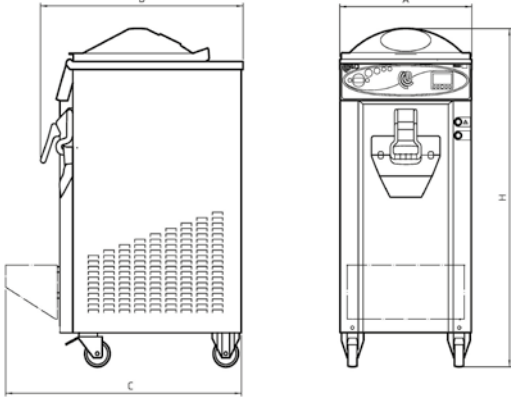
First production step with water, salt and butter



Second production step with flour and egg yolks

## PÂTE À CHOUX STIRRER

The revolutionary **Pâte à choux stirrer** is composed by 2 parts: one fixed and one movable. Thanks to the combined work of both parts mixtures are perfectly blended. The high-performance technology behind the **Pâte à choux stirrer** ensures a perfectly homogeneous and uniquely textured finished product.



TECHNICAL SPECIFICATIONS		18	36	56
Max mixture	kg/cycle	9	18	28
Mix 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
Refrigeration 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 cooling available upon request

Production may change according to the type of mixture and finished product density

Other voltages and frequencies available upon request

## PROGRAMS

- Programmable cream
- Cream Type 2
- Cream Type 3
- Pasteurization
- Chocolate
- Direct cooling
- Cantonese Custard
- Pâte à Choux
- Direct heating
- Fruit Pochée
- Yogurt



Watch What You Can Do!



Rev. 1016 Data can be changed at any time without notice by the manufacturer



**HEADQUARTERS Bravo S.p.A.**  
 Montecchio Maggiore - Vicenza, Italy  
 Ph: +39 0444 707700  
 Email : info@bravo.it  
[www.bravo.it](http://www.bravo.it)

