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FOOD SERVICE EQUIPMENT & SUPPLIES

ALPHA-CG300

GAS DIRECT-HEATING PLANETARY COOKING MIXER



ALPHA-CG300

(Gas Direct-Heating Planetary Cooking Mixer)



MODEL: ALPHA-CG300

The Alpha CG300 Gas Direct-Heating Planetary Cooking Mixer is engineered for industrial food processing applications requiring controlled thermal input, consistent agitation, and mechanical durability under continuous production cycles.

The CG300 is designed to handle viscous and semi-viscous products such as sauces, marinades, seasoning pastes, curry bases, and concentrated food formulations commonly produced in food manufacturing facilities.

The unit employs a direct gas heating system with a multi-ring burner, delivering high thermal output for rapid heat response and efficient energy transfer. A planetary mixing mechanism with fixed shaft geometry ensures uniform product movement, minimizing localized overheating and reducing product adhesion to the vessel wall.

A single-layer, non-jacketed stainless-steel bowl is used for applications where direct flame heating is preferred, offering mechanical simplicity, ease of cleaning, and high thermal efficiency. Product temperature is monitored through a food contact temperature probe, enabling ON/OFF temperature control with hysteresis for stable cooking operation.



The CG300 is intended for fixed installation in Industrial Kitchens and Food Factories, with design considerations focused on hygiene, serviceability, and long-term operational reliability.



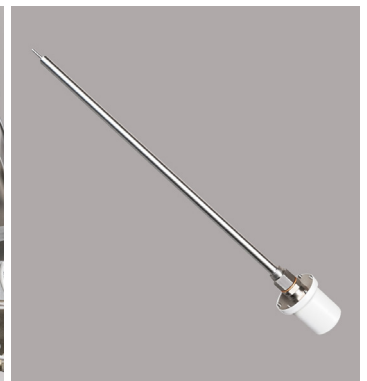
Stainless steel cooking bowl with hinged cover, designed for direct gas heating and high-temperature food processing.



Planetary mixing assembly with fixed shaft and PTFE scrapers, ensuring uniform agitation and wall-scraping during cooking.



Bottom-mounted multi-ring gas burner assembly for direct flame heating with high thermal output.



Food-contact product temperature probe for real-time temperature sensing inside the cooking vessel.



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FITUR:

- **Heating System:** Direct gas heating (open flame).
- **Burner Type:** Multi-ring gas burner.
- **Mixing System:** Planetary mixing, fixed shaft.
- **Bowl Type:** Single-layer, non-jacketed.
- **Temperature Control:** ON/OFF control with hysteresis.
- **Application Focus:** Sauces, pastes, marinades, and viscous food products.

OPTIONAL CONFIGURATIONS

- (Not Included in Base Specification):
- Far-infrared burner system.
 - PLC control system.
 - IoT / data logging system.
 - Automatic Weighing System.
 - Stirring motor power upgrade (3.7 / 5.5 / 7.5 kW).

SPECIFICATION:

MODEL: ALPHA-CG300 (Gas Direct-Heating Planetary Cooking Mixer)	
Overall Dimension (W x D x H)	: ± 1530 × 2134 × 1878 mm.
Nominal Bowl Capacity	: 300 Liters.
Maximum Gas Burner Input (Thermal)	: 80 kW (≈ 273,000 BTU/hr) Note: Indicates maximum installed burner capacity; actual operating load varies depending on cooking process
Burner Configuration	: Multi-ring gas burner.
Gas Type	: LPG / Natural Gas.
Mixing Type	: Planetary.
Shaft Configuration	: Fixed shaft.
Scraper Quantity	: 2 pcs (Food-grade PTFE Materials).
Stirring Motor Power	: 2.2 kW.
Stirring Motor Protection	: IPX4.
Bowl Material	: Stainless steel SUS304, ±4 mm (food-grade); PTFE scrapers.
Bowl Thickness	: 5.0 mm.
Tilting Method	: Hydraulic-assisted tilting.
Hydraulic Power	: 1.5 kW.
Power Supply	: 380V / 3-Phase.
Frequency	: 50 / 60 Hz.
Control Logic	: ON / OFF temperature control with hysteresis.
Temperature Sensor Type	: Product temperature probe.
Sensor Position	: Direct Food Contact.
Function	: Product temperature monitoring for heating control.
Berat	: ± 930 kg (Nett), ± 1000 kg (Gross)



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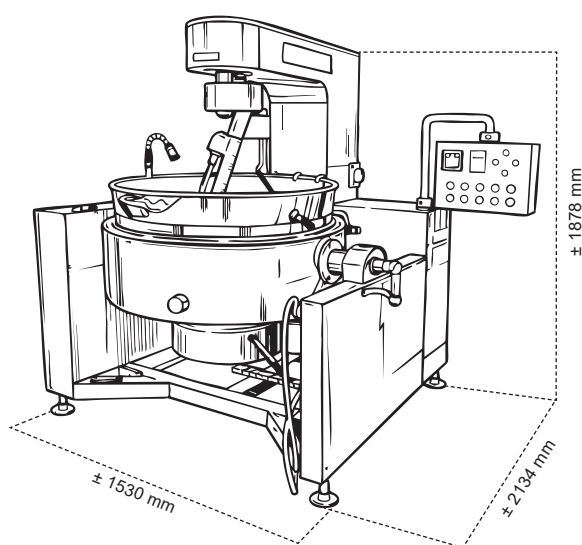
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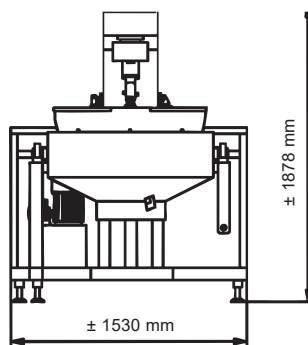
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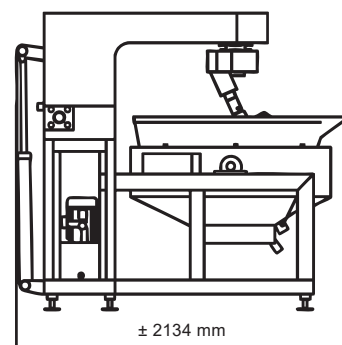
DIMENSION:



Tampak Serong Depan



Tampak Depan



Tampak Samping

ENGINEERING DISCLAIMER:

- Specifications are based on the confirmed base configuration for the Alpha CG300 and are intended for engineering reference and equipment evaluation purposes.
- Actual performance may vary depending on product formulation, viscosity, operating procedures, and site conditions.
- This specification sheet does not constitute a commercial offer and is subject to final confirmation at order stage.

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