



WE SHARE THE SAME PASSION SINCE 1967



CREAM COOKER

Not just custard

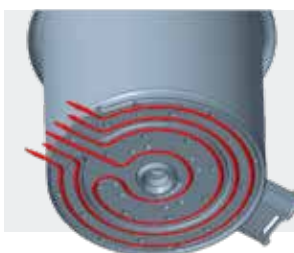
pastry technology

**mixcream**

**Mix, cook, cool, pasteurize, preserve: Mixcream is the cream cooker that performs various pastry processes quickly and easily, in large quantities.**

## Features

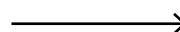
- **SOFTWARE** Built on over 50 years of Bravo's expertise in artisan confectionery, this system is designed to guide you step-by-step through each stage of processing in a user-friendly, versatile way, **minimizing the need for manual intervention.**
- **HEATING SYSTEM** The one-piece stainless steel tank in models 36 and 56 makes it possible to reach **very high temperatures with low energy consumption**, spreading the heat evenly and non-aggressively, without burning the most delicate ingredients.
- **INTELLIGENT DRY DOUBLE COOLING CIRCUIT** It automatically cools the half-filled or full tank to +4°C, with very low thermal inertia. It thus guarantees the right amount of cold even at half load, for **consistent finished product quality and no energy loss.** In models 36 and 56, cooling takes place on both the side and bottom surfaces.
- **TEMPERATURE PROBE** In direct contact with the core of the product, Mixcream offers **precise and constant control** during the entire production process, from cooking to extraction, guaranteeing consistent production and maximum hygiene safety.
- **VARIABLE SPEED DRIVE (INVERTER)** With multiple preset and customizable programs, it precisely adjusts mixing speed to match the specific needs of each product, delivering an **ideal final texture.**



pastry technology



Watch  
the video



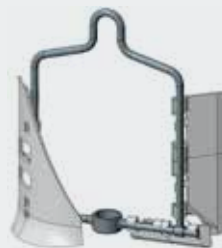


Mixcream

- Transparent **TOP COVER** for better processing control
- **DOUBLE VENT** to release moisture
- **STEEL GRID** to facilitate the addition of ingredients in the machine during processing
- **SEALED HANDLE CLOSING**, fully removable and adjustable to 2 positions for easy product removal
- **CANTILEVER TABLE**, fully removable, reversible and adjustable to different positions to facilitate product extraction using different containers

## Blade stirrer

**With speed variator:** thanks to the special joint and the specific spring, it presses the mixture onto the tank wall with each revolution, making it increasingly smoother. Scraping blades collect the residual part and bring it back into mixing for further processing.



## Options

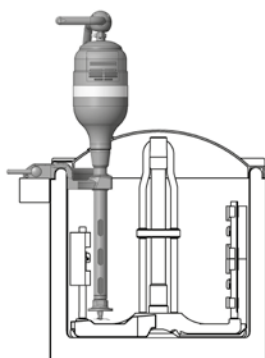
### Pâte à choux stirrer

Consisting of both a fixed and a mobile element: the combined work of both ensures that the mixtures are perfectly blended, for a homogeneous finished product with an optimal texture.



### Evo Mix

Patented high RPM immersion mixer: Can be used in automatic or manual mode, in both heating and cooling. Simple to use, high-performance and easy to clean.



## Advantages

- + Maximum versatility thanks to the possibility of customising temperatures, cooking times, degree of cooling and stirring speed.
- + Possibility of adapting the production process to each recipe.
- + No external contamination thanks to closed chamber processing.
- + Display of operating parameters for fast and targeted assistance.
- + In models 36 and 56, the three independent armoured heating elements are easily replaced on site.
- + Easy cleaning thanks to detachable components.



## Processing

### With blade stirrer



CUSTARD



YOGHURT



CHOCOLATE



FRUIT SYRUP



PASTEURIZED



PARISIAN FLAN



PROGRAMMABLE

OLD-FASHIONED FLAN

### With pâte à choux stirrer



PÂTE À CHOUX



CANTONESE CREAM



FUDGE



FRUIT JELLY



THICK MIXTURES

### With EvoMix



LEMON CREAM



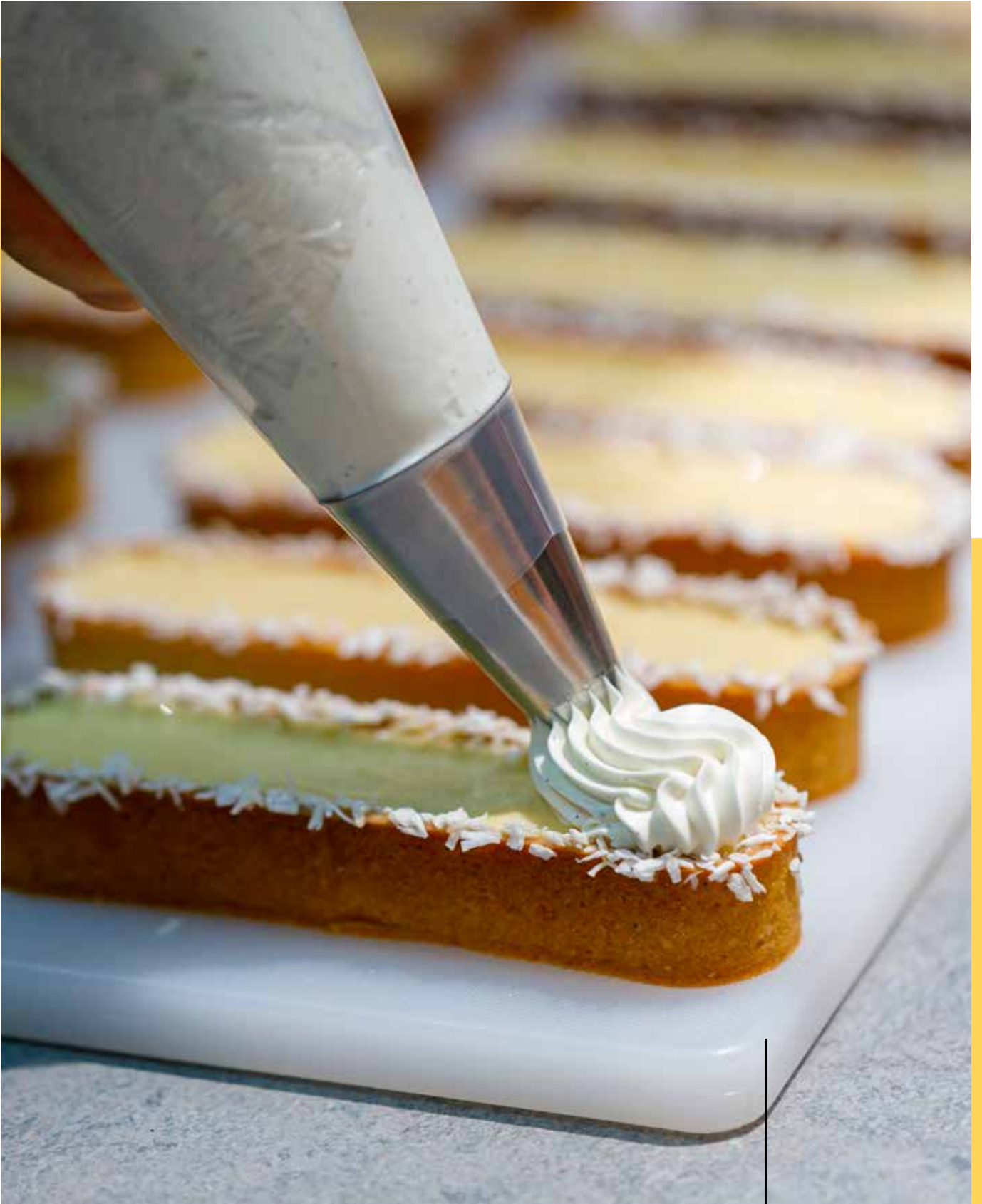
SOFT CHEESECAKE



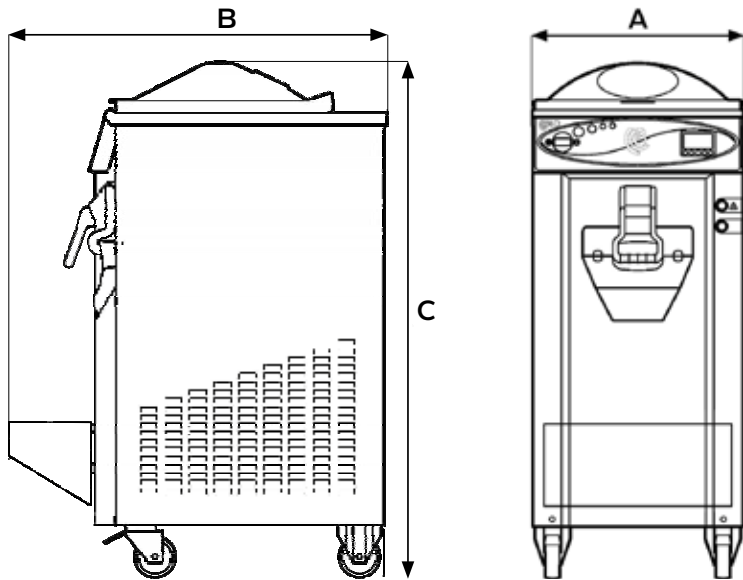
CONFECTIONERY



MIXED PRODUCTS



# Technical data



Models		18	36	56
Min/Max production	kg/cycle	9 / 18	18 / 36	28 / 56
Power supply	Volt/Hz/Ph	400/50/3	400/50/3	400/50/3
Width (A)	cm	51	51	51
Depth (B)	cm	91	109	91
Height (C)	cm	121	125	125

Air condensation available upon request.  
 Connection to *Insight* and *Equilibrio Smart Scale* technology available upon request.  
 Other voltages available upon request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.


**Discover the Insight technology**



**Complete data sheet**




WE SHARE  
THE SAME  
PASSION  
SINCE 1967

**HEADQUARTERS Bravo S.p.A.**  
 Montecchio Maggiore - Vicenza, Italy  
 t. +39 0444 70 77 00  
 e. info@bravo.it