CookMaster Pro

Heated jacketed tank



APITAL d.o.o.
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APITAL d.o.o. is a Croatian manufacturing company specializing in the **design and production of stainless-steel machinery and complete industrial solutions**.

Our Production Program

We manufacture a wide range of machinery, including:

- Food processing machinery, with a strong focus on fruit processing
- Packaging and filling machines for various types of products
- Beekeeping machinery and custom constructions
- Auxiliary and custom-made equipment

Complete Processing & Packaging Solutions

In addition to individual machines, we deliver fully integrated production lines, such as:

- Juice production lines
- Filling lines for juice, honey, and jams
- Honey extraction lines
- Automatic beeswax foundation machines

Our diverse product portfolio enables us to equip complete production facilities, from small-scale operations to industrial plants.

Engineering Expertise & Quality

Our manufacturing process is supported by a multidisciplinary team of mechanical, electrical, and IT engineers, ensuring seamless integration, technical excellence, and the ability to deliver even the most complex and demanding systems.

Our commitment to high quality, reliability, and sustainable manufacturing is confirmed by our ISO 9001 and ISO 14001 certifications.

Why choose APITAL?

- High performance. Sensible cost.
- Big enough to build complex machines. Small enough to listen and adapt.
- Designed for fast cleaning and easy maintenance.
- Simplicity is reliability. Fewer parts mean fewer problems.
- Designed to minimize footprint — because production space is a valuable resource.

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CookMaster Pro - Heated jacketed tank

is a device designed to produce various syrups and other food applications that require precise heating and mixing. This machine offers digital temperature control allowing for accurate adjustments of the temperature of the heated and heating media, ensuring even heating and optimal temperature throughout the process.

The device is made entirely of stainless steel which is certified for food use, guaranteeing durability and corrosion resistance.



For reliability and long-term use, this device utilizes electrical components from reputable manufacturers ensuring high quality and safety in operation.

For an additional fee there is an option to install thermal insulation that further enhances the energy efficiency of the device and temperature stability, reducing heat loss.

Kettles can be made in various capacities, making this unit suitable for both small-scale and large-scale producers.

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- Sanitary stainless-steel construction with laser welding – smooth, precise welds for superior hygiene, long service life, and easy cleaning.
- Precise digital process control for professional automation and repeatable recipe consistency.
- Industrial motor and agitator designed for continuous operation.
- Modular design with customization options to meet specific production requirements.
- Direct manufacturer support and service throughout the operational lifetime of the machine.

Technical description:

- Voltage: 400 V
- Design material: stainless steel AISI 304
- Cooker dumping with butterfly valve
- Electrical heaters depend on model*
- Double jacket
- Digital temperature control
- Heating medium: Thermo-oil or Glycerol (option - not included) *



Heater specification according to volume:

Model	Heater Power kW	Outlet
CookMaster Pro 50	6	16 A, 400 V, CEE industrial socket
CookMaster Pro 100	12	32 A, 400 V, CEE industrial socket
CookMaster Pro 150	12	32 A, 400 V, CEE industrial socket
CookMaster Pro 200	18	32 A, 400 V, CEE industrial socket
CookMaster Pro 300	18	32 A, 400 V, CEE industrial socket
CookMaster Pro 500	27	63 A, 400 V, CEE industrial socket

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Oil required by model:

Model	Oil volume
CookMaster Pro 100	25 l
CookMaster Pro 200	32 l

Utility requirements:

- Electrical supply: CEE industrial socket, 3-phase

Optional / Spare parts:

	Thermal insulation		Per request
	Mobile design with wheels		Per request
	Thermo-oil		Per request
	Glycerol		Per request

Delivery Terms: Ex works (pickup at our facility in Vrbovec) or delivery by agreement

Typical lead time: 5 – 7 weeks from order confirmation

Payment Terms: 50% in advance, remaining amount before delivery

Warranty period: 2 years

Made in the European Union – Croatia, City of Vrbovec

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