

Waterless
Cooker



KOSS
INDUSTRIAL, INC.

Cheese Cookers

A variety of options to meet your production needs

Koss stainless steel cookers are available in a variety of styles. Some use hot water, some use steam injection and some include molding and stretching capabilities. All meet or exceed USDA sanitary standards.

Cooker-Mixers

Using hot water, our cooker-mixers continuously mix and cook and are ideal for pasta filata cheeses. Built to be efficient and prevent product loss.

- Upgraded drive sections
- Stronger auger couplings
- Heavier-duty hold down bars
- Non-stick contact surfaces to help reduce product waste
- Available in a 630 model and a smaller capacity 620 size
- Partially CIPable for easier, effective cleaning

Cooker-Mixer-Stretchers

Similar to our cooker-mixers, these CMS units have two additional stretching chambers with arms separated by an adjustable dam for flow rate control.

- Non-stick contact surfaces help reduce product waste
- Precision control for unparalleled repeatability
- Can be made CIPable for easier, effective cleaning
- Enclosed system for better product safety

Waterless Cookers

These single or twin screw cookers operate using direct steam injection rather than water. By eliminating the water it's easier to maintain the fat content in the curd, leads to better results if you're pre-salting or blending flavorings into your cheese, and eliminates the need to process or discard cooker water.

- Direct steam injection provides even heat
- Ideal for all types of cheeses including pasta filata, process and analog
- Add ingredients at any time in the process
- Different capacity options available (table top, lab size and large production)
- Non-stick contact surfaces help reduce product waste
- Low-shear for pasta filata cheeses; high shear for process and analog cheeses
- Can be made CIPable for easier, effective cleaning
- Enclosed system for better product safety



**Ideal for cooking pasta
filata, process and
analog cheeses**



630 Cooker-Mixer



Cooker-Mixer-Stretcher

We are a leading manufacturer of custom stainless steel processing equipment and a preferred provider of quality products and services to the dairy, food, beverage and other sanitary industries.



Cheese Cookers

Waterless Cooker Screw Type & Model	Est. Batch	Overall Length (in)	Height (in)	Width (in)	Flighted Length (in)	Diameter Screw (in)	Motor HP
Single 5S-10	10 lb	32.5	23	18	12	5	.75
Single 7S-20	20 lb	56	54	20	13.7	7	3
Single 7S-50	50 lb	70	54	20	27	7	5
Single 7S-100	100 lb	97	54	20	55	7	5
Single 7S-150	150 lb	125	54	20	82	7	7.5
Single 9S-150	150 lb	105	54	25	75	9	7.5
Single 11S-200	200 lb	93	54	20	32	11	7.5
Single 11S-300	300 lb	109	84	36	48	11	7.5
Single 11S-400	400 lb	125	84	36	64	11	15
Single 11S-600	600 lb	157	84	36	96	11	20
Single 15S-750	750 lb	155	70	42	87	15	25
Single 15S-1000	1000 lb	182	70	42	115	15	30
Twin 4T-15	15 lb	55	34	28	84	4	1
Twin 5T-20	20 lb	51	43	35	14	5	2
Twin 5T-40	40 lb	64	43	35	27	5	5
Twin 7T-100	100 lb	105	43	35	68	7	5
Twin 7T-200	200 lb	97	43	35	136	7	5
Twin 11T-300	300 lb	85	73	48	33	11	7.5
Twin 11T-500	500 lb	107	73	48	55	11	7.5
Twin 11T-800	800 lb	140	73	48	88	11	7.5
Twin 15T-600	600 lb	125	80	57	33	15	15
Twin 15T-800	800 lb	157	80	57	44	15	20
Twin 15T-1000	1000 lb	117	80	57	56	15	25
Twin 15T-1500	1500 lb	145	80	57	83	15	30
Twin 18T-1250	1250 lb	106	110	73	54	18	25

Data provided for general reference only. Specific process, product type, moisture level, temperature, speed, and other factors may cause numbers to vary.

Contact us for a quote!

1-800-844-6261 or inside.sales@kossindustrial.com



100 lb.
Waterless Cooker



200 lb.
Waterless Cooker



600 lb.
Waterless Cooker



800 lb.
Waterless Cooker