

# QSR Cooking Mixer



## **BUILT TO PERFORM. DESIGNED TO OPTIMIZE.** THE CULINAR - QSR COOKING MIXER

The Culinar Cooking Mixer harnesses advanced Induction Technology in a compact, robust unit. Engineered for diverse culinary tasks, it significantly boosts efficiency in commercial kitchens—perfect for hotels, restaurants, canteens, QSRs, and beyond.

**85% ENERGY EFFICIENCY**

**100% INDUCTION TECHNOLOGY**

**PRECISE AUTOMATION CONTROLS**

**ECO-FRIENDLY: CLEAN ENERGY & WATER-SAVING**

**SUSTAINABLE & ROBUST DESIGN**

**PREMIUM 304 SS GRADE (INCLUDING CHASSIS)**

**10 YEARS WARRANTY (ON BODY)**

**PAN-INDIA SERVICE & MAINTENANCE**

**A DANA Innovation:** DANA's innovative cooking technology delivers energy-efficient, fire-free, and hassle-free commercial kitchens, optimizing large-scale preparations for unparalleled speed and efficiency. We're led by industry professionals and technologists with decades of experience, bringing a profound understanding of the commercial kitchen ecosystem.

**85% Energy Efficiency:** Our advanced induction technology is a massive energy saver. It operates with direct heat transfer method, minimizes heat loss, leading to maximized energy savings.

**50% Faster Cooking:** Our direct heat transfer method with temperature controls delivers impressively faster cooking, significantly cutting prep time and enabling quick batch cooking for increased kitchen throughput.

**Consistent Culinary Excellence, Every Time:** Our innovative heating technologies, integrated with superior food-grade 304 stainless steel, guarantee consistent food quality day after day, batch after batch.

**One Machine, Many Possibilities:** This single, versatile machine tackles countless culinary tasks. Featuring eight distinct cooking functions, you can easily switch methods or combine them for ultimate precision. This consolidates equipment, saving significant space and optimizing your kitchen's layout and workflow.

**Compact Design:** This single, versatile machine tackles countless culinary tasks. Featuring eight distinct cooking functions, you can easily switch methods or combine them for ultimate precision. This consolidates equipment, saving significant space and optimizing your kitchen's layout and workflow.

### **Peak Performance, Powered by Technology:**

We're always looking for ways to improve kitchens using technology. From precision temperature control and an intuitive chef-friendly touchscreen to efficiency in cooking, vessel cleaning (DynaWash), and draining (Insta-Drainer), our equipment is designed for superior results. Read on to discover more.

### **A Japanese Collaboration. Proudly Made in India:**

Our cooking technology is developed through close collaboration and direct transfer of insights and technology with our Japanese Partner.

### **DANA TECHNOLOGY AT WORK**

**Precision Temperature Control:** Our technology precisely cuts off heating at your desired temperature, preventing overcooking and ensuring perfect results every time.



**Uniform Heating Mechanism:** Achieve consistent, high-quality food while extending equipment life.



**Chef-Friendly Touchscreen Interface:**

Designed for demanding kitchens, our intuitive touchscreen is 100% water and oil-proof with easy navigation.

**Automated DynaWash Feature:**

Our high-pressure (7 Bar) cleaning system fully cleans your Cooking Kettle in just 20 minutes, including steam sterilization for ultimate hygiene.

**Automated Tilt (110-Degree Full Drain):**

Effortlessly transfer cooked food with a 110-degree automated tilt, ensuring complete and hygienic draining onto serving dishes.

**Insta-Drainer Feature (No Tilt for Cleaning):**

A chef-inspired feature that eliminates the need to tilt the pan for draining water after washing, a rare convenience.

**Automated Lid Lift:** Enjoy enhanced convenience and safety with an automatically lifting lid.

**RoboChef Cooking Presets:** Empower chefs to achieve culinary perfection and consistency with custom recipe inputs, delighting clients every time.

**Water Metering:** Only the necessary water is used for cleaning, saving over 9,000+ gallons annually per equipment and allowing water usage tracking.

**GOLD STANDARD OF MATERIALS**

**Superior SS 304 Steel Grade:** Ensures top-quality food production with superior oxidation resistance, better heat conductivity, and easy cleaning.

**Rust-Proof and Corrosion-Resistant Robust 304 Steel Throughout, Including the Chassis**  
**Fastener-Free Surfaces for Easy Maintenance**

**WARRANTY & SUPPORT**

**12 Months General Warranty**

**10 Years Warranty (on body)**

**Nationwide Support, Always Here:** Dedicated After-Sales team of 120+ professionals. Assistance available 10 am - 6 pm, 5 days a week.

**SAFETY & CONVENIENCE**

**Cooking Mixer Accessory:** A heavy-duty SS 304 stirrer, built to conquer your kitchen's toughest tasks. Its high-temperature resistant, food-grade scraping plates ensure thorough mixing and effortless cleanup. With 3-step speed control and a removable, easy-to-clean design, it is engineered for both versatility and practicality.

**Intelligent Equipment Safeguard Feature:**

Prevents operation without proper electrical prerequisites, protecting your investment from power supply damage.

**Safety Valve Protection** to prevent accidents

**Adjustable Bullet Feet** for stable and level placement in any kitchen environment

**Manual Tilt Option** for added flexibility, in case of any need.



**SPECIFICATION**

PRODUCT	MODEL	DIMENSIONS LID CLOSED Length x Depth x Height (in mm)	DIMENSIONS LID OPEN Length x Depth x Height (in mm)	CAPACITY	POWER RATING (In Kilo Watt)	ELECTRICAL RATING	SUPPLY POWER CABLE RATING	WATER REQUIREMENT
QSR COOKING MIXER	CULINAR -QCM-50	1160 X 760 X 910	1160 X 760 X 1500	50 Liters	12 KW	220V-1 Phase L-N-G	6 Sq.mm 5 core Cable	Inlet - 1 1/2" BSP Water Pressure -2.0 Bar Water Hardness < 600 PPM