



MARK 10

COOKER MIXER

A new advancement in cooking caramel corn that hits all the right marks!

With all new digital controls and temperature display, the Mark 10 Cooker Mixer is a powerhouse for producing batches of the best-tasting caramel corn. Equipped with a new temperature sensor means more accuracy in temperature readings. This impressive machine sets the foundation for an efficient caramel corn production facility.

Ideal for: grocery stores, gourmet popcorn shops, large venues

Features:

- ❌ 10-gallon capacity capable of producing three to four batches an hour
- ❌ Left or right-hand dump options
- ❌ Digital controls and temperature display
- ❌ Improved temperature sensor eliminates discrepancies in readings of display versus product temperature

Mark 10 RH Dump — Item #2410-00-100

48" w x 20.5" d x 40" h | 5400 Watts | NEMA L14-30P | 120/208 – 120/240 Volts

Mark 10 LH Dump — Item #2410-00-110

48" w x 20.5" d x 40" h | 5400 Watts | NEMA L14-30P | 120/208 – 120/240 Volts

Mark 10 RH Dump, Low Profile — Item #2410-00-102

48" w x 20.5" d x 40" h | 5400 Watts | NEMA L14-30P | 120/208 – 120/240 Volts

Mark 10 LH Dump, Low Profile — Item #2410-00-112

48" w x 20.5" d x 40" h | 5400 Watts | NEMA L14-30P | 120/208 – 120/240 Volts