

FOOD MACHINES FOR A NATURALLY BETTER TASTE

# Innovative Techniques for the Thermal Food Processing









Boiling Kettle with Tiltable Basket

... you'll only get the best for your chefs!

# **Technical Data**

### Application:

Blanching, boiling, cooking of rice, pasta products, meat, fish, seafood, vegetables, fruits, potatoes as well as other food products

# Design:

Cooking kettle with high-pressure steam heating and tiltable basket

- heavy duty construction made from stainless steel
- tiltable perforated basket, standard perforation slots 1,2 mm
- rounded inner edges and corners
- discarge valve DN 50
- water intake for cold or hot water
- circulation pump

# **Heating System:**

The heating of the kettle is carried out by a double jacket with high-pressure steam up to 5 bar. The special channel heating system allows avery fast and efficient heating of the water. The double jacket is insulated and covered by stainless steel shields to minimize the energy lost.

- even heat distribution
- fast heating-up and temperature rise
- no steam hammer due to automatic condensate emptying

#### Basket:

The perforated basket will be moved by means of pneumatic actuated cylinders. It is possible to stop the basket in a position between cooking and emptying position. This is for draining and rinsing of the product. The perforation can variate depending of the product. An integrated circulation pump ensures gentle but intensive movement of the product during the cooking/cooling process and speeds it up.

# **Control System:**

The control system as well as the push buttons and lights are mounted inside of a control panel. The control system consists of temperature regulator, timer, actuation of circulation pump and the tilting function.

#### Material:

- Stainless steel AISI 304, 316L, 316Ti
- surfaces ceramic blasted
- product touched surfaces grinded

## Options:

- Lid
- Lift-loader for filling of the kettle
- Water spraying / rinsing system at the basket
- Heat exchanger for cooling function

# Standard Sizes:

- 500 liter total volume, ca. 350 liter usable basket volume
- 1000 liter total volume, ca. 700 liter usable basket volume
- also available as a version with two cooling vessels

