



TILTING KETTLES 1.5 BAR

Mod. CPE080 TILTING KETTLE

Mod. CPE080M TILTING MIXING KETTLE

Constructive Features

Cooking vessel in stainless steel AISI 316 (thickness 25/10) specifically intended for the processing of particularly acid products. Jacket in stainless steel AISI 304. Vessel with electric tilting on front part.
Balanced stainless steel AISI 304 lid.
Self-supporting frame in stainless steel AISI 430
Outer cover in stainless steel AISI 304, fine satin finish
Adjustable feet in stainless steel AISI 304 to ensure leveling.

Functional Features - General

Heating by means of armoured elements in INCOLOY-800 alloy, controlled by electronic board with automatic activation of minimum 2 °C before the SETPOINT and by pressure switch set at 1,5 bar to prevent steam outlet from the safety valve and unnecessary power waste.
Breather valve eliminating air from inside the jacket, optimizing heating using saturated steam.
Pressure control by means of pressure switch, safety valve at 1,7 bar, vacuum valve and analogic pressure gauge.
Electronic control by means of keyboard with 2 three digit display and led.
Temperature control by system with two probes (product/bottom)

MOD CPE080M

Automatic two-arm mixing device: with Teflon scrapers, fully extractable (to make cleaning easier), turning in both directions, continuous or alternate operation with speed regulation (12-40 rpm) and time adjustment (including pause time) directly from the control panel according to the product to be processed.

Panel Board

Functions

- main switch
- setting of cooking temperature (20°C -130°C product/bottom) or min/max temperature
- setting of cooking time
- manual vat filling (hot/cold water)
- setting of mixing speed and direction
- cooking cycle start/stop
- cooking vessel tilting and return

Display/Signal

- failure autotest system
- minimum water level in jacket visual alarm
- heating operating visual alarm
- product temperature and set temperature display
- time to end of cycle display
- end of cooking sound alarm



Safety System

- emergency button
- safety valve jacket set at 1,7 bar
- jacket vacuum valve
- mixer operating only with closed lid (MOD CPE080M)
- stop heating for missing water in the jacket
- interruption of vat tilting with closed lid
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting
- protection IPX5

Options/Accessories

- Kit wheels
- Stainless steel strainer
- Washout valve 2"

Origin of Manufacture

Equipment shall be designed and manufactured in EU.

Applications

Cooking soup
Mashed potatoes
Vegetables
Sauces
Pasta
Rice
Gravies

		CPE080	CPE080M
Dato / Data	U.M.	Valore / Value	Valore / Value
Electric Power	kW	16	16,6
Voltage	Volt	400V 3N 50/60Hz	
Double-jacket pressure	KPa (bar)	150 (1,5)	
Cooking vessel diameter	mm	600	
Cooking vessel depth	mm	370	
Overall Capacity	Lt	91	
Useful Capacity	Lt	80	

