



Electric cooking tank/cooling tank

Product Advantages:

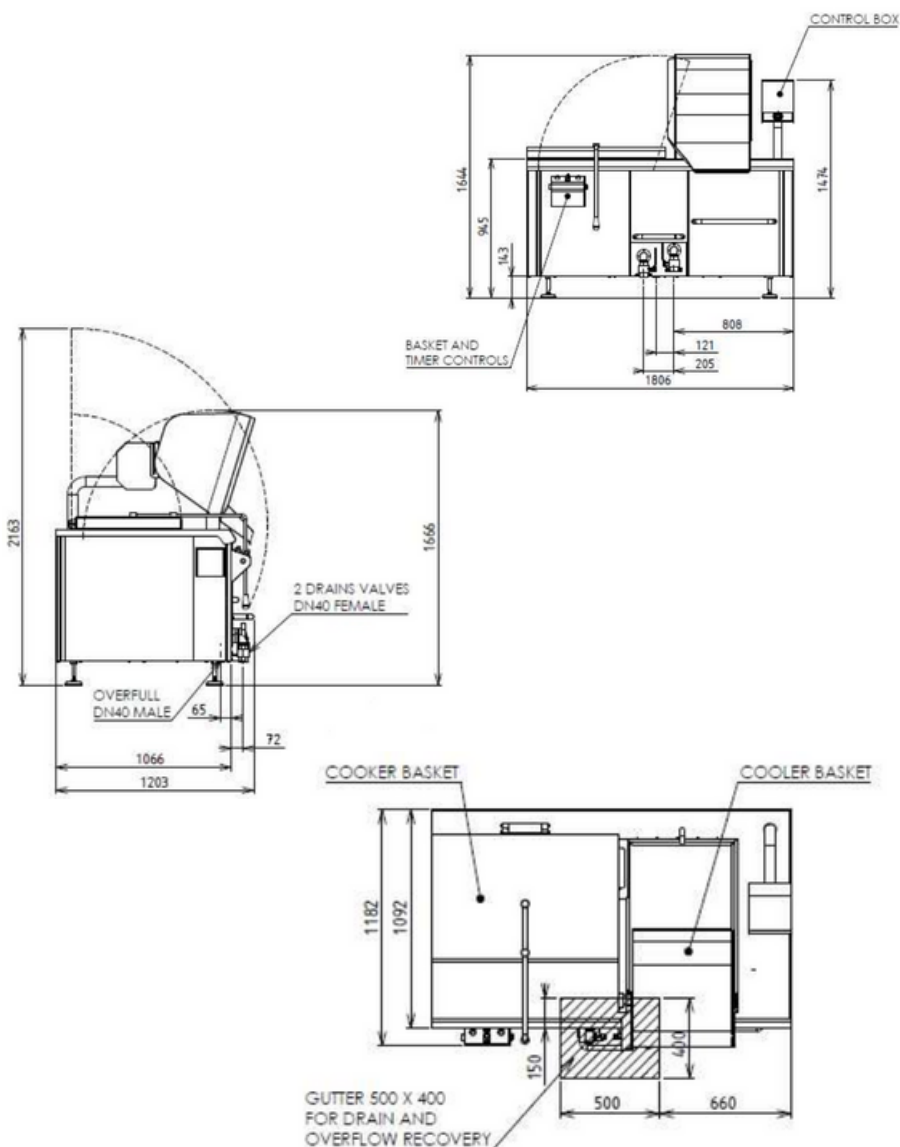
- The cooker tank and perforated area of the baskets are made of 316L stainless steel.
- The basket structure and cover are in stainless steel 304L.
- Adjustable feet.
- Includes a water supply, an overflow system, a drain valve (manual control)
- Perforated basket lifted by an electric cylinder.
- Heating is provided by high performance armoured stainless steel immersion heaters.
- The bath temperatures are continuously regulated at the desired temperature.
- A 4.3 inch SIEMENS touch screen for viewing the current water temperatures, cooking and cooling timer, controlling tank filling and creating/selecting recipes.

Utilities (provided by customer):

- Properly sized gutter to empty the tanks in 5 minutes.
- Hot and cold water supply for cooking and cooling tanks 50 L/min.
- A plane ground.
- An extractor hood evacuation of fumes and vapour/steam.
- Fluid connections on machine with shut- off valve for steam and water.



CAPIC
France 1955 ★★★★★



Technical Data:

External dimensions (WxHxD)	1806 x 1475 x 1182 mm
Tank volume	220L (Basket 100L)
Basket load limit	50 kg
Maximum steam temperature	105 °C
Connected load (kW)	32
Voltage (V)	415 3 phase AC
Frequency (Hz)	50
Recommended fuses (A)	3 x 60
Network pressures	2-3 bars
Net weight (gross weight)	440 kg (575kg)

