



CAPITOP

CAPITOP is a unique piece of equipment, as it is the first in the World that combines a bain-marie kettle with a mixing arm and a multipurpose bratt pan.

Thanks to this new appliance, you can cook a wide range of meals and save your favourite recipes!

Bain-marie kettle with a mixing arm:

Use: Soups, sauces, stewed dishes, slow and low-temperature cooking...

Pastry: Melted chocolate, ganache preparation, fondant, marmalade, fruit compote, topping, syrups, cream...

The 0.5 bar pressure into the double skin allows a very rapid temperature rise.

(For example: 30L of water at 20° C reaches in 15 minutes the boiling point).

Multipurpose bratt pan:

Use: Marking, browning, sautéed dishes, fried dishes, slow and low-temperature cooking...

Pastry: Toffee, sugared almond, granulated sugar, roasting...

Field of applications:

R&D: Culinary test laboratories for food processing industry.

Canteens: Retirement home, crèche, dietetic cooking for hospital...



CAPITOP, the controlled cooking.

Strengths:

- Capacity: from 80 to 150 meals.
- The combined kettle and bratt pan allow better production flexibility in a reduced space (100 recipes per tank).
- Removable mixing arm for the kettle.
- Kettle: probe in the tank.
- Bratt pan: core probe.
- Handspray.
- Gutters hinged to facilitate the cleaning..



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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
Photos, features and drawings are just given for your information and are not contractual.



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A multipurpose compact and ergonomic equipment.

Characteristics:

- External dimensions: 1400x800x1160/1190 (1 square metre).
- Brushed stainless steel cover 18-10.
- Stainless steel body, 2mm thickness.
- Stainless steel height adjustable feet.
- Swiveling collecting trays in stainless steel.
- Handspray on front.
- Plug socket 16A on front.
- Faucet to fill the tanks (kettle and bratt pan).
- Interface with the touch screen which allows controlling the 2 devices and the functions.
 - Tilting.
 - Temperature control.
 - Times control.
 - Water meter.
 - Recipes.

35L kettle:

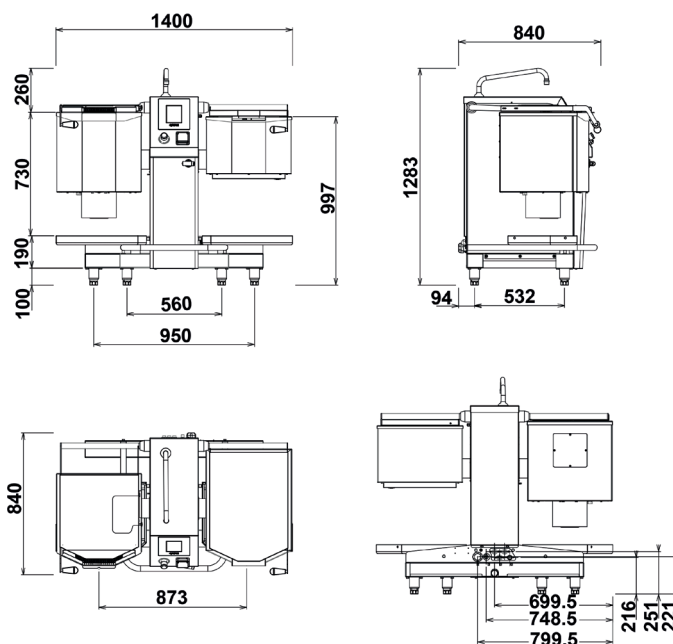
- Top in stainless steel 18-10.
- Lid in stainless steel, 1.5mm thickness.
- Satin tank in stainless steel 18-10 welded on the top.
- Ferrule in stainless steel, 2mm thickness.
- Nominal capacity: 35L.
- Power: 12kW
- Handle of lid with insulating ferrule.
- Removable mixing arm in stainless steel 18-10 with scrapers in Teflon.
- Adjustable mixing speed.
- Tilting by electric cylinder.
- Accurate control of the temperature.
- Heating of the double skin by heating element in stainless steel.
- Safety valve 0.5 bar in the double skin.
- Automatic regulation of the water level in the double skin.

20 dm² bratt pan:

- Cover in stainless steel, 1mm thickness.
- Bratt pan in stainless steel, 2mm thickness.
- Bimetal bottom: 12mm thickness.
- Surface: 20 dm².
- Capacity: 25 L.
- Power: 5 kW.
- Tilting by electric cylinder.
- Accurate control of the temperature.
- Hinged lid.

Accessories:

- Basket for pasta GN1/3 (capacity: 3 baskets in the bratt pan tank).
- Spout strainer for kettle and bratt pan.
- Spatula for omelette.
- Draining rack in the bottom for low-temperature cooking.
- Fish plate / tempura.
- Core probe gauge.



Elec :  Elec.power: 17kW three-phase + 3.6 kW single-phase – Max electric current 41A.
Elec. reservation: Internal electric terminal. Elec. connection 400Vx3+N+T.

Water/Air :  Cold water connection: 15/21 female.
 Draining: 33/42 male.
 Connection of the double skin to soft water: 15/21 female.
Use a pressure regulator adjusted at 1.5 bar maximum for the double skin circuit.

Electric devices complied with the EN 60-335 standard