

Innovations for efficiency, speed and quality

# CENTRAL KITCHENS

■ UPC RANGE ■



★ ★ ★ ★  
**CAPIC**

Manufacturer since 1955

FRANCE

# TILTING KETTLE WITH MIXER



- Multi-application.
- Homogeneity of cooking.
- Ease of use.
- Repeatable results.
- Reduced and secure handling.

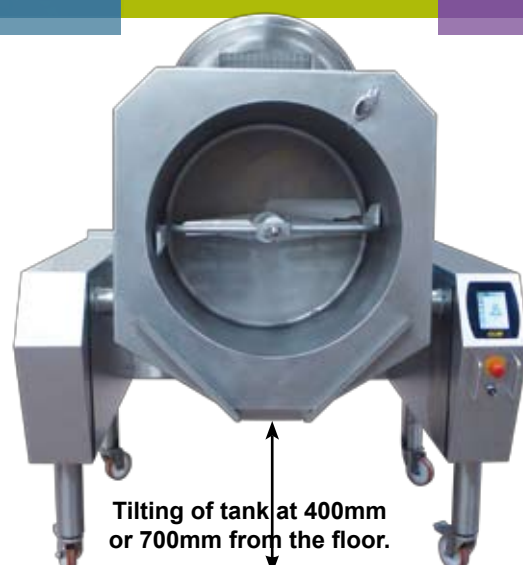


**For sauces, specialties, ready meals, preparations and various mixes.**

**General characteristics for steam (CM) and bratt pan (RC) kettles :**

- Chassis, lid in stainless steel and flat bottom tank in **316L stainless steel**.
- Adjustable feet in stainless tube, Ø 89, height 350mm for draining at 700mm from the floor.
- Double skin lid with condensate collection and ingredient portal incorporated.
- Electric ram operated eccentric tilt.
- Removable mixer with removable scraper arm on tank base (except CH). Variable speed and direction of rotation. Suitable for all kinds of mixing.
- Automatic mixer stop when lid open.
- Hot / cold water supply.
- Connection for external energy optimizer.

- Space of 75mm between the sides of tank to facilitate cleaning.





**To cook, boil, simmer, brown, braise and the possibility to mix or whip, hot or cold meals.**



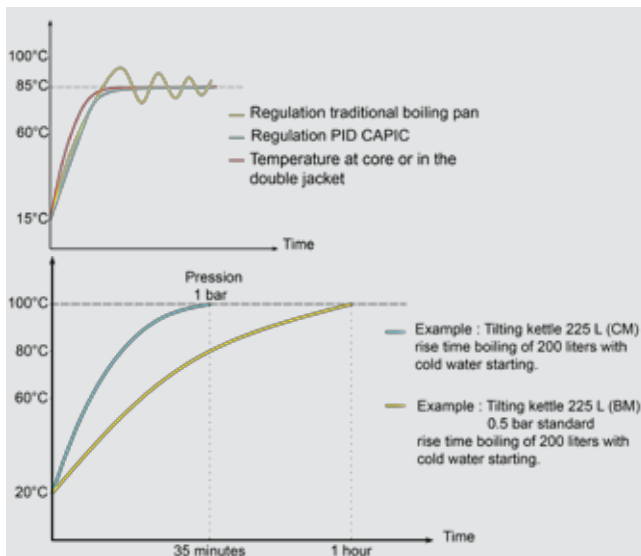
**Same control box for this range of kettles and Type 100 bratt pan :**

- 100 programmable recipes with manual data input.
- Tank tilting control.
- Continuous display of real values, instructions, information and fault detection.
- Delayed start (date and hour).
- Management of speed, direction of rotation and cycle of the mixing arm (except for bratt pan).
- Volumetric water meter.
- Diagnostic support for maintenance.

#### **Options :**

- RS 232/485 for traceability software.
- Shaven head with hot/cold water mixer faucet.
- Sieve.
- Draining valve except for hemispherical kettle (CH).

#### **CONTROL OF TEMPERATURE**



**Note :** Control box position options.

1 - Waterproof pillar mounted (standard version)



2 - Fixed on wall.



- Secure tilting with stop in any position and counterbalanced lid with Echtermann hinges.



- **ON FEET** (standard) :

The 2 pillars are supported by 4 feet.



With adjustable feet.



Casters with 2 brakes.

# KETTLE Steam pressure

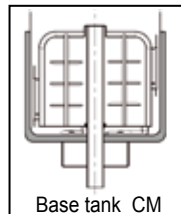
**TYPE CM: For cooking and simmering liquids or semi-liquid products.**

TRIPLE SKIN tank with flat bottom for quick and homogeneous cooking (safety valve).

Heating: integrated electric or gas generator producing steam (1 bar).

Product and jacket temperature control. Automatic water level control. With removable mixing arm with teflon scraper for all kinds of mixing; or without mixing arm.

| Models    | 150 L   | 225 L   | 300 L   |
|-----------|---------|---------|---------|
| Width     | 1350    | 1500    | 1700    |
| Tank Dim. | 603x570 | 750x575 | 900x525 |
| Electric  | 28 kW   | 35 kW   | 49 kW   |
| Gas       | 30 kW   | 38 kW   | 56 kW   |



# KETTLE Bratt pan

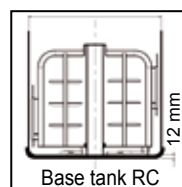
**TYPE RC: Braising and cooking all kinds of products.**

DOUBLE SKIN tank with flat bottom and with 12mm stainless steel thick bottom.

Heating: electric or gas. Temperature to 320°C max.

Management of temperature of the product or of the bottom of the tank in bratt pan mode.

| Models    | 44 dm <sup>2</sup> | 64 dm <sup>2</sup> |
|-----------|--------------------|--------------------|
| Capacity  | 150 litres         | 300 litres         |
| Width     | 1500               | 1700               |
| Tank Dim. | 750x400            | 900x525            |
| Electric  | 18 kW              | 24 kW              |
| Gas       | 22 kW              | 30 kW              |



## OTHER MODELS

**"PILOTE" KETTLE  
CANTILEVERED OR ON FEET**

Heating: electric or gas.  
With or without mixing arm.

80L model: with an elliptical bottom tank.

Other models with a flat bottom tank.



On feet

# HEMISPHERICAL KETTLE

## Steam pressure

**TYPE CH: For browning, braising and other cooking methods.**

TRIPLE SKIN tank with hemispherical 316L stainless steel bottom.

Heating: - Steam heating direct network (6 bars).  
- Heating by integrated electric production of steam (0,5 bars).

Two part lid - ingredient addition ability. Electric tilting, stopping in any positions. Control by touch screen to manage the process and regulate the temperature. With removable mixing arm (or without mixing arm).

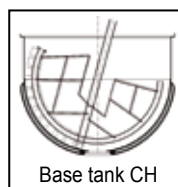
Special options:

Jacket cooling by water circulation ; Valve situated in the bottom of the tank. Other capacities 400, 500 litres.

| Models                            | 200 L            | 300 L            |
|-----------------------------------|------------------|------------------|
| Width                             | 1520             | 1650             |
| Tank Dim.                         | 750x625          | 880x690          |
| Heating<br>Electric<br>production | 28 kW (0,5 bars) | 35 kW (0,5 bars) |



**Rapid increase of temperature.**



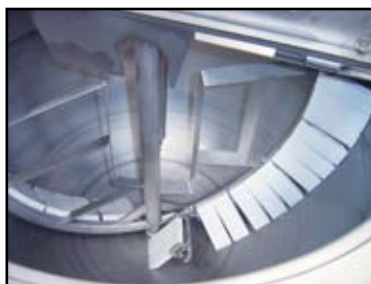
Base tank CH



■ Other models of CH kettles with removable inclined mixer arm.

## Special type CH kettle

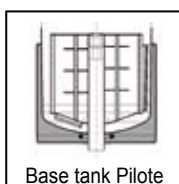
- Quick and easy assembly.
- Removable mixing arm with teflon scraper.



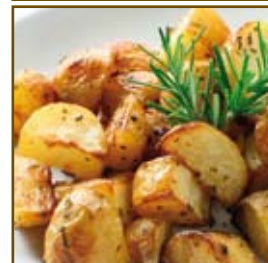
Cantilevered

## "PILOTE" KETTLE

| Models               | 80 L    |
|----------------------|---------|
| Width                | 1200    |
| Tank Dim.            | 500x490 |
| <b>Indirect heat</b> |         |
| Electric             | 14 kW   |



Base tank Pilote



# COOKER / PRE-CHILLER

**To scald, blanch or cook... and to chill.**

**Vegetables, meals, seafoods. Pasta, rice...**

The food is poured into the basket. At the end of cooking, tilt into recovery vat or cooling basket (hot water supply).

Heating: controlled by regulator with timer acoustic signal. Tilting of the basket(s) by electric rams controlled by the operator.

| Type | Basket volume (L) | External dimensions (mm) |         |       |        | Power     |        |
|------|-------------------|--------------------------|---------|-------|--------|-----------|--------|
|      |                   | Length                   |         | Depth | Height | Elect. kW | Gas kW |
|      |                   | Cooker                   | Chiller |       |        |           |        |
| 250  | 100               | 1000                     | 800     | 1200  | 950    | 35        | 40     |
| 500  | 250               | 1250                     | 1150    | 1500  | 1350   | 70        | 90     |

## Capacity :

45 to 55 kg of dry pasta or rice with 10 to 15min cooking time (dependant on product and density). Multiple cooks without changing water. The level of water is re-adjusted automatically.

Cooking tank

Cooling tank



Front-loading and unloading. 250L cooker with integrated cooling tank (1800x1100x950).

## Standard control box :

- Recipes with manually programmable text.
- Management of cooking time and temperature and cooling.
- Continuous display of the real values, instructions, information and defects.
- Connection to energy optimizer.



- Available as cooker only (250 L - 1000x1100x950).



- 500, 1000 and 1500 litres sequential blanching for the food processing industry.



# MULTIPURPOSE BRATT PAN

## TYPE 100: 6 GN1/1 tray capacity

**Replaces : bratt pan, direct heat or bain-marie boiling pan, griddle.**

Rounded angles within tank, 12mm bimetallic base, in 316L stainless steel, electric tilting with stop in any position. Adjustable 350mm feet on tubular legs for a full drain at 400mm from the ground.

Lid activated by electric rams and for PRESSURE cooking or in saturated steam, limiting the loss of weight and the consumption of energy. Hot / Cold water supply.

Management of the process and regulation of temperatures (base and sides) by sensors, core probe. Automatic lifting of the GN1/1 vats by programmed electric rams and stop with audible alarm.



### Functions :

High-performance for all kinds of cookings with management of time and precise temperature: roasting, "sauté", in-sauce dishes, various products...

### Capacities :

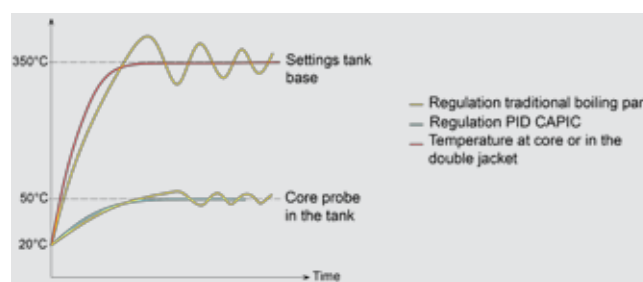
**Type 100:** Dimensions : 2300x1200x900  
Tank : 1630x630x290. Capacity : 300 litres  
Cooking surface area : 102dm<sup>2</sup>.  
Electric power: 36kW  
Gas power: 42 kW

### Special option :

GN1/1 perforated baskets with handles.



### Control of the temperature



- Counterbalanced lid with seal.



- Tilting of the tank 400mm from the ground.



**OTHER MODELS : 80L capacity, 100L, 130L and 170L on base unit or cantilevered.**

# COMBI OVEN

## AC700

EXCLUSIVE

**For cooking : dry, steam, mixed, roasting, pasteurization, low temperature.**

- **EXCEPTIONAL CAPACITY :**  
**2 GN2/1 trolleys.**  
16 to 20 levels (40 GN2/1 vats or 80 GN1/1 vats).
- **SAVINGS OF ENERGY :** 95 kW  
(instead of 125/140kW for 2 classic ovens).
- **SAVING OF SETTING UP AND OF MAINTENANCE :**  
1 oven instead of 2.
- **MINIMAL FOOTPRINT :** No more than 2.5 m².
- **ELECTRIC HEATING :** By heating elements situated in the backdraft of the lateral turbines.
- **HUMIDITY PRODUCTION :** The necessary low pressure steam is immediately produced by a generator with automatic water level.
- **CLEANING :** Automatic washing system with rotating nozzles.
- Cooling system an option.

### Control panel.



- 100 programmed recipes with description (manually adjustable).
- Management of time, ambient temperature, probe temperature (1 probe with 3 measure points).
- Hygrometry, cooking values, pasteurization values, and completion time interval cooking.
- Continuous read-out of the real values, settings, information and of the possible defects.
- Delayed start (date and hour).
- Connection for external energy optimizer and for SUPERVISION software (RS232/RS485).



Front : 1600 - Depth : 1650  
Height : 2050 + 210 for cable connection

Horizontal or vertical cooking of 6 to 9 lambs depending on the size of the pieces.



### Some examples of capacities :

- 160 GN1/2 vats of "gratin dauphinois".
- 400 Kg of vegetables.
- 3200 sausages.
- 1200 chicken legs.
- 300 kg of roasting meat.
- 800 vol au vent.



The specialist of cooking

# CAPIC INDUSTRIES

■ FOOD PROCESSING INDUSTRIES ■



★ ★ ★ ★  
**CAPIC**

Manufacturer since 1955

FRANCE

# CELLULES EFC

**With vertical air flow.**

**For steaming, smoking, cooking, pasteurising....**

Capacity: From 1 to 12 trolleys.

Construction in modular panels. Rigid floor: limits deformation and allows the unit to be installed on feet. Entry and exit doors (depending on installation). Dual speed, high performance ventilation system (with turbine for each trolley) optimises cooking uniformity. Automatic management of cooking process by programme controller. Different types of trolleys according to the products.

Heating: by electric elements or steam fed heat exchanger. Saturated steam cooking by independent electric steam generator or from factory supply.

Main options: Water atomisation, water sprinkler, automatic cleaning, traceability systems.



■ Example :  
1 cellule 1 trolley



■ Example :  
1 cellule 12 trollies

## Main points:

- Product uniformity
- Performance
- Reliability

## Cellule 45

Steam cooking.  
Width 1060 (+300 for control panel), depth 1200, height 2340.  
Electric heating 30 kW.  
Dual speed ventilation. Vertical air flow. Maximum temperature 130°C.  
Capacity: Trolley 600x800 for from 6 to 10 levels racks.  
Options: smoke generator and humidity control.



## Cellule 70

Roasting.  
Width 1360 (+300 for control panel), depth 2435, height 2230.  
Electric heating 54 kW.  
Alternating, horizontal air flow. Maximum temperature 250°C.  
Capacity: Trolley 1200x800 for from 6 to 12 levels (2 racks 60x800 per level).  
Option: Humidity control.



# CELLULES MULTIFLUX

With horizontal air flow.

**For drying, smoking, cooking, pasteurising...** Delicate and thin products like fish filets, containers for fragile items and various specialities...

Capacity: From 1 to 10 in-line trolleys.

The method used: air or smoke is forced through horizontal openings over the whole height of the trolley. After passing over the product, the air is drawn out through openings in the opposite wall, passing across heat exchangers and is reintroduced into the chamber. The air flow can be reversed cyclically. During drying or smoking phases continuous controlled extraction allows air pressures to be effectively balanced.

Process management by programme controller.

Heating:

- By electric elements or steam fed heat exchanger.
- Steam production by independent steam generator or from factory supply.

Options: Water atomisation, water sprinkler, automatic cleaning, smoke generator, traceability system.



**Main points:**

- Product consistency
- Time savings
- Production flexibility

## Supervision of recipes

Takes account of: cooking times, ambient temperature, core temperature, humidity control, delta T cooking, pasteurisation values and total energy inputs.

Traceability software (depending on particular requirements):

- For ambient temperature, core temperature, humidity, pasteurisation value.
- For batch identification, dates, product reference and other information.
- Report printing.



# BOILING KETTLES with fixed tanks

## 500 to 2000 litres (and more).

**For cooking, pasteurising, blanching, ...**

Characteristic:

Robust construction. Tank with rounded corners. Improved insulation. Counterbalanced lid. Drainage tap (2 above 1000 litres capacity). Wall-mounted control panel. Steam, gas or electric.

Options: Program controller. Temperature probe. Temperature recorder. Pneumatically operated lid. Perforated baskets (base or side opening).

**Main points:**

- Simplicity
- Strength
- Accurate control

| Capacity<br>(L) | External dimensions<br>(mm) |        |        | Dimensions of vat<br>(mm) |        |        | Heating |       |      | N° of<br>baskets |
|-----------------|-----------------------------|--------|--------|---------------------------|--------|--------|---------|-------|------|------------------|
|                 | Length                      | Depth* | Height | Length                    | Depth* | Height | Steam   | Gas   |      |                  |
|                 |                             |        |        |                           |        |        |         | Prop. | Nat. |                  |
| 500             | 1500                        | 1250   | 1000   | 1000                      | 950    | 600    | 90      | 4,2   | 6,1  | 1                |
| 700             | 1900                        | 1250   | 1000   | 1400                      | 950    | 600    | 120     | 6,5   | 9,4  | 1                |
| 1000            | 2430                        | 1250   | 1000   | 1930                      | 950    | 600    | 160     | 9,1   | 13,2 | 2                |
| 1500            | 3390                        | 1250   | 1000   | 2890                      | 950    | 600    | 200     | 13,9  | 19,1 | 3                |
| 2000            | 3390                        | 1250   | 1100   | 2890                      | 980    | 700    | 240     | 13,9  | 19,1 | 3                |

(\*) 1350 for gas. All capacities and special modifications available on request.



Cooking basket suitable for all products.



Form specially adapted for shellfish, shrimps, ... Very fast temperature rise.



## Boiling kettle with scraper arm

Characteristic:

Hemispherical tank with steam heating in a double jacket. The speed of the scraper arm is regulated by a dimmer. Wall-mounted control panel.

Use: Sauces and soups.



Cooking area in a cooked meat (charcuterie) production unit.

# BOILING KETTLES

## With tilting hemispherical tanks

**200 to 500 litres** (other capacity please contact us).

**With or without scraper arm**

**For blanching, browning, cooking, cooling, ...**

For sauces, meat-based dishes, vegetables, pasta, desserts, speciality dishes, a wide range of mixtures,...

### Main points:

- Strength
- Accurate control
- Uniformity when cooking

CAPIC's boiling kettle with its hemispherical tank and double jacket allows fast, risk-free, uniform cooking.

The design of the kettle body and the supporting tubular frame facilitates cleaning and hygiene.

The body's eccentric axis of rotation allows complete emptying into a standard container 700 to 750 mm high (steady tilting action can be stopped in any position).

Heating: steam. Pressure from 2 to 6 bars. Alternative: steam generation by gas heating or separate electric generator.

Options: Drainage tap, water meter, scraper arm, cooling, temperature controls, traceability software.



| Capacity (L) | External dimensions (mm)  |       |        |                            |       |        | Dimensions of vat (mm) |        |
|--------------|---------------------------|-------|--------|----------------------------|-------|--------|------------------------|--------|
|              | with vertical scraper arm |       |        | with removable scraper arm |       |        | Ø                      | Height |
|              | Length                    | Depth | Height | Length                     | Depth | Height |                        |        |
| 200          | 1660                      | 1440  | 1910   | 2100                       | 1440  | 2450   | 750                    | 625    |
| 300          | 1780                      | 1440  | 1980   | 2100                       | 1440  | 2450   | 880                    | 690    |
| 400          | 1850                      | 1530  | 2015   | 2100                       | 1530  | 2450   | 950                    | 775    |
| 500          | 1890                      | 1530  | 2110   | 2100                       | 1530  | 2450   | 1000                   | 850    |



Clamping device for the scraper arm and satellite.



Inclined, removable scraper arm and satellite mixer.



Vertical, reinforced scraper arm supported at bottom of tank..



# COOKER WITH TILTING BASKET

500 or 1000 litres tank with 250 or 500 litres basket.

For scalding, blanching, cooking ...

Use : Rice, pasta, potato, shrimp, lentil, calamari, ...

Steam or submerged tube gas heating, for fast temperature rise.  
Pneumatic tilting for basket.



| TYPE | Basket volume | External dimensions (mm) |       |         | Dimensions of vat (mm) |       |         |
|------|---------------|--------------------------|-------|---------|------------------------|-------|---------|
|      |               | Length                   | Depth | Height* | Length                 | Depth | Height* |
| 500  | 250           | 1550                     | 1550  | 1000    | 1000                   | 950   | 600     |
| 1000 | 500           | 1550                     | 2700  | 1000    | 1000                   | 1930  | 600     |

\* Overall height with basket open approximately 2200mm.

- Main points:**
- Reduced handling
  - Water economies
  - Consistent results



Cooker type 500, steam heat exchanger.

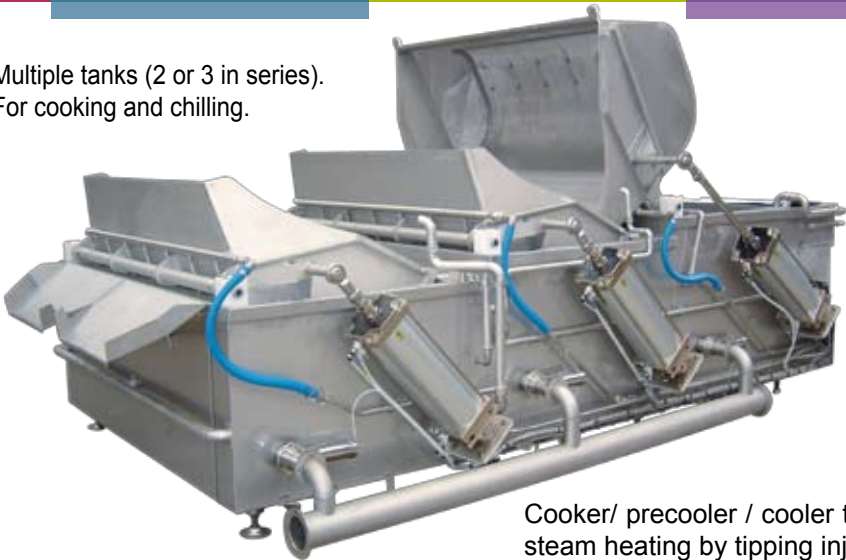


Cooker / cooler type 1000, submerged tube gas heating.



Operator's control system gives direct access to a number of recipes and takes into account cooking and draining times as well as managing the whole process.

Multiple tanks (2 or 3 in series).  
For cooking and chilling.



Cooker/ precooler / cooler type 1000, steam heating by tipping injection.

# TUNNEL

cooking unit, pasteurization unit  
or braising unit.

- **By infra-red**

Use : Toasting, colouring, braising,  
caramelising,...

Characteristic :

Power : electricity. Position of infra-red heaters adjustable. Variable conveyor speed. Easy access to the various components. Continuous cleaning system for conveyor available. Dimension according to output required (modular design).



- **By steam**

Use : All products requiring cooking immersed in water or oil, in saturated air or in pulsed air.

Characteristic :

Constructed with stainless steel or polypropylene link conveyor and managed by a variable frequency controller. Temperature regulated by a programme controller for simplified use. Easy access for cleaning and maintenance.

Power: gas, steam or electric.



- **By forced air**

The method used :

The cooking air is set in motion by a ventilation unit placed at the front and upper extremity of the module. Pulsed and channeled, the air is heated by resistances before entering the cooking zone. Mainly directed towards the top of the conveyor (lower flow directed underneath with the nozzle), the air travels the all length of the module to be sucked in by the ventilation unit then pulsed again.



## Examples of applications



■ Sausages



■ Portions of foie gras



■ Chicken wings



■ Salmon darnes

# A spirit, a team, a skill



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