



CR 250

A COOKING TANK/ COOLING TANK
Heating by electricity



Non contractual : CR250 with automatic draining valve

Company :Phoenix Name contact : Margot Cooper Country : Australia	Tel: GSM: 00 61 0423 490 635 Email: margot@phoenix.com.au
Your Reference : Central kitchen Process : Pasta, rice... cooking Our offer : SK/2020 11 41	Date: 26/11/20 Validity : 30 days

Your contact for this quote: Sylvie KUCHARCZKYK
Tel: 00 33 (0)6 99 13 65 20
Email: s.kucharczkyk@capic-fr.com



1 – OUR PROPOSAL

CR250

A COOKING TANK/ COOLING TANK

Heating by electricity

1/ General description:

- ✓ Tank volume: about 220 litres - basket about 100 litres.
- ✓ Overall dimensions: approx. L1806 mm x d 1182 mm x H 1 475 mm (refer to drawing chapter 5)
- ✓ Perforations of the baskets: Ø 1, 5 mm.
- ✓ Working load limit of the basket: 50 kg.
- ✓ Dumping height: 850 mm.
- ✓ Manufacturing: 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.

2/ Description of the cooking tank with the tilting basket:

- ✓ Made of 3 mm thick stainless steel with insulation, including:
 - A water supply.
 - An overflow system.
 - A drain valve (manual control)
 - A perforated basket lifted by an electric cylinder.
 - A hinged lid.

The heating is provided by high performance armored stainless steel immersion heaters.

Process

- ✓ The bath temperature is continuously regulated at the desired temperature. The heating is conditioned to a minimum water level.
- ✓ The water supply is done automatically according to a pre-defined level or in manual when the volume of the product to be cooked is more than 20 litres.
- ✓ A timer triggers a buzzer which prompts the operator to raise the basket.



3/ Description of the cooling tank with a tilting basket:

- ✓ Made of 3 mm thick stainless steel (not insulated) including :
 - An inlet water supply.
 - An overflow system.
 - A drain valve (manual control)
 - A perforated basket lifted by an electric cylinder.

Process

- ✓ The bath temperature is regulated by an automatic supply of water.
- ✓ As long as the bath temperature is higher than the desired temperature, an automatic supply of cold water (from the customer network) cools the bath and the products.
- ✓ The water level is controlled by probes and an overflow system.
- ✓ A timer triggers a buzzer which prompts the operator to raise the basket.

4/ The control system (a control box on the right side of the equipment) including:

- ✓ A 4.3 inch SIEMENS touch screen for viewing the current water temperatures inside the two tanks as well as cooking and cooling timer.
- ✓ From the screen, the operator can also select the tank filling mode (manual or automatic), temporarily modify a time or temperature settings, create and select until 16 recipes.
- ✓ The emergency stop and the reset button.
- ✓ On the front panel: the control buttons to tilt the baskets and start the timers.



Not included:

- ✓ Temperature recorder.
- ✓ Calibration and control of temperature probes by a certified organization.

And in general, all that is not specified in this quotation.

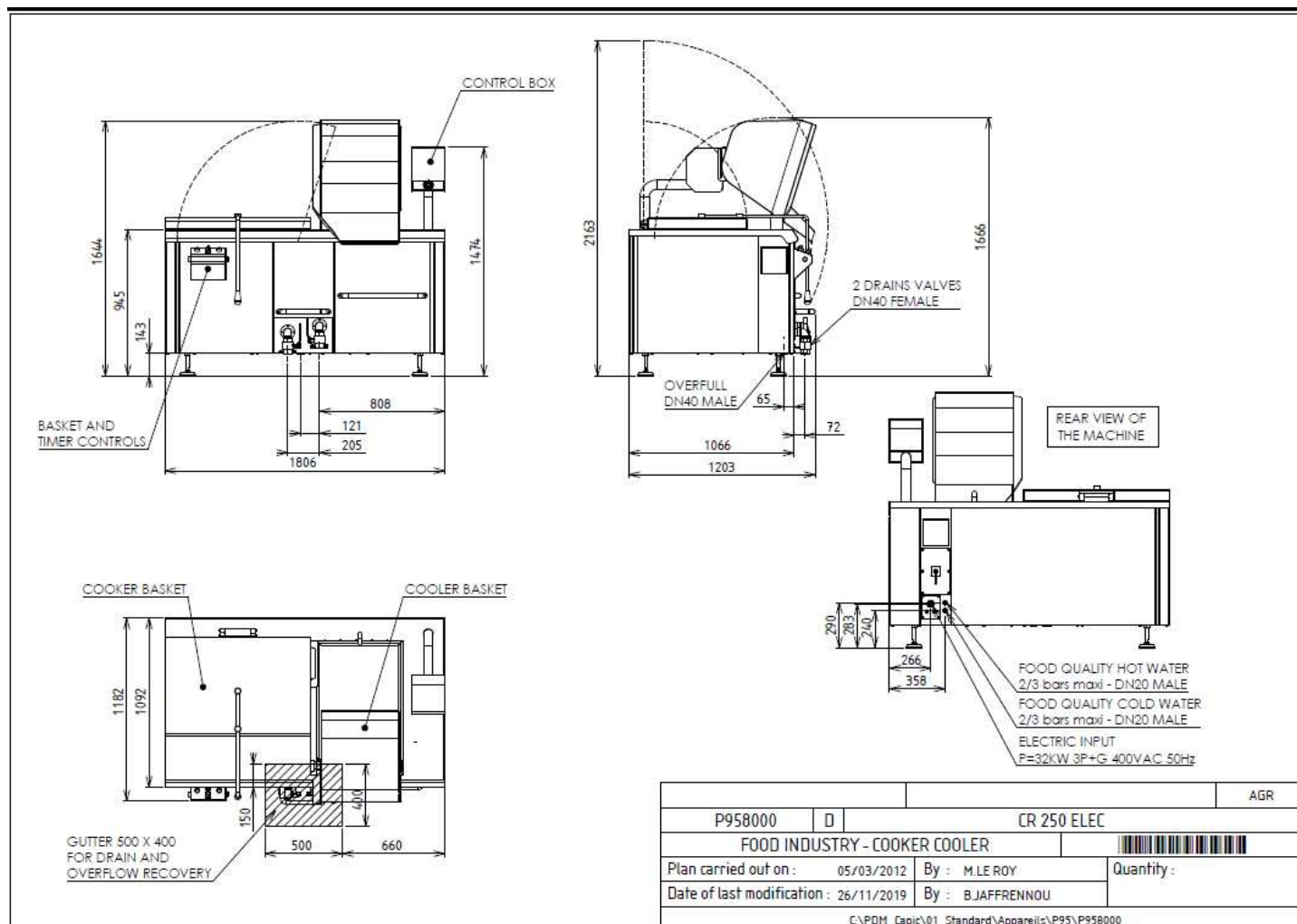


2 – UTILITIES (PROVIDED BY THE CUSTOMER)

- ✓ **Electricity:** Power 32 kW 3 Phases + ground. 400 V - 50 Hz.
- ✓ **Water for the cooking tank:** Network pressure 2-3 bars. Flow rate: 50 l/min. (Food grade quality). Connection to the water network (hot 55°C/ ambient) with a shut-off valve of DN20.
(Note that the temperature value of this water reduces or increases your capacity production).
- ✓ **Water for the cooling tank:** Network pressure 2-3 bars. Flow rate: 50 l/min. (Food grade quality). $T > 0^{\circ} \text{C}$ - Connection to the chilled water network with a shut off valve DN20.
(Note that the temperature value of this water reduces or increases the temperature of the finished product).
- ✓ **A properly sized gutter** to empty the tanks in 5 minutes.
- ✓ **A plane ground.**
- ✓ **An extractor hood evacuation of fumes and vapour/steam.**
- ✓ **Fluid connections** on machine with shut-off valve for steam and water.



3 – DIMENSIONAL DRAWING – NO CONTRACTUAL DRAWING



Passage width has to be checked. Equipment delivered in one piece.

Implantation recommendations:

- ✓ For maintenance purpose: allow room to access to the technical box on the right side of the equipment.
- ✓ For production and cleaning: allow room to access to the front panel and to the control box on the right side of the equipment.

Packing List:

- ✓ 1 parcel: 4,5 m³, 2000 mm x 1400 mm x 1600mm.
- ✓ Net weight: 440 kg, gross weight: 575kg.