



CAPKOLD® COOK-CHILL SYSTEMS

NON TILT-OUT AGITATOR GAS TILTING KETTLE MODEL DH/INA/2

CapKold® Model DH/INA/2-100 gallon working capacity, self-contained, high efficiency 360,000 BTU/hr gas fired, hemispheric bottom steam jacketed kettle, with inclined agitator. Electrically driven worm gear tilts kettle body to simplify product loading, kettle cleaning and transfer of non-pumpable products. Agitator assembly tilts with the kettle body. 50 PSI maximum jacket operating pressure, 3" air operated drop down outlet valve and variable speed agitator drive.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

AVAILABLE MODELS:

- DH/INA/2-100 (100 GALLON)

CONSTRUCTION

- 50 PSI, ASME Code hemispheric bottom kettle jacket construction and National Board registered
- C.S.A. Design Certified and NSF listed
- High efficiency fin tube gas heat exchanger with 360,000 BTU/hr maximum power input
- Reinforced bar rim and flow control pouring lip
- Electrically driven worm gear tilt of kettle body and agitator assembly for pouring and cleaning
- Electronic ignition
- 3" air operated drop down stainless steel outlet valve mounted flush to kettle bottom
- Type 316 stainless steel kettle interior and all wetted parts, type 304 elsewhere
- 3/4" rim mounted water fill faucet
- Compressed air connection for CapKold® Pump/Fill Station (see CKPF/3)
- 100 gallon working capacity
- NSF listed

AGITATOR DESIGN:

- Fixed, inclined entry style agitator located 45° to left of center line
- 2 horsepower variable speed agitator drive with precise control from 4-36 RPM
- Agitator assembly tilts with kettle body

INTEGRAL CONTROL PACKAGE:

- Digital product temperature indicator/controller
- Pilot light indicator
- Dual safety agitator start switches
- Variable speed agitator control
- Emergency agitator stop button
- Power ON indicator light
- Kettle body tilt switch and indicator
- Low water (kettle jacket) indicator light
- Pre-set automatic water metering
- Agitator jog button (partial rotation at 4 RPM)

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Self-Contained, Gas Heated, Tilting Kettle with Non Tilt-Out Agitator

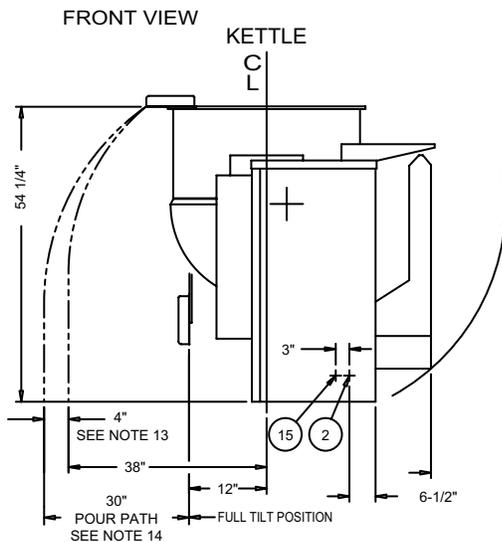
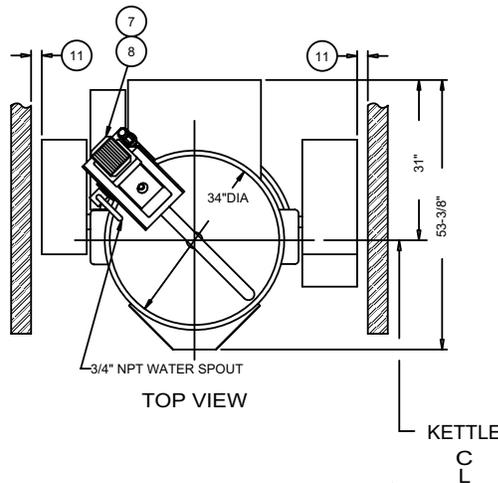
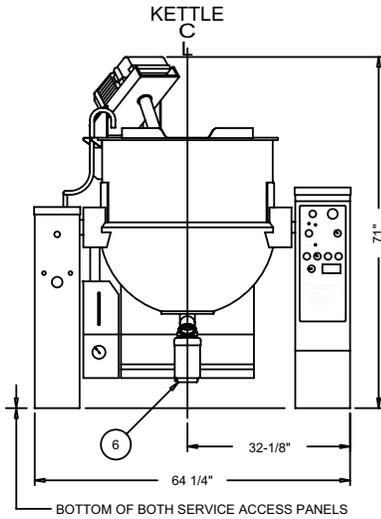


OPTIONS/ACCESSORIES:

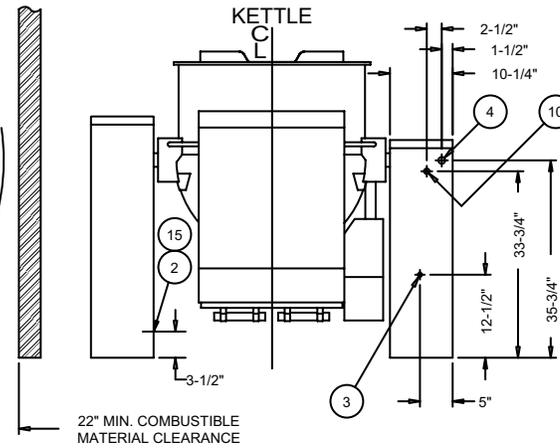
- Product temperature chart recorder
- 2 piece hinged cover
- Removable pouring lip mounted product strainer
- Prison package
- Lip Strainer



P/N 115211 REV. E



MOTOR AND BRIDGE ASSY. NOT SHOWN IN THIS VIEW



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INCOMING GAS SUPPLY PRESSURES		
GAS TYPE	MINIMUM	MAXIMUM
NATURAL	7" W.C.	14" W.C.
PROPANE	11" W.C.	14" W.C.

POWER SUPPLY	
VOLTAGE	3 PHASE
208	11 AMPS
240	10 AMPS
-	-
480	5 AMPS

PRODUCT SPECIFICATIONS:

- INPUT RATE: 360,000 BTU/HR
- ELECTRICAL CONNECTION 1/2" CONDUIT
ELECTRICAL SUPPLY VOLTAGE: 208/240/480 VAC
3 PHASE 60 Hz
- 3/8" NPT AIR SUPPLY: 100 PSI MAX.
- 1" NPT GAS SUPPLY
- 50 PSI ASME APPROVED
- 3" AIR ACTUATED BOTTOM DROP DOWN VALVE
- 2 H.P. VARIABLE SPEED AGITATOR MOTOR
- ELECTRIC MOTOR DRIVEN POWER TILT FEATURE
- APPROX. SHIPPING WEIGHT: 1750 LBS
- COLD WATER SUPPLY - 3/4" HOSE CONNECTION
0.34 GPM @ 30 PSI
(SUPPLY 30 PSI MIN. & 60 PSI MAX.)
- 24" SERVICE CLEARANCE REQUIRED
- UNIT MUST BE MOUNTED ON NON-COMBUSTIBLE FLOORING.
- PRODUCT OVERFLOW WHEN KETTLE IS STOPPED DURING TILT CYCLE
- 42" DRAIN RECOMMENDED
- RECOMMENDED LOCATION FOR ACCESS TO 4-20 MA FOOD PROBE OUTPUT ON CONTROLLER.

