

CapaCt CtMK Mixing Steam Jacketed Kettles

Steam Jacketed Kettle with integrated
stirrer, mounted on pillars.
Available in 60, 80, 100, 150, 200,
300L Volumes



FEATURES



Manual Electronic Controller

This gives the operator control over the steam jacket temperature, mixing speeds and direction, water filling, and tilting,



Integrated Stirring

The stirrer in the kettle saves both time and effort, partly because stirring can be performed automatically, but also because it eases the preparation of many dishes. The integrated stirrer makes it possible to keep the lid closed and keep the heat and steam inside the kettle. The mixer tool is always accessible and by opening the lid the contents of the kettle can be checked, or ingredients added. The stirrer operates at 5 - 140rpm.



Scrapers

These scrapers are easily detachable, and cover the heated area of the kettle. This ensures no product sticks, whilst maintaining the best heat transfer to the food



Hygienic Bowl

There are no joints in the food area of the kettle, ensuring a high level of hygiene. Additionally, the rotating components of the stirrer shaft are located above the food area, avoiding unhygienic joints or seals which could leak.



Lightweight Stirrer

The special design makes the stirrer both light and extremely stable. The high torque of the stirrer motor allows the tool to be fitted with a wide variety of broad oblique blades, ensuring effective mixing, even at low speeds.



Unheated Top

The upper rim of the kettle is unheated and insulated. This ensures that the food does not burn in the kettle spout when the kettle is being emptied. Additionally, it reduces the chance of burns to the operator.



Water Filling

The integrated water filling makes it very easy to add water to the cook. The water can either be dosed continuously, or manually by the push of a button.



Litre Markings

The kettle bowl has litre markings etched into the walls of the kettle. This makes it easy to read the amount of product in the kettle.

OPTIONS



Inspection Hatch



Open Chilling



Spray Gun



Embedding Fixtures



Cleaning Brush



Whipping Tool

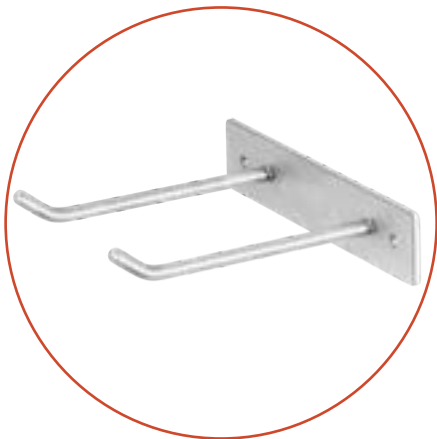
OPTIONS



Tube Brush



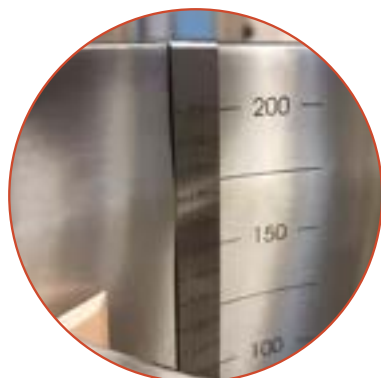
Tool Trolley



Wall Bracket for Tools



GN Pan Support



Measuring Rod

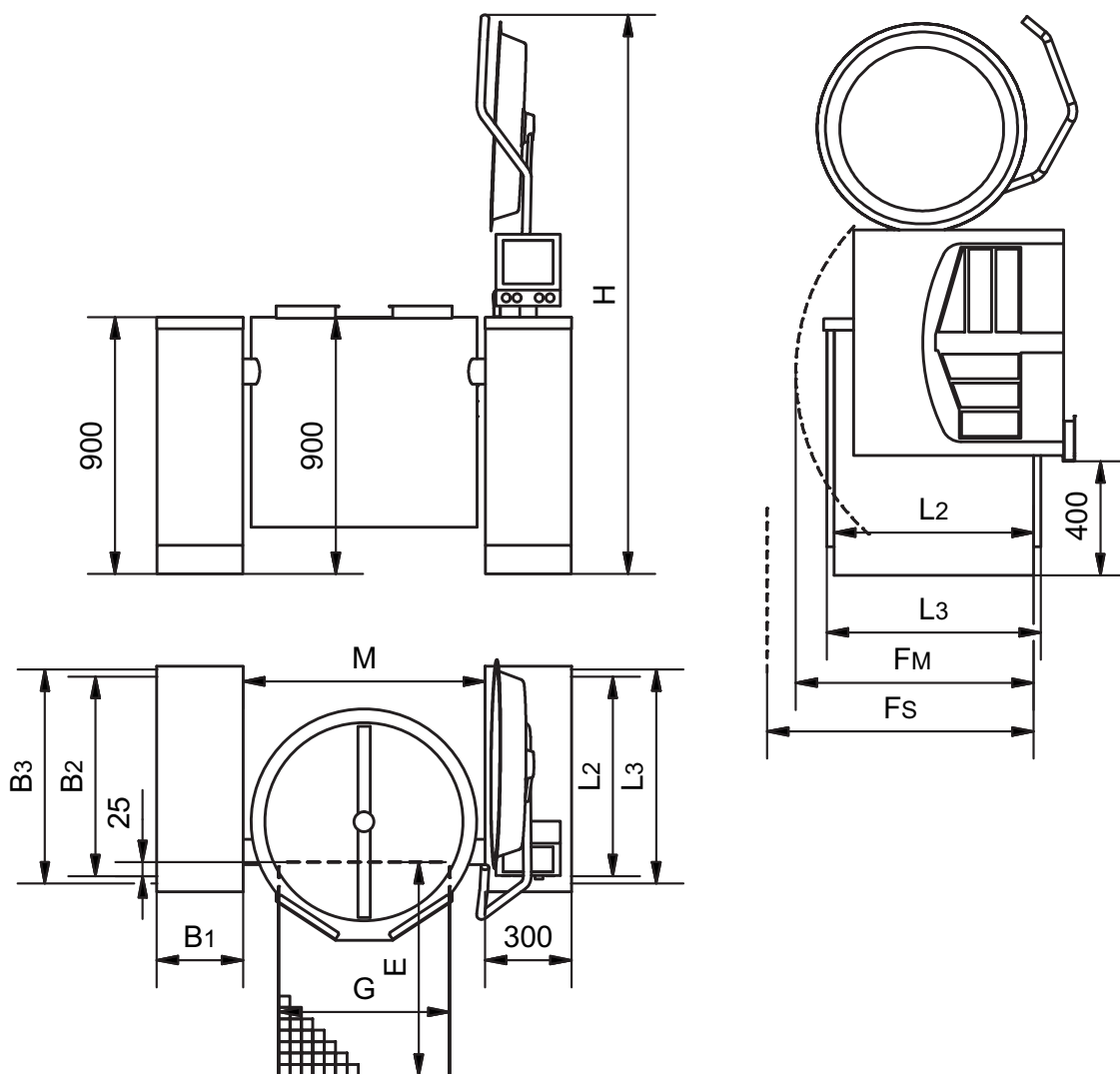


Sieve Plate



Pouring Plate

DIMENSIONS



Kettle Size	L2/L3 (mm)	Fm (mm)	Fs (mm)	H (mm)	M (mm)	G (mm)	E (mm)
CtMK 60	500/550	740	920	1780	655	400	600
CtMK 80	500/550	790	980	1820	685	500	800
CtMK 100	500/550	820	1000	1860	735	500	800
CtMK 150	700/750	920	1030	1990	852	600	900
CtMK 200	700/750	1000	1100	2040	902	600	900
CtMK 300	700/750	1150	1150	2150	1100	600	900

Fm is the shortest distance to enable tilting the kettle. Fs is the shortest distance to enable service.

Support Pillar Size	B1 (mm)	B2 (mm)	B3 (mm)	Fs (mm)
150 x 300 mm	150	275	300	400
150 x 300 mm	230	500	550	700

ELECTRICAL REQUIREMENTS

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3~400V+N+E

Kettle Size	Power (kW)	Current Consumption (A)	Time to boil 10-90 °C (min)	Isc (kA) min/max
CtMK 60	15.75	33/22/22	23	0.25/10
CtMK 80	15.75	33/22/22	30	0.25/10
CtMK 100	20.75	39/29/29	28	0.32/10
CtMK 150	31.5	55/47/47	28	0.25/10
CtMK 200	31.5	55/47/47	38	0.25/10

Leak current under 10 mA.

Note that the frequency inverter for the stirrer is 1-phased and therefore the load on the phases is asymmetric.

3~400V+E, 50/60Hz

Kettle Size	Power (kW)	Current Consumption (A)	Time to boil 10-90 °C (min)	Isc (kA) min/max
CtMK 300	47.2	68/68/68	38	0.25/10

Leak current under 10 mA.