

CANDY PROCESS EQUIPMENT

COOKING KETTLE

HIGH VISCOSITY, OIL-JACKETED COOKING KETTLE WITH PLANETARY GEARED AGITATOR

The jacket around the pan is filled with oil, which is heated by electric heating elements. Heat from the oil is conducted through the wall of the pan, giving an even heat surrounding the ingredients inside.

Fully controllable temperature settings up to 300°C alongside fully adjustable stirring speed give maximal control over the cooking parameters, meaning many different recipes can be made in the kettle.

The stirrers can be raised/lowered from the control panel, which also controls the hydraulic tilting of the pan for when the ingredients are cooked and need to be poured.

This model holds 200 litres, with other models available to cater for larger and smaller recipes.

Power: 380v / 24Kw

FEATURES

- Planetary geared agitators for an even mix
- Oil heated jacket for even heating without hot spots
- Fully hydraulic lift of agitators and tilt control of the pan
- Fully controllable temperature and stirring speed
- Electric heating elements

OPTIONS

- Also available in 100l, 300l, 400l, 500l and 600l capacities



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SPECIFICATIONS

Overall Height
1700mm

Overall Length
1800mm

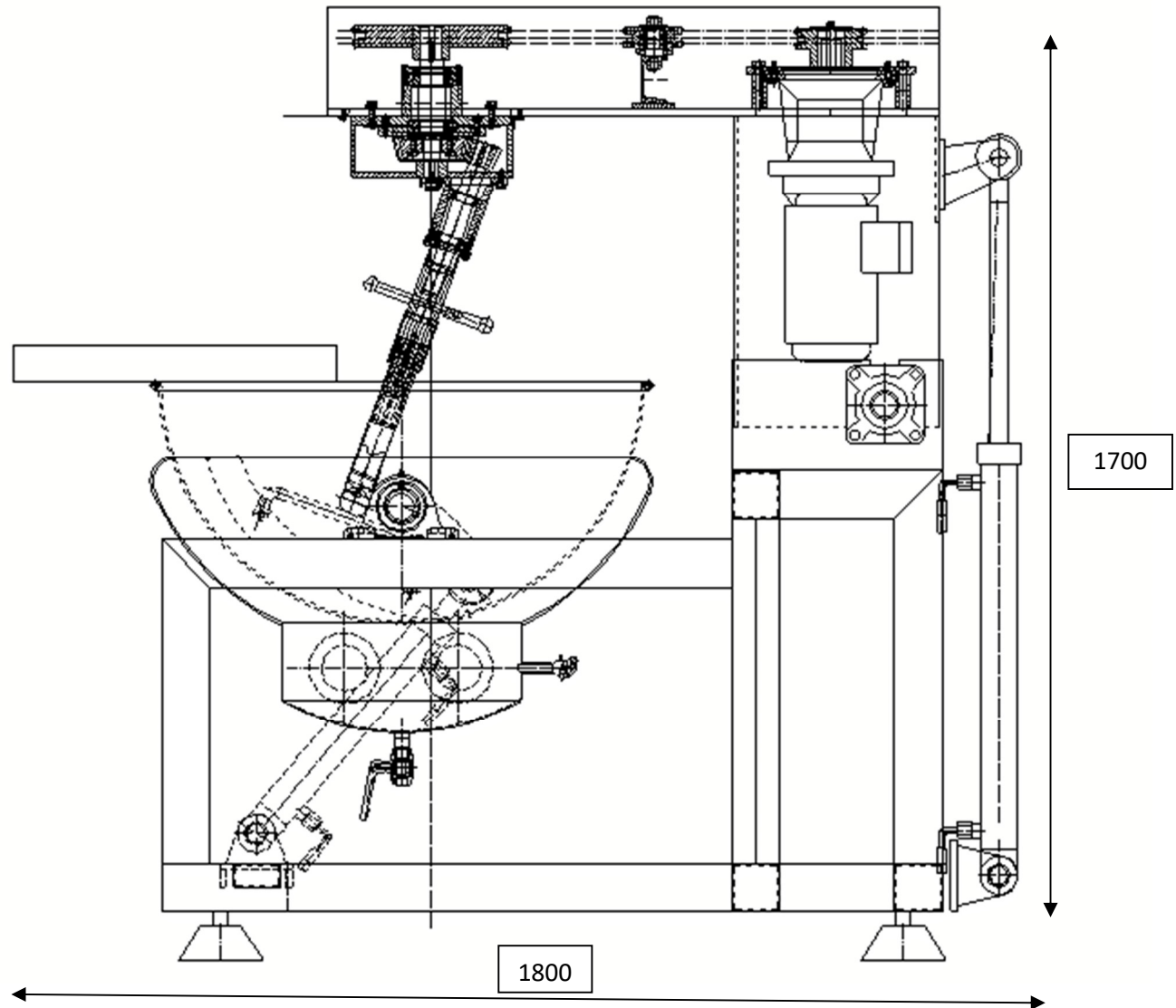
Overall Width
1650mm

Material
Machine - 304 Stainless Steel

Output
200l per batch

Weight
560kg

Uses
Hard Candy, Soft Candy, Fudge, Caramel, Jelly



You Tube
https://youtu.be/WNgX3Q_QMRY

Measurements are in millimetres