

### Rapid Product Chiller/Cook Tank

CKWJ

#### General Description:

Rapid Product Chiller/Cook Tank shall be a CapKold WaterJet™ Model WJ100 gallon (product chilling capacity) fully automatic Cook/Chill unit designed to rapidly chill pump-able food products and ingredients packaged in special plastic casings in a rapid and turbulently circulating water bath. Unit to chill most products from bag fill temperature of approximately 180° F to 40° F in 60 minutes or less. Unit to also slow cook or slack prepackaged raw meats, vegetables and starches; or rapidly reheat cook-chill or ven-dor prepared foods in a circulating hot water bath. Unit to include internal hoist mechanism to raise and lower product baskets and not require any external device for this function, powerful water circulation pump, fully automatic operator control package, and sheathed and air gap insulated tank with splash covers. WaterJet Chiller/Cook Tank to include the following standard features:

#### Standard Features:

- Type 304 stainless steel tank with 1" radius corners
- Insulating, non-corroding double wall construction on exposed tank sides
- Fully enclosed and vented pump/utility housing
- 6" legs with adjustable floor mounting flanges
- Attached stainless steel splash covers with lift assist
- Probe for recording internal temperature of solid muscle products
- Diverter valve to control water discharge flow and turbulence
- Foreign object screen protects pump
- Water level overflow protection
- Automatic 2" drain with 75 GPM capacity
- NSF listed

#### Control Package:

Control box is NEMA-4 water resistant enclosure. Integrated Operator Controls mounted on tank front and include:

- Function selection for: Tumble Chill, Cook-Chill, Heat only and Pump only (for cleaning)
- Rapid Chill Operation: digital display of chilling time, digital display of water temperature



- Cook Tank Operation: Select (cook to internal product temperature or time), Digital Water Temperature (actual and set point), Digital Product Temperature (actual and set point), Soak Time (for thawing frozen products)
- Heat Only Operation: Digital display of water temperature only (Meat probe not active)

#### Chilled Water Production (Self-Contained):

No Ice Builder needed. For Remote Refrigeration Package see CapKold Spec CK-83 or CK-84.

#### Water Heating System:

This unit is direct steam heated and requires a steam source of 20-50 PSI.

#### Agency Approvals:

- Unit NSF Listed
- Unit UL Listed
- Built to ASME Code

#### Options:

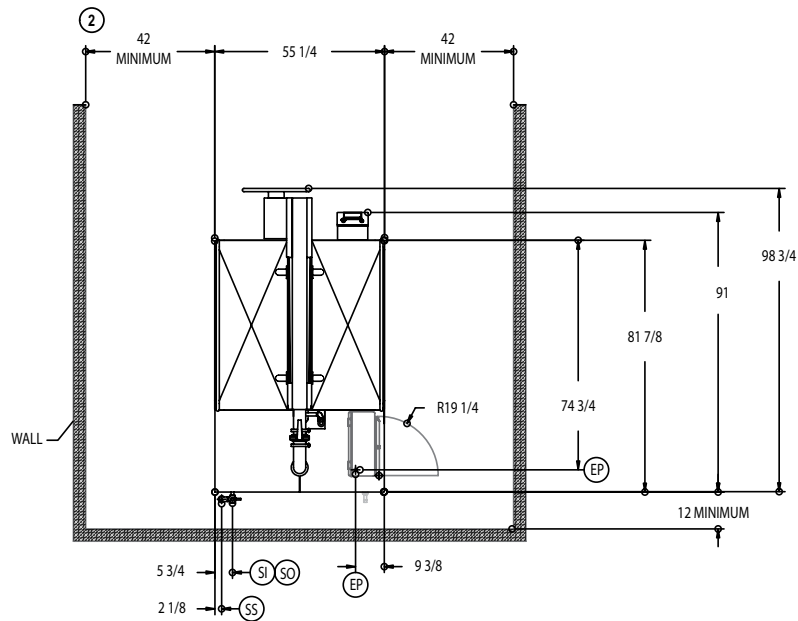
- 24 Hour Time/Temperature Recorder (For recording water and product time and temperature)

#### Notes:

- WJ100 requires double doors or 55" wide minimum access to site of installation

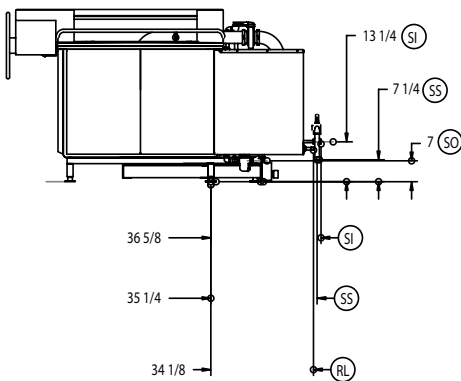
# 100 GALLON WATERJET

UTILITY REQUIREMENTS	
<b>CW = COLD POTABLE WATER INLET</b> <b>HW = HOT POTABLE WATER INLET</b> 3/4" NPT - 15 GPM	
<b>DR = DRAIN LINE</b> 2" NPT 75 GPM	
<b>SI = STEAM INPUT 3/4" NPT</b> 3/4" NPT - 90 PSI MAX 400 lbs/Hr MIN	
<b>SO = STEAM OUTLET</b> 3/4" NPT	
<b>SS = STEAM SAFETY VALVE</b> 1-1/4" NPT	
<b>REFRIGERATION INSTALLATION</b> <b>RL=REFRIGERANT LIQUID LINE</b> 7/8" OD <b>RG=REFRIGERANT GAS LINE</b> 1-5/8" OD (dependant on distance and elevation)	
<b>EP = POWER SUPPLY</b> 208/240-20 AMPS 480-20 AMPS	
<b>CONNECTION PER LOCAL CODES</b> 208 OR 230/460/3/60 DISCONNECT SUPPLIED BY OTHERS (CUSTOMER TO SPECIFY REQUIRMENTS)	
<b>APPROX. SHIPPING WEIGHT</b>	<b>1560 LBS</b>
<b>APPROX. OPERATING WEIGHT</b>	<b>3700 LBS</b>

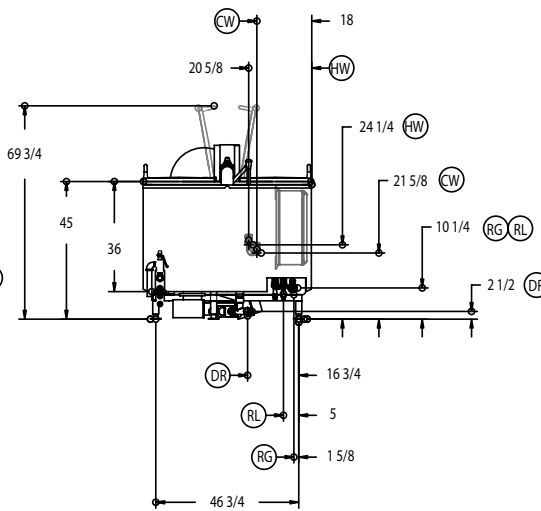


TOP VIEW

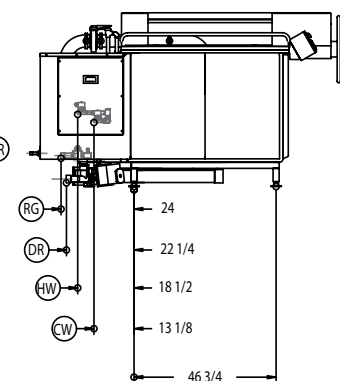
- NOTES:  
 1) PRIOR TO INSTALLATION OF THIS EQUIPMENT, CAPKOLD SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.  
 2) MINIMAL REQUIREMENT FOR FUNCTION ONLY. CONSULT STATE LOCAL CODES BEFORE INSTALLING.



RIGHT SIDE VIEW



REAR VIEW



LEFT SIDE VIEW

