

### Cook-Chill Tilting Kettle with Non Tilt-Out Agitator

- INA/2-50/TW [50 Gal.]
- INA/2-100/TW [100 Gal.]
- INA/2-150/TW [150 Gal.]
- INA/2-200/TW [200 Gal.]

#### General Description:

CapKold Model INA/2-\_\_\_\_/TW (specify capacity) hemispheric bottom, tilting steam jacketed kettle, with patented inclined agitator. 90 PSI maximum jacket pressure, 3" air operated drop down product discharge valve and variable speed agitator drive. Kettle body and agitator tilt together to allow easier ingredient loading and cleaning.

#### Kettle Construction:

- Hemispherical bottom jacket is designed for operation up to 90 PSI maximum pressure and built to ASME code and National Board registered. Kettle will operate dependably at any steam pressures between 15 PSI and 90 PSI
- Capacities are working output gallons
- Kettle body and agitator tilt together greater than 90° with water hydraulic piston tilt
- Type 316 stainless steel inner hemisphere and all wetted parts, type 304 elsewhere
- Interior and exterior of kettle finished to a No. 4 Sanitary Finish
- Spiral baffle within jacket for more efficient circulation of cooling water
- 3" air-operated, drop down, stainless steel product transfer valve mounted flush to kettle bottom
- Stainless steel pedestals with stainless steel legs and adjustable stainless steel floor mounting flanges
- 3/4" rim-mounted, swing spout water fill faucet
- Manufactured to latest sanitary standards and HACCP compliant
- NSF listed

#### Agitator Design:

- Fixed inclined entry type
- Easily removable agitator and breaker bar
- Replaceable nylon edge scraping blades contact heat exchange surface
- Variable speed gear motor drive 7-36 rpm operating range
- Heavy duty T.E.F.C. motor



#### Control Systems:

- Flush mounted temperature sensor mounted in well at bottom of kettle
- Emergency stop switch mounted near kettle rim
- Water hydraulic tilt of kettle body and agitator assembly to simplify product loading, kettle cleaning and transfer of non-pumpable products
- Kettle control valves prepiped and contained within pedestals

#### Options:

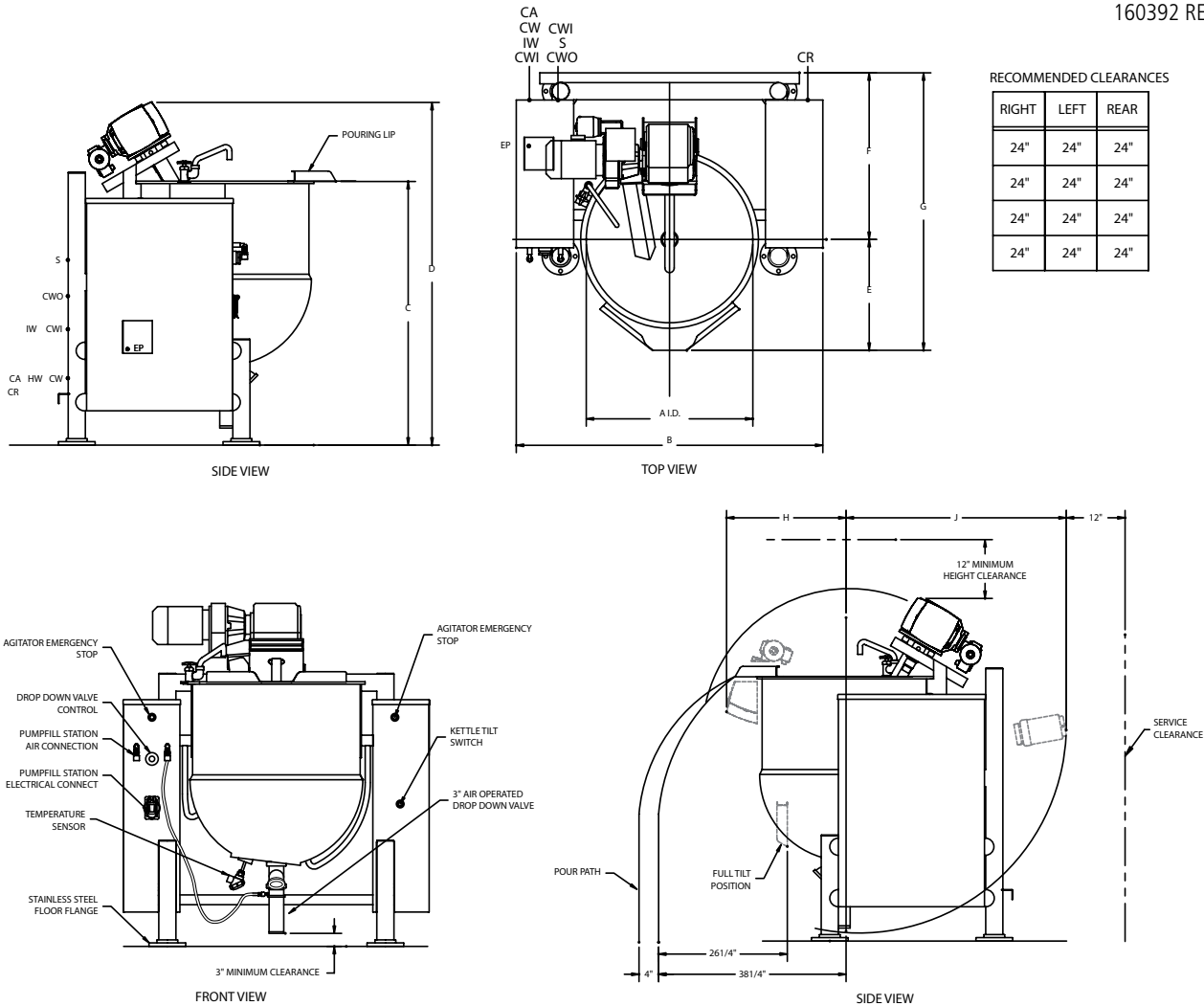
- 3" manual ball valve with 90° elbow
- Pinned agitator for heavy, viscous products
- Lip Strainer
- Prison package

#### Accessories:

- 2 piece hinged cover

#### Notes:

- Recommend 50-75 PSI (min) steam for optimal cooking
- Larger sizes (Consult factory for specifications)
- Single or dual kettle control panel required to operate (See Spec CKCP)



RECOMMENDED CLEARANCES

RIGHT	LEFT	REAR
24"	24"	24"
24"	24"	24"
24"	24"	24"
24"	24"	24"

PHYSICAL DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	J
INA/2-50TW	26"	62"	52"	70"	20"	34"	52"	22-1/2"	45"
INA/2-100TW	34"	62"	54"	73"	23"	34"	57"	24-1/2"	45"
INA/2-150TW	38"	68"	60"	76"	26"	40"	66"	26-1/2"	49"
INA/2-200TW	42"	71"	62"	78"	28"	42"	70"	27"	50"

UTILITY CONNECTIONS (ALL MODELS)

SYMBOL	CA	CW	HW	CWI	CWO	IW	CR	S	EP
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	INDIRECT WASTE	CONDENSATE RETURN	STEAM INLET	POWER SUPPLY
CONNECTION	1/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	1" NPT	3/4"

UTILITY REQUIREMENTS

MODEL	COMPRESSED AIR INLET	POTABLE WATER	COLD WATER TILT	COOLING WATER	INDIRECT WASTE	STEAM 15-90 PSI	ELECTRICAL	SHIPPING WEIGHT	OPERATING WEIGHT
INA/2-50TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	430 LBS/HR @ 90 PSI	208/3/60 @ 6A 240/3/60 @ 5.2A 480/3/60 @ 2.6A	925 LBS	1,200 LBS
INA/2-100TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	700 LBS/HR @ 90 PSI	208/3/60 @ 7.8A 240/3/60 @ 6.8A 480/3/60 @ 3.4A	1,140 LBS	1,760 LBS
INA/2-150TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	900 LBS/HR @ 90 PSI	208/3/60 @ 11A 240/3/60 @ 9.6A 480/3/60 @ 4.8A	1,470 LBS	2,475 LBS
INA/2-200TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	1200 LBS/HR @ 90 PSI	208/3/60 @ 11A 240/3/60 @ 9.6A 480/3/60 @ 4.8A	1,620 LBS	2,960 LBS

