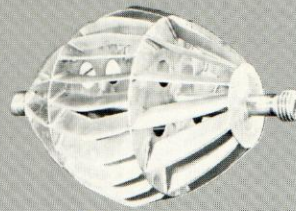
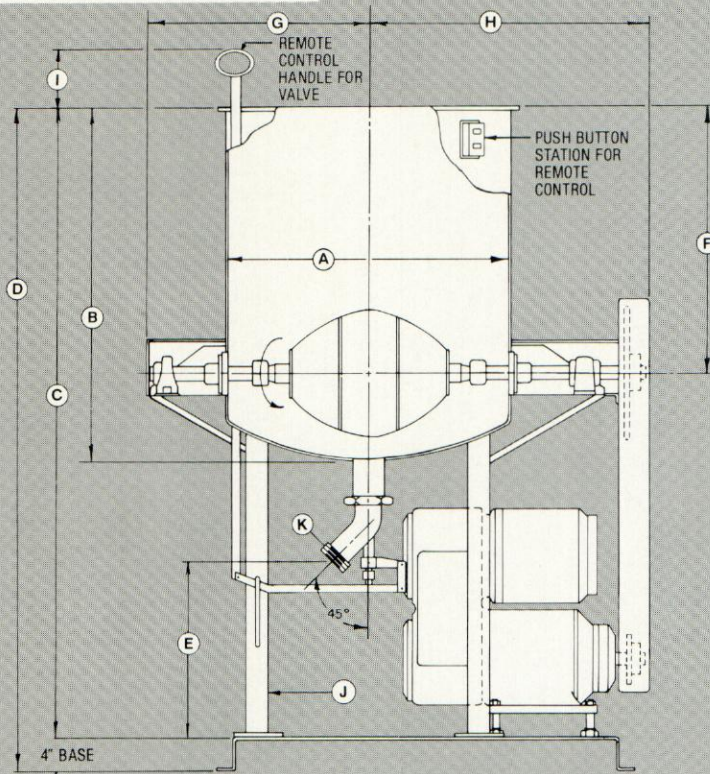


HAMILTON PRE-MIX TANK AND OTHER OPTIONS

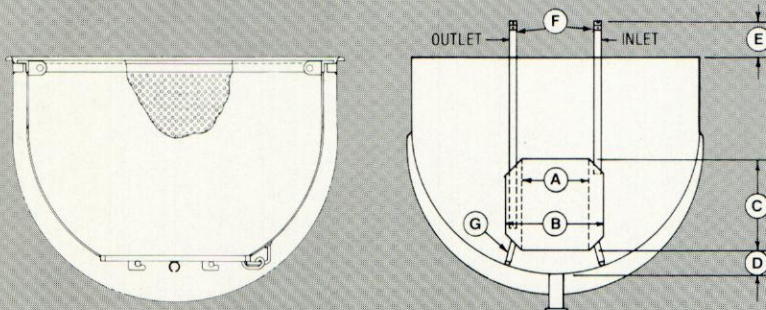
Sanitary-design
specialty equipment;
perforated kettle basket,
and simplicity circulator



Pre-Mix Agitator



CAP. U.S. GAL.	STD. H.P. CONST. SPD.	A	B	C	D	E	F	G	H	I	J	K
125	2"	32"	40 ³ / ₄ "	68"	72"	15 ¹ / ₂ "	30 ¹ / ₄ "	25 ¹ / ₂ "	32 ¹ / ₂ "	12"	(4) 2"	3"
150	3"	34"	42 ¹ / ₂ "	69 ³ / ₄ "	73 ³ / ₄ "	15 ¹ / ₂ "	32"	26 ¹ / ₂ "	33 ³ / ₈ "	12"	(4) 3"	3"



CAP. U.S. GAL.	DIA. BASKET	DIA. OUTLET DOOR
30	22"	8"
50	27"	10"
60	29"	10"
80	33"	12"
100	35"	12"
150	40"	18"
200	44"	20"
250	48"	20"

CAP. U.S. GAL.	A	B	C	D	E	F	G
50	5"	8"	10"	2"	4"	3/4"	(3) 5/8"
100	6"	9"	12"	2 1/2"	4"	3/4"	(3) 5/8"
200	8"	11"	14"	2 1/2"	4"	3/4"	(3) 5/8"
300	10"	13"	16"	3"	4"	3/4"	(3) 5/8"
500	13"	16"	18"	3"	4"	3/4"	(3) 5/8"
750	15"	18"	20"	4"	4"	3/4"	(3) 5/8"
1000	16"	19"	24"	4"	4"	3/4"	(3) 5/8"

Custom-crafted Mayonnaise Pre-Mix Tank Assembly

Hamilton's specially-conceived pre-mix tank unit includes a tank with discharge valve, agitator and drive all mounted on a common fabricated base. It is designed for efficient initial mixing, blending and emulsification of mayonnaise, salad dressings and other high viscosity products. Offered in two sizes, the pre-mix tank unit incorporates all the most current sanitation and ease of cleaning features. Because of its excellent operating efficiency, the pre-mixing tank unit has the capability to blend a full batch of product in as little as 4 to 5 minutes. Tank and uniquely-configured agitator are fabricated of Type # 316 stainless steel. The discharge valve is a sanitary stainless steel flush type, lever operated, with an additional remote control handle as shown. Drives are variable speed type with speed range of 440 to 44 rpm. Specify capacity when ordering.

Optional Stainless Steel Perforated Baskets available for Styles "SA" and "CW" Kettles and Style "PC" Pressure Cookers.

Sanitary-design stainless steel perforated baskets may be used with all the Hamilton Kettles listed in sizes shown to completely contain products during cooking cycle. Baskets are constructed entirely of heavy gauge Type # 304 stainless steel for extended life and shaped to follow the contour of the kettle bowl. An approximate clearance of 2-inches is maintained between the kettle wall and basket. Standard perforations are 3/16-inch diameter on 3/8-inch centers or 1/2-inch diameter holes on 7/8-inch centers depending on requirements. Construction is completely sanitary. All welds are ground smooth; there are no cracks or crevices to retain potential contaminants. Top edge of basket is reinforced with an angle ring with three welded lifting lugs for lifting and removing basket from vessel. A large diameter, quick-opening, product outlet door is provided in basket bottom. When the door is opened it swings clear of the opening and a free and unobstructed circular opening permits contents to be unloaded quickly. There is no center hinge, fitting or rough edges to obstruct product flow. The door is self-locking in a closed position.

Optional Stainless Steel Simplicity Circulator available for any Hamilton Kettle

This sanitary-design immersion heating unit can be quickly and easily installed in any kettle regardless of size and shape. It is highly useful in some applications to provide additional heating in the critical "dead space" at the very center of the kettle, and to create desirable thermal agitation and penetration without mechanical means. This agitation, especially vigorous during boiling, can reduce cooking time by as much as 45-percent. This faster cooking method increases the productive capacity of the kettle, preserves vitamin content and preserves the full color and flavor of the product. It also enables user to boil off liquid sugar at a faster rate, often eliminating the need for extra kettles or processing steps. Design is streamlined for fast, easy cleaning and sanitation. May be modified to meet individual application requirements.

Note: When requesting price, be sure to advise: products to be processed, operating steam pressure, size and shape of vessel, whether it is plain or jacketed, and if jacketed, area covered.

PRE-MIX TANK,
OTHER
OPTIONS

HAMILTON

Packaging - Processing

Bid on Equipment

1-847-683-7720

www.bid-on-equipment.com

KETTLES

(Warning: Agitator must be stopped before removing cover or reaching inside kettle.)
Specifications and dimensions shown are standard and correct at the time of printing. They may be modified to coincide with specific customer requirements. The company reserves the right to change or alter specifications and designs or to discontinue manufacture without notice or without incurring obligation.