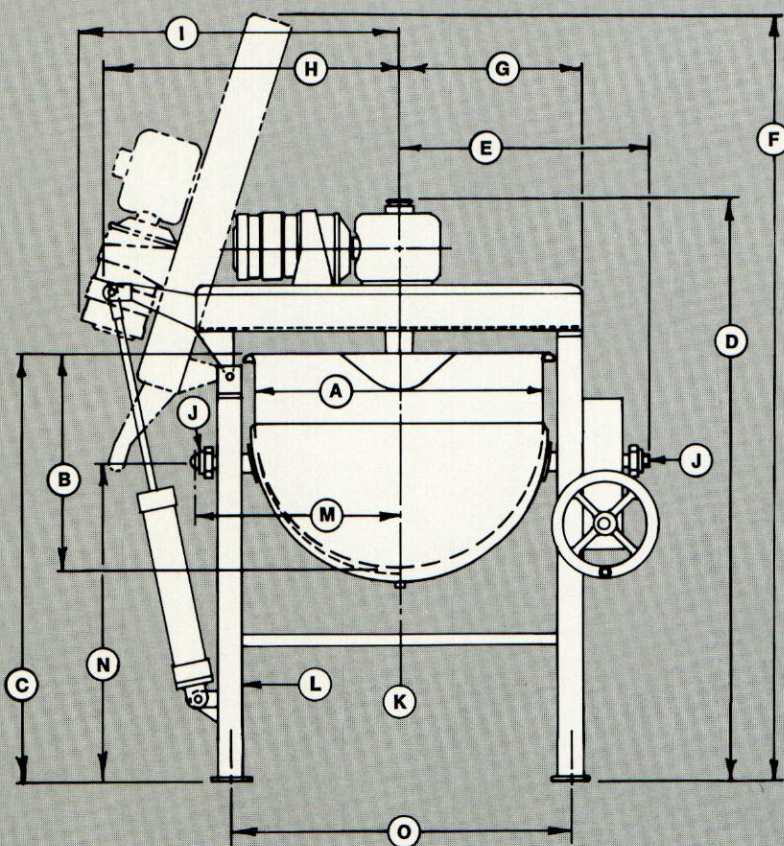
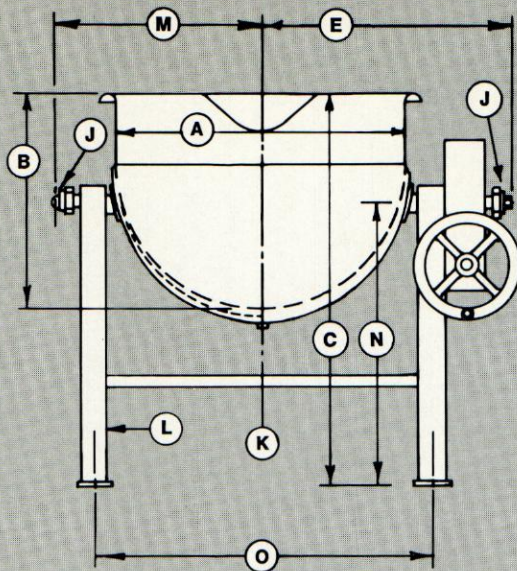


HAMILTON STYLE "CW"

Sanitary-design tilting
Kettles and Mix Cookers

Standard capacities from
20 to 200 gallons; larger
and smaller sizes available
to meet specific require-
ments.



Custom-crafted from standard components

The Style CW kettle and mix cooker is a tilting-pouring design with streamlined balloon-type $\frac{2}{3}$ jacket. This kind of kettle with its extra-large diameter assures maximum area for efficient heating and/or effective cooling. Extra-large pouring lip permits easy pouring of any volume without spilling. Sanitary construction ensures easy cleaning and highest product purity. Style CW kettles and mix cookers are especially designed for fast uniform processing of thick, heavy materials. Positive, heavy-duty worm gear and handwheel assure complete manual tilting control in pouring large capacity loads. An optional water-operated hydraulic tilting cylinder is also offered at extra cost.

Kettles and jackets are fabricated of Type #304 stainless steel as standard, with Type #316 stainless steel and other metal combinations available. Each unit has heavy construction for pressures of 40, 90, 125 psi. Units are finished inside to a satin polish, outside to a semi-deluxe buff.

Pressure zone metal thickness conforms to manufacturer's standards or latest ASME code. ASME approved steam safety valves are provided.

Units are mounted on a rigid rectangular steel support stand, ensuring a stable design. No extra piping provided on kettle. Special swivel steam joints eliminate packing problems and replacement.

Precision-built agitator assembly

The Hamilton CW mix cooker can be supplied with three basic agitators, single motion, double motion or patented triple action designs.

Single motion agitation is used when the product to be processed is a liquid of *light* viscosity requiring simple stirring motion to decrease cooking/cooling time and keep product in suspension.

Double motion agitators have counter-rotating anchor frame and bar blades which set up counter-currents for more thorough mixing, even heat distribution and faster cooking or cooling.

The unique triple action agitator is used for high-speed mix cooking and cooling of products varying from heavy pastes to light creams, with secondary agitator furnished to meet specific processing requirements.

All parts of the agitator in contact with the product are stainless steel polished to a satin finish. (The entire heated/cooled surface of the kettle is scraped clean by nylon scrapers.)

The agitator drive is a totally-enclosed, A.C., constant speed, gearhead H.D. motor 230/460 volts, 3-phase, 60-Hertz, design. Infinitely variable speed motors are available at extra-cost for all types of agitators. Explosion-proof enclosures are also offered. Agitator and drive are supported by a hinged stainless steel sanitary support bridge. Hydraulic lift-out units are optionally available.

Other options, accessories and extras include:

- Thermometer connection and guard
- Product outlet valves
- Various style covers
- BRIGHT-ON® electropolish finish
- Hydraulic or pneumatic agitator lift
- Variable speed agitator drive

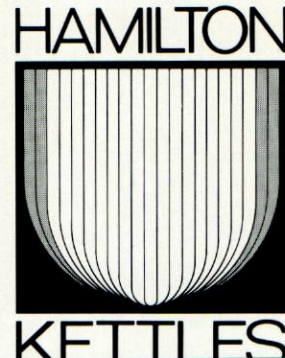
HAMILTON
STYLE "CW"

CAP. GAL. U.S.	STD. H.P. CONST. SPD.	APPROX. AGIT. SPD. SINGLE MOTION	APPROX. AGIT. SPD. DOUBLE MOTION	A	B	C	D	E	F	G	H	I	J (NO. AND DIA. OF STEAM OPENINGS)	K DIA. OF AUX. STEAM OUTLET	L (NO. AND SIZE OF LEGS)	M	N	O BOLT-FRONT	O ₁ BOLT-ING SIDE (NOT SHOWN)	CLEAR-ANCE UNDER POURING LIP WHEN TILTED (NOT SHOWN)
20	—	—	—	23"	16"	40"	—	24 $\frac{3}{8}$ "	—	—	—	—	(2)- $\frac{3}{4}$ "	$\frac{1}{2}$ "	(4)-2"	20 $\frac{7}{8}$ "	32 $\frac{1}{4}$ "	30 $\frac{1}{2}$ "	27"	17 $\frac{1}{4}$ "
30	$\frac{3}{4}$	36	30	25"	18 $\frac{1}{2}$ "	42 $\frac{1}{2}$ "	59 $\frac{7}{8}$ "	25 $\frac{3}{8}$ "	71 $\frac{1}{4}$ "	16 $\frac{1}{4}$ "	26 $\frac{3}{4}$ "	35 $\frac{3}{8}$ "	(2)- $\frac{3}{4}$ "	$\frac{1}{2}$ "	(4)-2"	21 $\frac{7}{8}$ "	32 $\frac{1}{4}$ "	30 $\frac{1}{2}$ "	27"	16 $\frac{1}{4}$ "
50	$\frac{3}{4}$	36	30	30"	22 $\frac{1}{2}$ "	46 $\frac{1}{2}$ "	63 $\frac{7}{8}$ "	27 $\frac{7}{8}$ "	80 $\frac{1}{4}$ "	18 $\frac{3}{4}$ "	29 $\frac{3}{4}$ "	37 $\frac{7}{8}$ "	(2)- $\frac{3}{4}$ "	$\frac{1}{2}$ "	(4)-2"	24 $\frac{3}{8}$ "	34 $\frac{3}{4}$ "	35 $\frac{1}{2}$ "	27"	15 $\frac{3}{4}$ "
60	$\frac{3}{4}$	36	30	32"	24"	48"	65 $\frac{3}{8}$ "	28 $\frac{7}{8}$ "	83 $\frac{3}{4}$ "	19 $\frac{3}{4}$ "	30 $\frac{3}{4}$ "	38 $\frac{7}{8}$ "	(2)- $\frac{3}{4}$ "	$\frac{1}{2}$ "	(4)-2"	25 $\frac{3}{8}$ "	35 $\frac{3}{4}$ "	37 $\frac{1}{2}$ "	37"	15 $\frac{3}{4}$ "
100	1	29	25	36"	25"	50"	67 $\frac{3}{8}$ "	32 $\frac{3}{8}$ "	91 $\frac{1}{2}$ "	22 $\frac{7}{8}$ "	33 $\frac{7}{8}$ "	41 $\frac{1}{2}$ "	(2)-1 $\frac{1}{4}$ "	$\frac{1}{2}$ "	(4)-3"	28 $\frac{1}{4}$ "	38 $\frac{1}{4}$ "	41 $\frac{1}{4}$ "	40"	16 $\frac{1}{4}$ "
150	1 $\frac{1}{2}$	20	20	44"	33"	58"	78 $\frac{3}{8}$ "	36 $\frac{1}{2}$ "	107 $\frac{3}{8}$ "	27"	41 $\frac{3}{8}$ "	48 $\frac{7}{8}$ "	(2)-1 $\frac{1}{4}$ "	$\frac{1}{2}$ "	(4)-3"	32 $\frac{3}{8}$ "	42 $\frac{1}{4}$ "	49 $\frac{1}{2}$ "	40"	15 $\frac{1}{4}$ "
200	2	20	20	48"	36"	61"	81 $\frac{3}{8}$ "	39 $\frac{1}{2}$ "	114 $\frac{3}{8}$ "	29"	43 $\frac{3}{8}$ "	50 $\frac{7}{8}$ "	(2)-1 $\frac{1}{4}$ "	$\frac{3}{4}$ "	(4)-3"	35 $\frac{3}{8}$ "	43 $\frac{1}{2}$ "	53 $\frac{1}{2}$ "	45 $\frac{1}{2}$ "	14 $\frac{1}{2}$ "

(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.

Printed in U.S.A.

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