

HA SERIES HORIZONTAL MIXER KETTLE

PATENTED HORIZONTAL AGITATOR DESIGN

- Gently lifts and folds, won't damage delicate foods
- Maintains product consistency for pumping, keeps food evenly suspended in kettle.
- Heavy Duty Agitator and Motor, ideal for heavy dense products and meat sauces.
- Variable Speed Control from 5 to 20 RPM's.

PATENTED GAS COMBUSTION SYSTEM

- High Efficiency Forced Air Self Contained gas combustion system with Double Pass Generator
- Powerful 190,000 BTU for fast heat up and recovery
- 50 PSI steam Jacker Rating for higher cooking temperatures

AVAILABLE IN 60, 80, 100 GALLONS (225, 300, 375 LITERS)

- Stationary or tilting models available
- Console or Remote Mounted Control Options
- Automatic Water Meter Option
- Standard with 3" Air Piston Valve (3" Butterfly style valve available)
- Two-Piece Split Spring Assist Cover with built-in Safety Screen, meets U.S. Machine Safety Standards
- Direct Steam models (HA-MKDL) available in 60-, 100- and 200-gallon models (225, 375, 750 Liters)

Self-Contained Gas Models

Tilting: HAMKGL60TCC, HAMKGL80TCC, HAMKGL100TCC
Stationary: HAMKGL60CC, HAMKGL80CC, HAMKGL100CC

Direct Steam Models

Tilting: HAMKDL60TCC, HAMKDL100TCC, HAMKDL200TCC
Stationary: HAMKDL60CC, HAMKDL100CC, HAMKDL200CC



HAMKGL100TCC Shown with Console Mounted Control

CONSOLE MOUNTED STLYE CONTROLS

DTCI: DIGITAL TEMPERATURE CONTROL & INDICATOR

- Temperature Probe located on inner steam jacket to monitor temperature of the food in Mixer while cooking
- Includes Digital Temperature Readout on Controls
- Temperature SET Button (*), INCREASE/DECREASE Arrow Buttons, PROGRAM Button (p)



Console Mounted DTCI Control Option

GMC1 (LMC1): AUTOMATIC WATER METER

- Automatically fills and meters mixer with water based on settings. (Gallons or Liters)
- Replaces Double Pantry Faucet that is standard.
- Digital Display for Water Gallon/Liter Metering
- Includes Fill INTERRUPT Switch to Stop Fill, Restart filling. HOT/COLD Water Switch, START/CONTINUE/RESET Switch, WATER METER DISPLAY Readout.
- ¾" Hose, 60" long with Kettle Hook Style Spout.



DTCI Controls Shown with GMC1 Water Meter Option with 60 Hose and kettle Hook

TCR-DTCI: TEMPERATURE CHART RECORDER WITH DTCI CONTROLS

- Temperature Chart Recorder combined with DTCI Digital Temperature Controls and Indicator.
- Records Time and Temperature Data for recipes on Chart Recorder paper for HAACP and USDA compliance
- Photo on right also shows option GMC1 Automatic Water Meter (lower right corner)



TCR-DTCI with GMC1 Water Meter Option

KETTLE DRAIN VALVES AND PUMPABLE OPTIONS

3" BUTTERFLY VALVE

- Comes out the bottom of the kettle.
- **BETTER** for pumping since locate on bottom of kettle. Available on gas and direct steam, not available on electric kettles.



3" Butterfly Valve with Acme Thread

3" AIR PISTON VALVE

- Air operated piston opens/closes on the bottom of the kettle, flush mounted at the bottom for Air-Tight Seal
- **BEST** method for pumping.
- Available on gas and direct steam, not available on electric kettles.



3" Butterfly Valve with Sani Style (Tri Clover) Clamp

TYPES OF CONNECTIONS FOR PUMPING

1. **Sani Clamp (Tri Clover Clamp):** Drain Valve is flanged on the bottom, Tri-Clover clamp used to connect hose to valve, easiest of the connections to attached and clean, accepted in USDA facilities.
2. **Acme Thread:** Large threads on end of valve to screw on hoses. Very cleanable and accepted in USDA facilities

When pumping, specify Sani Clamp or Acme Thread options, must be built on at factory



3" Air Piston Valve with Acme Thread (Kettle bottom with valve in closed position)

Common Accessories

HALF MOON STRAINER

- Mounts to the rim of the kettle with clamps and screws to secure in place
- Used on tilting models, allows liquid to be strained while tilting, holding food in place
- Made from heavy gauge stainless steel.



KETTLE ACCESSORY KIT

- Kettle Accessory Kit consisting of the following, Kettle Whip, Ladle, Kettle Brush, Draw Off Brush, Kettle Paddle, Clean Up Brush, Clean Up Brush



PASTA BASKET & DOLLY

- Heavy duty stainless steel perforated basket and dolly cart for cooking pasta.
- Requires crane or hoist for lift in/out of kettle
- Must remove mixer agitator before using pasta basket

