

HA SERIES HORIZONTAL MIXER KETTLES

PATENTED HORIZONTAL AGITATOR DESIGN

- Gently lifts and folds, will not 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 easyDial Control and Automatic Water Meter

CONSOLE MOUNTED STLYE CONTROL OPTIONS

1. EASYDIAL CONTROLS FOR HAMKGL, HORIZONTAL SERIES MIXER KETTLES

- Accurate Solid State Temperature Control
- Set temperature from 0° – 268° F. (0° – 130° C).
- Digital Timer with Hours, Minute Settings.
- Digital Cooking Probe Temperature Setting
- Loud Audible Buzzer at end of cooking cycle
- Three Cooking Modes
 - o Cook & HOLD (Simmer)
 - o Cook, Continuous COOK
 - o Cook, OFF
- Meets IPX6 Water Rating Requirements

COOK BY TIME OR USING BUILT-IN COOKING PROBE

- Probe Temperature Control Switch for cooking with temperature probe built into kettle

BUILT-IN DATA LOGGER WITH USB PORT

- Built-In data logger for HACCP tracks time and temperature data for each recipe when using cooking probe

BUILT-IN DIAGNOSTICS

- Easy to use 6 built-in diagnostic indicators
- Run diagnostics using “Setting Button” indicators cycle on easyDial screen for Pass/Fail

2. AUTOMATIC WATER METER

- Automatically fills and meters mixer with water based on settings
- 6-foot long ¾” diameter kettle hook style spout hangs on kettle rim
- Replaces Double Pantry Faucet (standard on mixers)



easyDial Controls

easyDial Advanced Features for World Class Performance



Data Logger with USB Port

Built-in data logger tracks time and temperature for each recipes when using the core temperature probe, download data with USB port

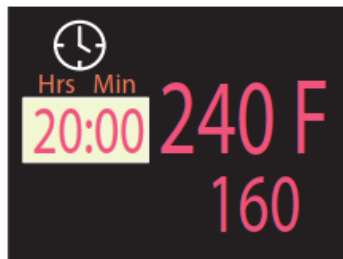
5 Indicator Lights for Timer, Settings, Temperature, Heat On, and Product Probe

Temperature Set Button
Timer Set Button
Setting Button for Cook Mode, Display, F/C settings

Selector Dial with White LED Ring



Many Built-In Features and Safety Indicators



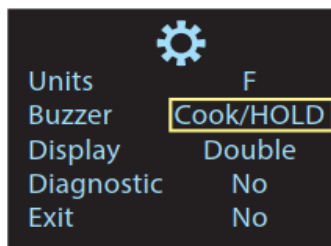
Accurate Time & Temperature Control

Screen can show both time and temperature or just temperature. Precise temperature controls for consistent results and to help prevent overcooking and damaging the unit with burnt food. Change from Fahrenheit to Celsius using setting button.



Meets IPX6 Water Resistance

Water related service issues are dramatically reduced.



Cook & Simmer Feature

Cook/HOLD (SIMMER) - Ideal cook and simmering applications brings food to a boil and then automatically goes into a simmering temperature. Eliminates waste due to overcooking and scorching.



Built-In Core Temperature Probe

Core Temperature Probe located next to main agitator inside kettle can be used for multiple products monitoring the core internal temperature for superior food quality, shows actual temperature and set temperature.

TWO PIECE SPRING ASSIST COVER STANDARD ON HA SERIES MIXERS

BUILT IN SAFETY SCREEN

- Heavy Gauge Stainless Hinged Screen Folds Up and Down
- Shuts Off Mixer Agitator When Screen is Opened
- Mixing Action Can be Viewed or Product Added Through the Screen.
- Meets OSHA and U.S. Machine Safety Standards
- Reduces Liability Due to Worker Accidents



HEAVY GAUGE STAINLESS SPRING ASSIST DESIGN

- Easy to Open and Close
- Stays Open When Lifted
- Rugged Design Holds Up to Abuse

TWO-PIECED DOME SHAPED HINGED COVER

- Hinged Two Piece Solid Cover Opens for Viewing Product while screen is down for improved safety.
- Domed Shaped Cover with Built in Condensate Seal Prevents Steam and Condensate for Escaping



GUIDE TO KETTLE DRAIN VALVES AND PUMPABLE OPTIONS

TANGENT DRAW OFF VALVE

- Comes out the front of the kettle.
- 2" or 3" diameter size outlets.
- **GOOD** for pumping, only way to pump on electric models since Butterfly and Air Piston Valve not available on electric model mixer kettles.



Tangent Draw-Off with Acme Thread

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 Sani Style (Tri Clover) Clamp

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.

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,



PAN CARRIER/FLOW DIVERTERS

- Pan Carrier – Pan stays level as kettle is tilted
- Flow Diverter – Allows for greater pouring accuracy when kettle is tilted



MFS SERIES FOOD PUMP

- For pumping into bags with Clipper
- Pan Filler Setup for pumping into solid pans
- Transfer Pump Set up (Short and Tall)
- Cabinet top with sink and drain with lift off grid
- 8" and 5" Casters for easy mobility
- Adjustable from 20 – 128 oz per stroke
- No electricity required
- Adaptable for use with Acme Tread or Sani Clamp (Tri-Clover) Hose Types.

