



**VERTICAL AGITATOR  
TILTING MIXER  
KETTLES**  
see page 15



**HORIZONTAL AGITATOR  
STATIONARY MIXER  
KETTLES**  
see page 16



**HORIZONTAL AGITATOR  
TILTING MIXER  
KETTLES**  
see page 16

### Shared Standard Kettle Features



**INCLINED AGITATOR  
STATIONARY MIXER  
KETTLES**  
see page 18

- Variable Mixer Speed
- Simmer Control for Cooking Delicate Products
- Heavy-duty Rim Bar
- Type 316 Stainless Steel for all food contact surfaces
- Built in Water Meter
- Kettle mounted Valve Box for single point of utility connection
- Water Fill Faucet with swing spout
- Spiral Flights for even water cooling
- Accepted for use in USDA Inspected Facilities



**PASTA KETTLES**  
see page 18

**NOTE: Each Kettle requires a Control Center for operation.**

INDIVIDUAL FEATURES			
SWEEP/FOLD VERTICAL AGITATOR MIXER KETTLES	HORIZONTAL AGITATOR STATIONARY & TILTING MIXER KETTLES	INCLINED AGITATOR STATIONARY MIXER KETTLES	PASTA KETTLES
Soups, sauces, gravies, salad dressings, puddings, pie fillings, etc.	Soups, sauces, gravies, salad dressings puddings, pie fillings, ground beef, taco filling & chili, etc. <i>Also excellent for blending foods like meatloaf and bread dressings, then tilt to empty.</i>	Soups, sauces, gravies, salad dressings puddings & pie fillings, etc.	Pasta, dry beans, bones for stock, vegetables and anything that needs to be boiled and drained.
Hydraulic powered sweep/fold mixer arms and bridge lift Easily removable blades scrape entire jacket surface Two piece lift-off cover Totally enclosed stainless steel bridge Variable mixer speed 100 psi pressure rating available	Electric driven horizontal mixer arm Easily removable agitator without use of tools Hydraulic tilt mechanism Flush mount temperature control Spring-loaded blades scrape entire heated surface Variable mixer speed from 3 to 18 rpm 100 psi steam jacket rating and safety valve	Electric driven inclined mixer arm Motor protection shield Heavy duty, removable breaker bar Flush mount temperature control Spring-loaded blades scrape entire heated surface Variable mixer speed from 5 to 32 rpm 100 psi steam jacket rating and safety valve	Bottom cold water injection for rinsing pasta Two large overflow drains with heavy-duty rim bar Top mounted, easily removable temperature probe 100 psi steam jacket rating and safety valve



**WHEN SIZING AN ICE BUILDER YOU CAN USE THIS SIMPLE FORMULA:**

- Step #1. Kettles** *Required LBS. of Ice*  
 Total kettle capacity X # of batches per day (24 hours) X 8.3 x 1.5 = .....
- Step #2. Cook/Chill Tanks, Combination Tumble Chiller-Cook Tanks, TurboJet Chiller-Cook Tanks**  
 Total Capacity per day X total # of loads per day X 1.5 = .....
- ADD Step #1 and Step #2 = Total pounds of ice needed for Ice Builder** .....

\* Round up to nearest Ice Builder size (see page 30) or use the chart below

**ICE BUILDER SIZING TABLE**

**Using the table:**

1. Choose your gallon capacity
2. Enter your quantity where it says "Enter your number here"
3. Enter your number of loads "Enter your number here"
4. Work the rest of the table (left to right)
5. Take your required LBS. of ice (answers) from each table and add them together
6. This is your required LBS. of ice for your system

**Table for: Kettles**

Enter your number here		Enter your number here (3, 4 or 5)								
↓	↓									
# of Kettles	x	Gallon Capacity	x	# of Loads per day	x	Multiply by	= LBS.	Multiply by	Required LBS. of ice	
1	x	60	x	3	x	8.3	1494	1.5	2241	
1	x	100	x	3	x	8.3	2490	1.5	3735	
1	x	150	x	3	x	8.3	3735	1.5	5603	
1	x	200	x	3	x	8.3	4980	1.5	7470	
1	x	300	x	3	x	8.3	7470	1.5	11205	
									Enter Total in <b>Step #1</b> (see above)	

**Table for: Cook/Chill Tanks, Combination Tumble Chiller-Cook Tanks, TurboJet Chiller-Cook Tanks**

Enter your number here			Enter your number here (1 or 2)						
↓			↓						
Model #	# of Tanks and Chillers	x	Capacity LBS.	x	# of Loads per day	x	Multiply by	Required LBS. of ice	
CT-600	1	x	600	x	1	x	1.5	900	
CT-1000	1	x	1000	x	1	x	1.5	1500	
CT-2000	1	x	2000	x	1	x	1.5	3000	
TCCT-60	1	x	300	x	1	x	1.5	450	
TCCT-120	1	x	750	x	1	x	1.5	1125	
TJ-100-CC	1	x	700	x	1	x	1.5	1050	
								Enter Total in <b>Step #2</b> (see above)	

# EXAMPLE LAYOUTS 500 TO 1,000 MEALS PER DAY

Cleveland  
**COOK/CHILL**

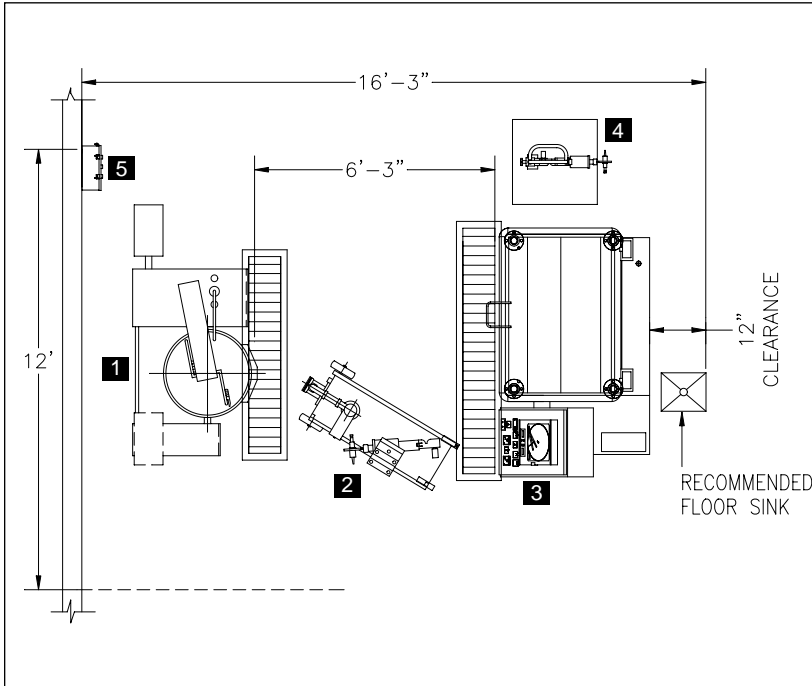


System calculations are based on: 2 Turns per Kettle/Per Day  
1 Turn per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

## COOK/CHILL PRODUCTION AREA

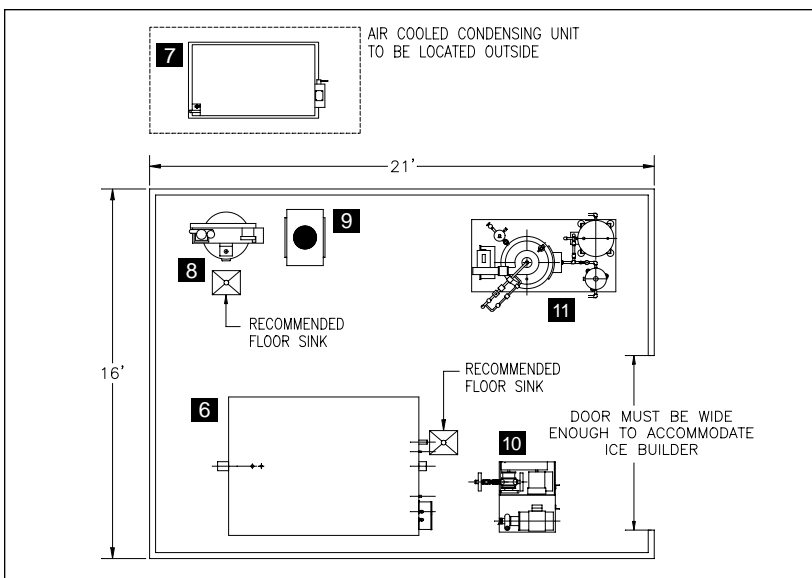
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## COOK/CHILL PRODUCTION EQUIPMENT:

1. (1) **MKDL-40-CC/** 40 Gallon Tilting Mixer Kettle
2. (1) **MFS/** Meter Filling Station & Clipper
3. (1) **TCCT-60/** Combination Tumbler Chiller-Cook Tank
4. (1) **CV-E-8065/** Vacuum Clipper
5. (1) **IWCP/** Ice Water Control Panel

## SUPPORT SYSTEM:

6. (1) **IBC-25/** 2,500 lbs. Ice Builder
7. (1) **BLH-05-H2/** Air Cooled Condensing Unit
8. (1) **CAS-7.5/** Compressed Air System
9. (1) **ADA-40/** Air Dryer
10. (1) **IBPP/** Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
11. (1) **GFB-6/** Gas Fired Boiler Package

## PACKAGE BUDGET PRICE: \$220,543

Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.  
**(NOT INCLUDED IN PRICE)**

### NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.