

TWIN MIXER KETTLE, ELECTRIC LEG MOUNTED, CONSOLE TYPE 2/3 JACKETED, TILTING

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Models

- TMKEL-40-T • TMKEL-80-T
- TMKEL-60-T • TMKEL-100-T



Shown with optional Power Tilt
& Product Temperature Control

Standard Features

- Solid State Temperature Control ($\pm 1^{\circ}\text{F}$) for perfect simmering
- Solid State Low Water Safety Control
- Steam Jacket filled with treated water, venting and/or refilling not required
- 50 psi Safety Valve and Steam Jacket Rating
- No Water Gauge required
- Rear mounted Pressure/Vacuum Gauge and Pressure Relief Valve
- Infinitely Variable Scraper Speed Control from 0-40 rpm
- Infinitely Variable Ratio between Scraper And Agitator: Agitator rotates from 0-8 times the speed of the Scraper
- Removable (without tools) Nylon Blades scrape entire Jacketed surface
- 3 Horsepower Hydraulic powered Agitator, Scraper and Bridge Lift
- Safety Device prevents high speed starts
- Mixing stops when bridge is lifted - includes safety cover and screen
- Agitator and Scraper are bayonet mounted for easy removal
- Tilt mechanism of Roller Bearings and case hardened self-Locking worm and segment gear
- Hot and Cold Water Faucets
- 2" diameter Tangent Draw-Off Valve with Drain Strainer
- All Plumbing, Electrical and Hydraulics enclosed in Stainless Steel Consoles
- Enclosed, 10 Gauge Stainless Steel hydraulically operated Mixer Bridge
- Kettle and all Exterior surfaces are Stainless Steel
- Level adjustable feet (flanged for bolting)
- Large Pouring Lip
- Gallon Markings stamped into Scraper Shaft
- Standard 208-240 volts, 60 Hz, 3 phase, 4 wire, high wattage
- Typical approvals include UL., CSA, CE, NSF and ASME

Short Form Specifications

Shall be CLEVELAND, Model TMKEL- _____ -T, console/Leg mounted, Electric Mixer KettleS with permanently filled Steam Jackets; 50 psi Kettle Jacket Ratings and Safety Valves, High Wattage standard, Solid State Temperature ($\pm 1^{\circ}\text{F}$) and Low Water Safety Controls. 3 H.P. Hydraulic powered Scraper/Agitator and Bridge Lift. 0-40 rpm Scraper Speed with Variable Scraper to Agitator Ratio from 1-1 to 8-1. Stainless Steel enclosed Mixer Bridge. All Plumbing, Electrical and Hydraulics enclosed in Consoles. Gallon Markings. Safety Device prevent high speed starts. Safety Device prevents high speed starts; Mixer stops when Bridge is lifted. Bayonet Mounted Agitator and Scraper. 2" Tangent Draw-Off Valve. Hot and Cold Water Faucet. Kettle and all exterior surfaces are Stainless Steel.

Options & Accessories

- Product Time/Temperature Controls and Indicators
- Food Strainer (FS-20)
- Flow Diverter (FD)
- Pan Carrier (PCK)
- Swing Funnels (SF-1 or SF-2)
- Power Tilt (PT)
- Kettle Accessory Kit (KAK) includes:
 - Clean-up Brush (CB)
 - 36" Kettle Paddle (KP)
 - 36" Kettle Whip (KW)
 - 36" Kettle Brush (KB)
 - Draw-off Brush (DB)
 - 24 oz. Ladle (KL)
- Type 316 Stainless Steel Interior for high acid food products (316-20G)
- Water Meter (GMF or LMF) Wall Mount or on Stand (SWM)
- Leg Extensions (ELTMK)
- Voltages (VOS) other than standard

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