

Innovations for efficiency, speed and quality

CENTRAL KITCHENS

■ UPC RANGE ■



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CAPIC

Manufacturer since 1955

FRANCE

TILTING KETTLE WITH MIXER



- Multi-application.
- Homogeneity of cooking.
- Ease of use.
- Repeatable results.
- Reduced and secure handling.

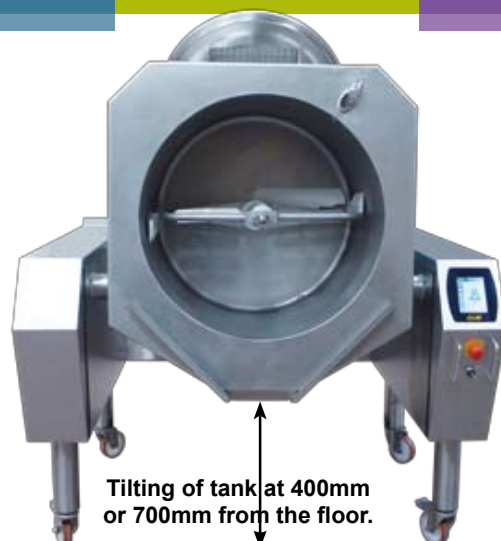
For sauces, specialties, ready meals, preparations and various mixes.

General characteristics for steam (CM) and bratt pan (RC) kettles :

- Chassis, lid in stainless steel and flat bottom tank **in 316L stainless steel**.
- Adjustable feet in stainless tube, Ø 89, height 350mm for draining at 700mm from the floor.
- Double skin lid with condensate collection and ingredient portal incorporated.
- Electric ram operated eccentric tilt.
- Removable mixer with removable scraper arm on tank base (except CH). Variable speed and direction of rotation. Suitable for all kinds of mixing.
- Automatic mixer stop when lid open.
- Hot / cold water supply.
- Connection for external energy optimizer.



- Space of 75mm between the sides of tank to facilitate cleaning.





To cook, boil, simmer, brown, braise and the possibility to mix or whip, hot or cold meals.



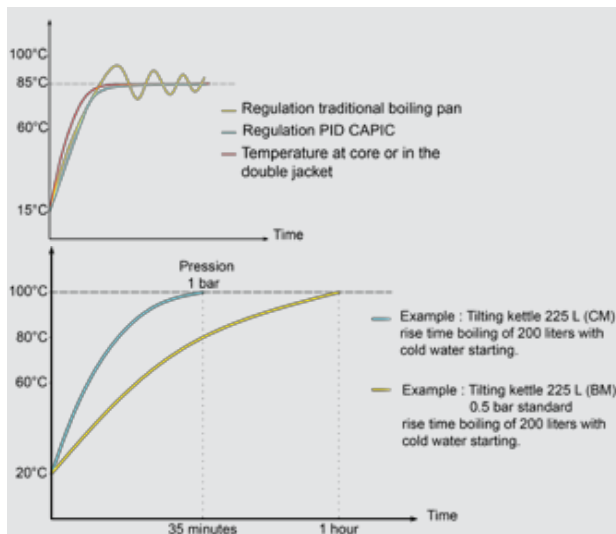
Same control box for this range of kettles and Type 100 bratt pan :

- 100 programmable recipes with manual data input.
- Tank tilting control.
- Continuous display of real values, instructions, information and fault detection.
- Delayed start (date and hour).
- Management of speed, direction of rotation and cycle of the mixing arm (except for bratt pan).
- Volumetric water meter.
- Diagnostic support for maintenance.

Options :

- RS 232/485 for traceability software.
- Shaven head with hot/cold water mixer faucet.
- Sieve.
- Draining valve except for hemispherical kettle (CH).

CONTROL OF TEMPERATURE



Note : Control box position options.

1 - Waterproof pillar mounted (standard version)



2 - Fixed on wall.



- Secure tilting with stop in any position and counterbalanced lid with Echtermann hinges.



- **ON FEET** (standard) :
The 2 pillars are supported by 4 feet.



With adjustable feet.



Castors with 2 brakes.

KETTLE Steam pressure

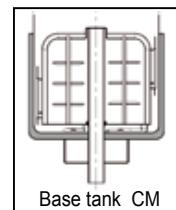
TYPE CM: For cooking and simmering liquids or semi-liquid products.

TRIPLE SKIN tank with flat bottom for quick and homogeneous cooking (safety valve).

Heating: integrated electric or gas generator producing steam (1 bar).

Product and jacket temperature control. Automatic water level control. With removable mixing arm with teflon scraper for all kinds of mixing; or without mixing arm.

Models	150 L	225 L	300 L
Width	1350	1500	1700
Tank Dim.	603x570	750x575	900x525
Electric	28 kW	35 kW	49 kW
Gas	30 kW	38 kW	56 kW



KETTLE Bratt pan

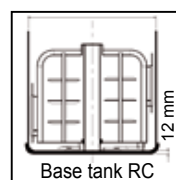
TYPE RC: Braising and cooking all kinds of products.

DOUBLE SKIN tank with flat bottom and with 12mm stainless steel thick bottom.

Heating: electric or gas. Temperature to 320°C max.

Management of temperature of the product or of the bottom of the tank in bratt pan mode.

Models	44 dm ²	64 dm ²
Capacity	150 litres	300 litres
Width	1500	1700
Tank Dim.	750x400	900x525
Electric	18 kW	24 kW
Gas	22 kW	30 kW



OTHER MODELS

**"PILOTE" KETTLE
CANTILEVERED OR ON FEET**

Heating: electric or gas.
With or without mixing arm.

80L model: with an elliptical bottom tank.

Other models with a flat bottom tank.



On feet



HEMISPHERICAL KETTLE

Steam pressure

TYPE CH: For browning, braising and other cooking methods.

TRIPLE SKIN tank with hemispherical 316L stainless steel bottom.

Heating: - Steam heating direct network (6 bars).
- Heating by integrated electric production of steam (0,5 bars).

Two part lid - ingredient addition ability. Electric tilting, stopping in any positions. Control by touch screen to manage the process and regulate the temperature. With removable mixing arm (or without mixing arm).

Special options:

Jacket cooling by water circulation ; Valve situated in the bottom of the tank. Other capacities 400, 500 litres.



Rapid increase of temperature.



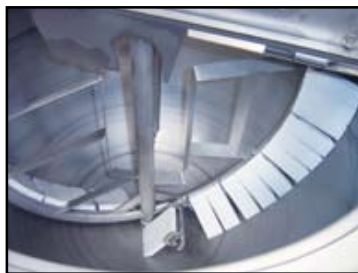
Base tank CH



■ Other models of CH kettles with removable inclined mixer arm.

Special type CH kettle

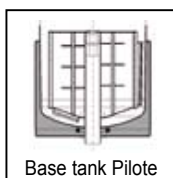
- Quick and easy assembly.
- Removable mixing arm with teflon scraper.



Cantilevered

"PILOTE" KETTLE

Models	80 L
Width	1200
Tank Dim.	500x490
Indirect heat	
Electric	14 kW



Base tank Pilote



COOKER / PRE-CHILLER

To scald, blanch or cook... and to chill.

Vegetables, meals, seafoods. Pasta, rice...

The food is poured into the basket. At the end of cooking, tilt into recovery vat or cooling basket (hot water supply).

Heating: controlled by regulator with timer acoustic signal. Tilting of the basket(s) by electric rams controlled by the operator.

Type	Basket volume (L)	External dimensions (mm)				Power	
		Length		Depth	Height	Elect. kW	Gas kW
		Cooker	Chiller				
250	100	1000	800	1200	950	35	40
500	250	1250	1150	1500	1350	70	90

Capacity :

45 to 55 kg of dry pasta or rice with 10 to 15min cooking time (dependant on product and density). Multiple cooks without changing water. The level of water is re-adjusted automatically.

Cooking tank

Cooling tank



Front-loading and unloading. 250L cooker with integrated cooling tank (1800x1100x950).

Standard control box :

- Recipes with manually programmable text.
- Management of cooking time and temperature and cooling.
- Continuous display of the real values, instructions, information and defects.
- Connection to energy optimizer.



- Available as cooker only (250 L - 1000x1100x950).



- 500, 1000 and 1500 litres sequential blanching for the food processing industry.



A spirit, a team, a skill



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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
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