



Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

AUTOMATIC INDUSTRIAL KETTLE FOR PASTA-RICE-GNOCCHI



In the figure Kettle
6000 x 800

FEATURES:

- Sturdy structure in steel AISI 316;
- All parts manufactured with materials suitable for contact with food;
- The kettle can be built with a gas or electric burner. In a case of a gas burner, this can be installed in another room;
- Adjustable cooking time;
- Temperature set by thermostat;
- Possibility to customize the measurements of the machine in according to the required hourly production;
- Automatic loading and topping up of the water in the kettle tank through a dedicated valve; possibility to adjust the water levels;
- Automatic belt with special palette for transporting the product along the cooking path;
- Aspirator that removes the steam at the entrance and at the exit of the kettle;
- The belts are automatically lifted from the kettle tank for excellent cleaning;
- Pump with timed start to discharge the starch that settles in the bottom of the tank;
- Area for rinsing and cooling the product;
- Easily removable parts to allow cleaning operations;
- Independent electrical panel, can be positioned as desired;
- Articulated feet adjustable in height, adaptable for uneven floors;
- Possibility to synchronize the kettle with external machines; es. loading belt, etc.

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The water is automatic charged in the kettle tank, controlled by the MAX and MIN levels.



Possibility to adjust the height of the two water levels, minimum level (MIN) and maximum level (MAX).

The "MIN" level indicates the minimum water threshold to activate the burners / heating elements.

The "MAX" level indicates the maximum water level in the kettle, in order to stop the automatic load.

If the water level exceeds the maximum level set, the "overflow" (also this adjustable) discharge the water in excess.

It's possible to raise the cooking belt from the tank of the kettle to facilitate cleaning.

The lifting or lowering process is carried out by pressing two buttons located in the general electrical panel.



Aspirator (with Ø150mm outlet), which eliminates the vapors at the entrance and at the exit of the cooking zone.

When the kettle belt is lifted for cleaning, the aspirator disengages from the "U" fitting; it is reattached when it is lowered.



In the kettle there is a pump with timed start (with adjustable time) that serves to periodically empty the starch that can form and deposit on the bottom of the kettle.

This operation is designed to keep the cooking water clean.





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The cooking ribbon of the kettle is divided into two main zones.

The "cooking zone" and the "rinsing area":

- The "cooking zone" is where the product is cooked, and includes $\frac{2}{3}$ of the belt length;
- The "rinsing area" is an area placed after the cooking zone, before the product is unloaded, it is used to cool and rinse the product.

The product is transported along the entire path using special palettes in teflon.

The bottom of the belt consists of a special grilling of our production that is easy to clean.



The adjustment of the feed speed of the palettes in teflon (therefore the cooking time of the product) takes place by adjusting a special multiturn knob placed in a separate and independent control panel.

The temperature of the water in the kettle is regulated by specific digital thermostats placed also in the control panel.

The number of thermostats varies according to the size of the kettle, therefore depending on the heat output to be managed.

The length and width of the kettle determine the hourly output.

For precise information about the quantity to be produced, we invite you to contact us so we can offer you your best solution.





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Size of the kettle	Overall dimensions (Cm)	Useful cooking space (Cm)	Power thermal (kW)	Total electric power (kW)
6000 x 800 (gas)	635,5x150x226	450x80	200,5	1,6
6000 x 800 (electric)	635,5x150x226	450x80	≈ 180	≈ 185

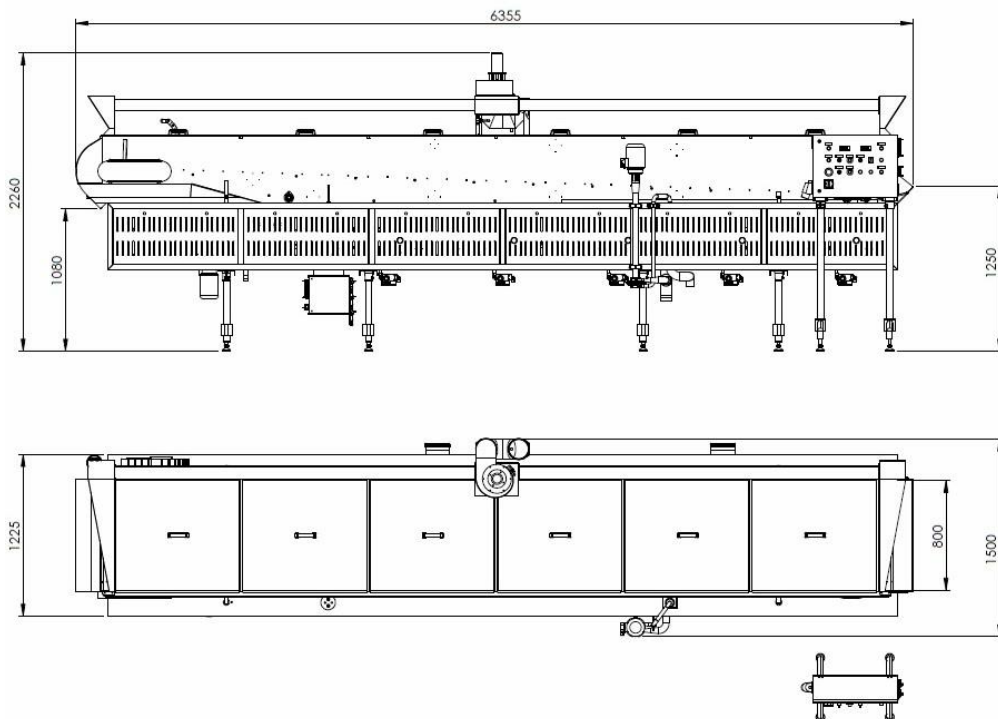
The kettle is customized and built according to the desired production.

- Structure and parts constructed integrally with materials suitable for contact with food;
- Emergency thermostat;
- CE marking.

INDICATIVE HOURLY PRODUCTIONS:

Model	Pasta (penne)	Spaghetti	Rice
6000 x 800 (gas)	≈ 250 kg/h	≈ 200 kg/h	≈ 400 ÷ 500 kg/h

DIMENSIONS:



Drawing related to the kettle of size 6000x800 mm.

