



COOK-CHILL SYSTEMS

NON TILT-OUT AGITATOR TILTING KETTLE MODEL INA/3/TW

CapKold tilting steam jacketed kettle, 2/3 jacket, heavy duty pinned agitator for heavy, viscous products with patented inclined agitator. 100 PSI maximum jacket pressure, 3" air operated drop down product discharge valve and variable speed agitator drive. Kettle body and agitator tilt together to allow easier ingredient loading and cleaning.

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400

AVAILABLE MODELS:

- INA/3-50/TW (50 GALLON)
- INA/3-100/TW (100 GALLON)
- INA/3-150/TW (150 GALLON)
- INA/3-200/TW (200 GALLON)

CONSTRUCTION

- Hemispherical bottom jacket is designed for operation up to 100 PSI maximum pressure and built to ASME code and National Board registered. Kettle will operate dependably at any steam pressures between 15PSI and 90 PSI.
- Capacities are working output gallons
- Kettle body and agitator tilt together greater than 90° with water hydraulic piston tilt
- Type 316 stainless steel inner hemisphere and all wetted parts, type 304 elsewhere
- Interior and exterior of kettle finished to a No. 4 Sanitary Finish
- Spiral baffle within jacket for more efficient circulation of cooling water
- 3" air-operated, drop down, stainless steel product transfer valve mounted flush to kettle bottom
- Stainless steel pedestals with stainless steel legs and adjustable stainless steel floor mounting flanges
- 3/4" rim-mounted, swing spout water fill faucet
- Manufactured to latest sanitary standards and HACCP compliant
- NSF listed

AGITATOR DESIGN:

- Heavy duty pinned agitator
- Fixed inclined entry type
- Replaceable nylon edge scraping blades contact heat exchange surface
- Variable speed gear motor drive 7-36 rpm operating range
- Heavy duty T.E.F.C. motor

CONTROL SYSTEMS:

- Flush mounted temperature sensor mounted in well at bottom of kettle
- Emergency stop switch mounted near kettle rim
- Water hydraulic tilt of kettle body and agitator assembly to simplify product loading, kettle cleaning and transfer of non-pumpable products
- Kettle control valves prepiped and contained within pedestals

NOTES:

- Recommend 50-75 PSI (min) steam for optimal cooking
- Larger sizes (Consult factory for specifications)
- Single or dual kettle control panel required to operate (See Spec CKCP)

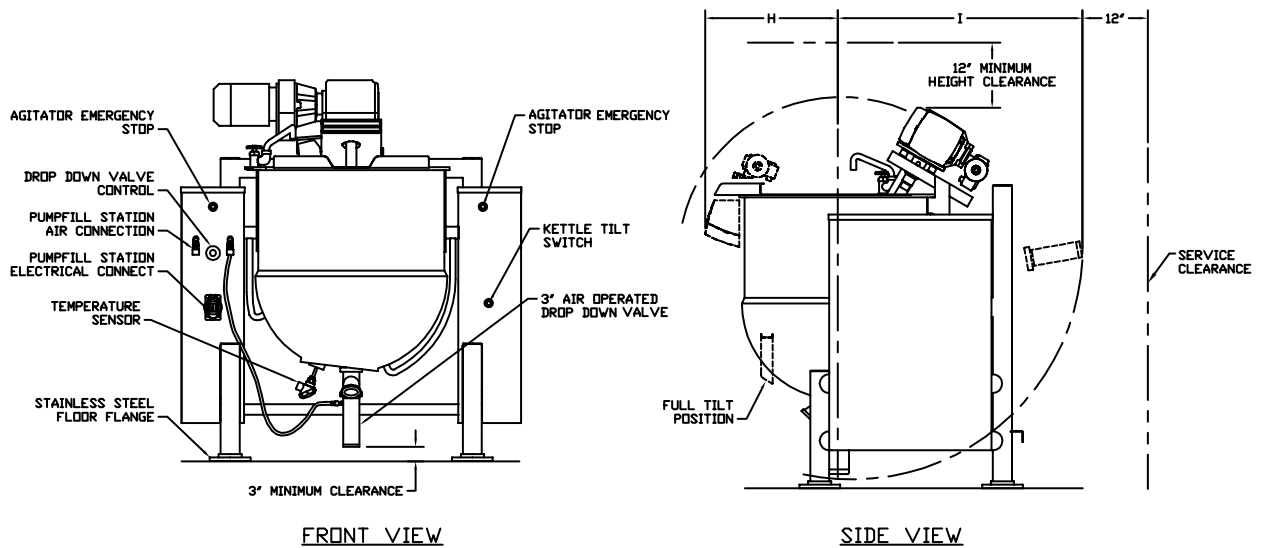
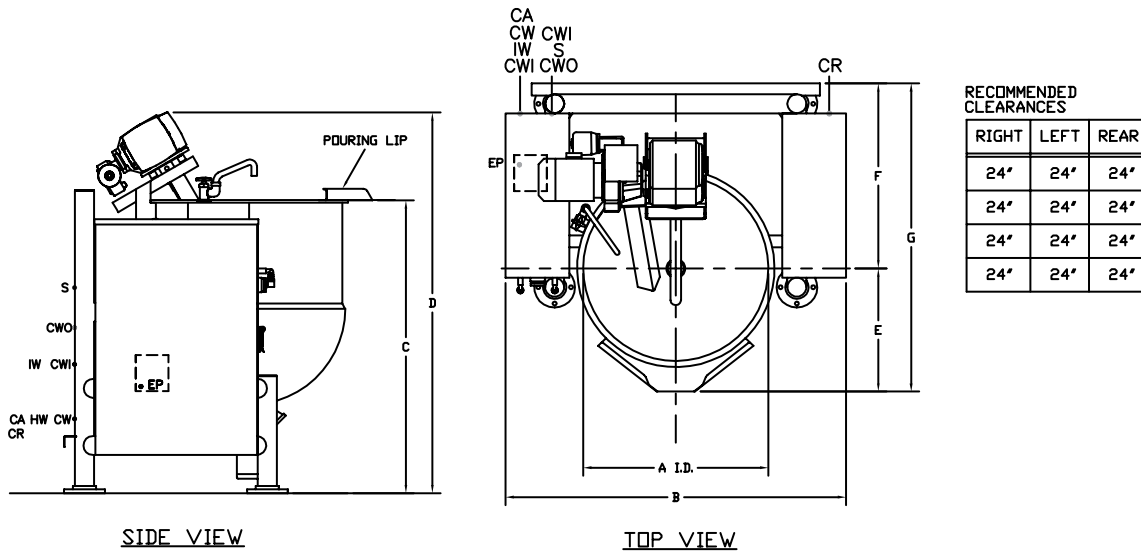
ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

OPTIONS/ACCESSORIES:

- 3" manual ball valve with 90° elbow
- Lip Strainer
- Prison package
- 2 piece hinged cover

NOTE: Jacket in drawing does not reflect the INA/3.

160396 REV B



PHYSICAL DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	I
INA/3-100TW	36"	65"	55"	74"	25"	38"	63"	25"	48"
INA/3-150TW	42"	71"	62"	81"	28"	42"	70"	28"	51"
INA/3-200TW	48"	77"	66"	85"	31"	50"	81"	31"	54"

UTILITY CONNECTIONS (ALL MODELS)

SYMBOL	CA	CW	HW	CWI	CWO	IW	CR	S	EP
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	INDIRECT WASTE	CONDENSATE RETURN	STEAM INLET	POWER SUPPLY
CONNECTION	1/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	1" NPT	3/4"

UTILITY REQUIREMENTS

MODEL	COMPRESSED AIR INLET	POTABLE WATER	COLD WATER TILT	COOLING WATER	INDIRECT WASTE	STEAM 15-100 PSI	ELECTRICAL	SHIPPING WEIGHT	OPERATING WEIGHT
INA/3-100TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	980 LBS/HR @ 100 PSI	208/3/60 @ 7.8A 240/3/60 @ 6.8A 480/3/60 @ 3.4A	1,240 LBS	1,860 LBS
INA/3-150TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	1335 LBS/HR @ 100 PSI	208/3/60 @ 11A 240/3/60 @ 9.6A 480/3/60 @ 4.8A	1,570 LBS	2,575 LBS
INA/3-200TW	1 CFM @ 80-90 PSI	10 GPM	40 PSI MIN.	15 GPM	10 GPM	1743 LBS/HR @ 100 PSI	208/3/60 @ 11A 240/3/60 @ 9.6A 480/3/60 @ 4.8A	1,720 LBS	3,060 LBS