



COOK-CHILL SYSTEMS

WATER JET® RAPID COOKER/CHILLER TANK MODEL CKWJ

The CapKold® WaterJet® Rapid Product Chiller/Cook Tank Model WJ100 gallon fully automatic Cook/Chill unit designed to rapidly chill pump-able food products and ingredients packaged in special plastic casings in a rapid and turbulently circulating water bath. Unit to chill most products from bag fill temperature of approximately 180° F to 40° F in 60 minutes or less. Unit to also slow cook or slack prepackaged raw meats, vegetables and starches; or rapidly reheat cook-chill or vendor prepared foods in a circulating hot water bath. Unit to include internal hoist mechanism to raise and lower product baskets and not require any external device for this function, powerful water circulation pump, fully automatic operator control package, and sheathed and air gap insulated tank with splash covers.

STANDARD FEATURES:

- Type 304 stainless steel tank with 1" radius corners
- Insulating, non-corroding double wall construction on exposed tank sides
- Fully enclosed and vented pump/utility housing
- 6" legs with adjustable floor mounting flanges
- Attached stainless steel splash covers with lift assist
- Probe for recording internal temperature of solid muscle products
- Diverter valve to control water discharge flow and turbulence
- Foreign object screen protects pump
- Water level overflow protection
- Automatic 2" drain with 75 GPM capacity
- NSF listed
- Unit UL Listed
- Built to ASME Code

CONTROL PACKAGE:

Control box is NEMA-4 water resistant enclosure. Integrated Operator Controls mounted on tank front and include:

- Function selection for: Tumble Chill, Cook-Chill, Heat only and Pump only (for cleaning)
- Rapid Chill Operation: digital display of chilling time, digital display of water temperature
- Cook Tank Operation: Select (cook to internal product temperature or time), Digital Water Temperature (actual and set point), Digital Product Temperature (actual and set point), Soak Time (for thawing frozen products)
- Heat Only Operation: Digital display of water temperature only (Meat probe not active)

CHILLED WATER PRODUCTION (SELF-CONTAINED):

No Ice Builder needed. For Remote Refrigeration Package see CapKold® Spec CK-83 or CK-84.

WATER HEATING SYSTEM:

This unit is direct steam heated and requires a steam source of 20-50 PSI.

NOTES:

- WJ100 requires double doors or 55" wide minimum access to site of installation

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

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:



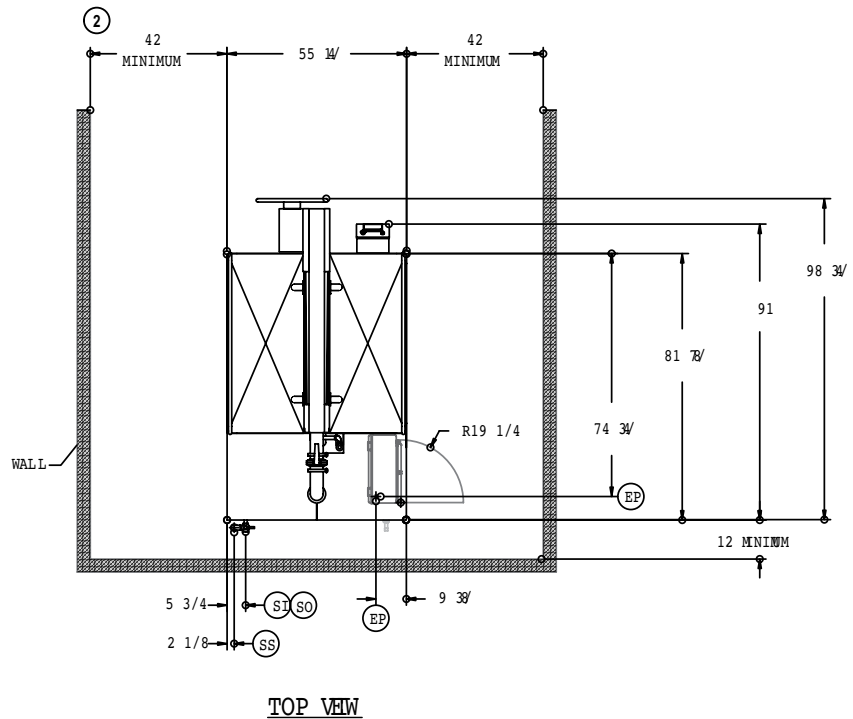
OPTIONS/ACCESSORIES:

- Digital 24 Hour Time/Temperature Recorder (For recording water and product time and temperature)

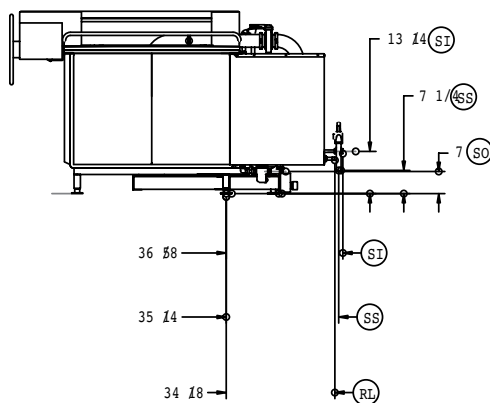


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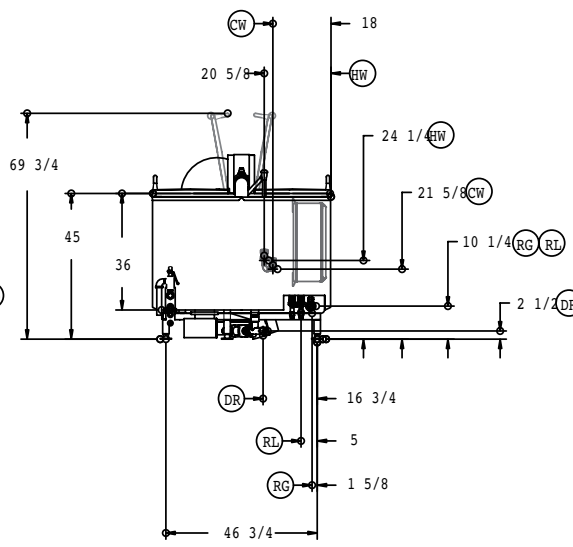
UTILITY REQUIREMENTS	
CW = COLD POTABLE WATER INLET HW = HOT POTABLE WATER INLET 3/4" NPT - 15 GPM	
DR = DRAIN LINE 2" NPT 75 GPM	
SI = STEAM INPUT 3/4" NPT 3/4" NPT - 90 PSI MAX 400 lbs/Hr MIN	
SO = STEAM OUTLET 3/4" NPT	
SS = STEAM SAFETY VALVE 1-1/4" NPT	
REFRIGERATION INSTALLATION RL=REFRIGERANT LIQUID LINE 7/8" OD RG=REFRIGERANT GAS LINE 1-5/8" OD (dependant on distance and elevation)	
EP = POWER SUPPLY 208/240-20 AMPS 480-20 AMPS	
CONNECTION PER LOCAL CODES 208 OR 230/460/3/60 DISCONNECT SUPPLIED BY OTHERS (CUSTOMER TO SPECIFY REQUIRMENTS)	
APPROX. SHIPPING WEIGHT	1560 LBS
APPROX. OPERATING WEIGHT	3700 LBS



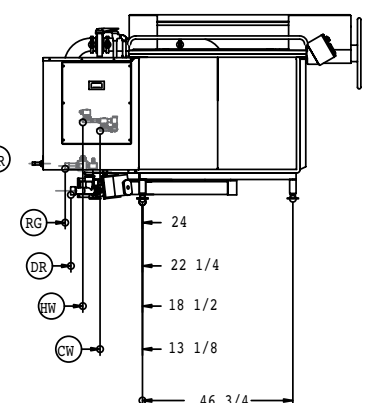
- NOTES:
- 1) PRIOR TO INSTALLATION OF THIS EQUIPMENT, CAPKOLD SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.
 - 2) MINIMAL REQUIREMENT FOR FUNCTION ONLY. CONSULT STATE LOCAL CODES BEFORE INSTALLING.



RIGHT SIDE VIEW



REAR VIEW



LEFT SIDE VIEW