

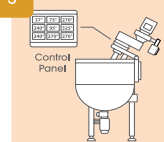
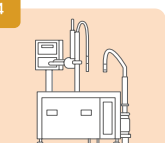
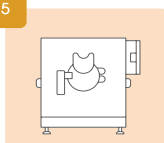
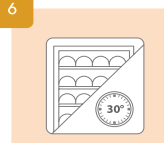
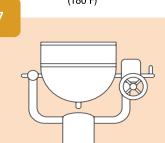
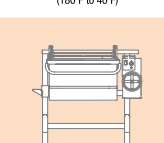
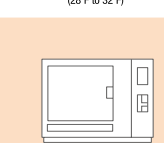






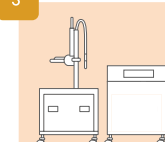

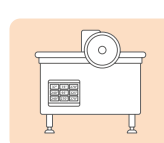
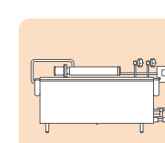


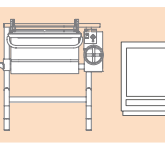
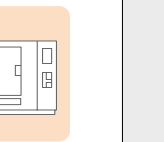
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Sous Vide & Chill It

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Sous Vide, page 7

Consult Factory for Ordering, Shipping, Terms & Conditions

Cook-Chill

Cook, package and chill multiple portions in a single batch with temperature recording.

Consult factory for design and pricing.

Kettle Models, page 3

Pump/Fill Models, page 4

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Advanced preparation based on production planning with a typical 5-7 day shelf life

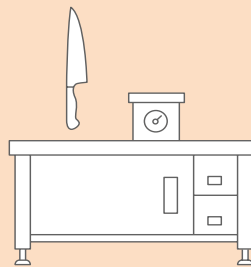
The cook-chill method of preparing and storing food was born when Groen set out to change the way commercial kitchens handled the delicate balance between food production and demand. Professional foodservice operators quickly realized the benefit of preparing food, then safely storing it until reheating and serving to customers. That's why every CapKold product features unique and advanced design elements that no commercial kitchen should be without — from state-of-the-art intuitive controls to ergonomic breakthroughs that prevent injury, streamline workflow and improve overall prep times during peak periods.

1



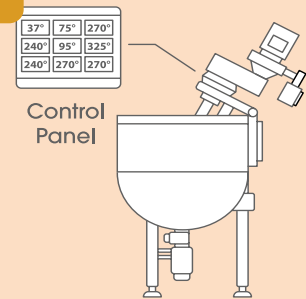
Central Planning /
Bulk Purchase

2



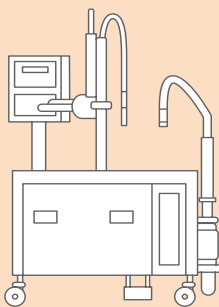
Central Ingredient Preparation

3



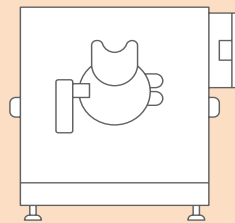
Kettle Cooking

4



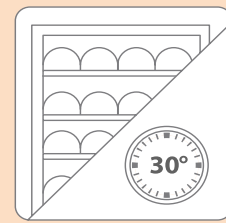
Pump, Fill and Seal Casings
(180°F)

5



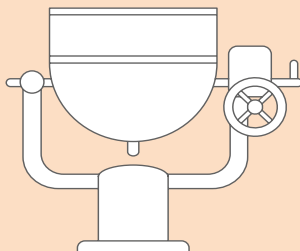
Tumble Chill Casings
(180°F to 40°F)

6

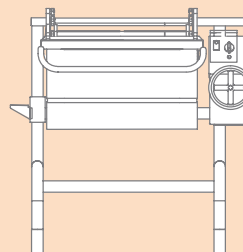


Refrigerated Storage
(28°F to 32°F)

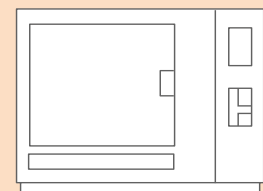
7



Kettle Heat/Retherm



Braising Pan Heat/Retherm



Steamer Heat/Retherm



DH/INA/2-100



AH/INA/2-100



CK INA3 TO



CK INA3 SA



CK INA3 TW



HMI 12 CHANNEL TOUCH SCREEN

Kettles

With the inner hemisphere and all wetted parts constructed of 316 stainless steel, each CapKold steam kettle is built to withstand everyday use in today's most high-intensity commercial kitchens. And with working capacities ranging from 50 to 300 gallons (larger sizes are also available) the versatile designs of this category of commercial cooking equipment provide the capability and adaptability required in an ever-changing foodservice environment.

CapKold is a market leader in cook/chill and sous-vide technology – food production, packaging and rapid chilling systems plus advanced HACCP temperature recording that match food production with demand. Cook/chill and sous-vide volume food production comprises cooking, packaging and chilling equipment with temperature recording that allows for the preparation of multiple portions in a single batch. Volume food production yields an inventory of prepared foods for safe, extended storage in a controlled refrigerated environment when food quality, taste, texture and aroma are key for serving various audiences.

DH/INA/2-100

- 2/3 jacket
- 50 PSI max. jacket pressure
- Self contained gas heat source, 360,000 BTU
- Variable speed agitator drive
- Compressed air connection
- 3" air operated drop down product discharge valve
- Heavy duty pinned agitator - 45 degrees left of center line

AH/INA/2-100

- 2/3 jacket
- 30 PSI max. jacket pressure
- Self contained gas heat source, 145,000 BTU
- Variable speed agitator drive
- Compressed air connection
- 3" or 2" sanitary tangent draw off valve

CK INA3 TO

- 2/3 jacket
- Patented tilt-out inclined agitator
- 100 PSI max. jacket pressure
- 3" air operated drop down product discharge valve
- Variable speed agitator drive

CK INA3 SA

- 2/3 jacket
- Patented inclined agitator
- 100 PSI max. jacket pressure
- 3" air operated drop down product discharge valve
- Variable speed agitator drive standard
- Optional heavy duty bottom pinned agitator available

CK INA3 TW

- Tilting – body and agitator tilt together to allow easier loading and cleaning
- 2/3 jacket
- Patented inclined agitator
- 100 PSI max. jacket pressure
- 3" air operated drop down product discharge valve
- Variable speed agitator drive
- Optional heavy duty bottom pinned agitator available

HMI 12 CHANNEL TOUCH SCREEN

- HACCP control panel with 1TB of memory for up to 3 years of internal storage
- Required for all CapKold steam jacketed kettles
- Optional extra probes for monitoring other kitchen equipment available

Product Info

Features & Benefits

Downloads



CKPP-64/160 & CKPF SK64/160



CKPF/3



Pump

Pump/Fill Stations

The CKPF/3's twin-lobe design helps prevent damage to delicate foods, making this category of commercial cooking equipment even more versatile and useful in a variety of foodservice facilities.

Other features, such as foot pedal operation and a positive cut-off nozzle for depositing product, make the CKPF/3 more convenient and functional than the competition. And thanks to its caster-mounted design and solid construction, the CKPF/3 provides an ergonomic, more mobile pump/fill solution that can more easily handle a broad range of product types, viscosities and particulate sizes.

CKPF/3

- Adjusting pump speed is quick and precise with digital input and displays
- Optional temperature safety monitor locks out and prevents packaging at less than a minimum setting which is adjustable by the operator
- Twin-lobe design prevents damage to delicate foods
- Heavy-duty stainless steel construction
- Unit mounted on four 5" heavy-duty locking swivel casters
- Air-actuated casing clipper complete with regulator and filter (15' air hose supplied for easy field connection)
- Features a quick-action air-activated product flow control valve
- Two (2) USDA food transfer hose sections (3" in diameter by 3' in length) with fittings to interconnect kettle and fill station
- Exterior rear-mounted rotary positive displacement pump for easy cleaning
- Full surface spill tray with drain and removable stainless steel grate
- Stainless steel elbow with 10' hose provided for spill tray
- Manufactured to latest sanitary standards and HACCP compliant
- Model CKPF/3NSF is NSF listed
- Additional options and accessories available to meet a variety of special needs
- Integrated control panel is pedestal-mounted to fill station and features a water-resistant case to simplify cleanup and protect solid state control systems (features eye-level digital input of pump speed and integral volume setting changes for different products)

CKPP-64/160 & CKPF SK64/160

- Pump from 16 - 64 ounces or 40-160 ounces in one piston stroke
- Optional heat sealer available

PUMP

- Portioning pump / product transfer pump
- Fill bags or load a hopper for filling many varieties on containers
- Pump from 16 - 64 ounces or 40-160 ounces in one piston stroke



CKCV



CKBS20

Sealer

CapKold offers the fastest heat sealing solutions in the smallest footprint every bulk cooking and chilling operation.

CKBS20 BAND SEALER

- Manufactured with 316 heavy duty stainless steel and anodized aluminum parts
- Stainless steel base with casters
- Stainless steel gas strut pedestal
- No tools needed for change over
- Variable speeds to optimize matching of conveyor speeds
- Height adjustable to load product into all chillers and cooker chillers
- Base provided with stainless steel t screws to lock sealer in position
- Stainless steel bearings
- Stainless steel plain/knurl seal wheels
- 5/16" Teflon coated bands with quick release for easy band change

CKCVC VACUUM CLIPPER SEALER

- Universal solution for vertical clipping for any size bag
- For use with or without the wet vacuum
- Supports automated systems

CKBS20 BAND SEALER CONVEYOR

- Stainless steel construction
- Stainless steel shafts
- Stainless hardware
- Composite housing bearings with stainless steel inserts
- Nickel plated sprockets and chain

The numbers don't lie!

Start the Kettle ROI Calculator →

Best-in-class batch cooking

Watch our kettles in action →

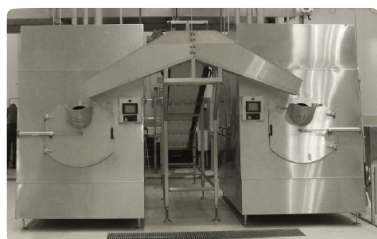
capkold.

Streamline Kitchen Workflow →

Product Info

Features & Benefits

Downloads



Tumble Chillers & Ice Builders

CapKold tumble chillers are easy to use and clean, with an automatic control system and integrated heat exchangers that provide a convenient working height without the need for stairs or other structural support. Recycling tanks also save and reuse chilled water, helping to conserve resources and cut costs.

All operating controls on CapKold tumble chillers are contained within an easily accessible front- or side-mounted touchscreen panel, giving commercial foodservice equipment operators the ability to closely monitor chilling time and water bath temperature. The sophisticated suite of integrated controls featured in this commercial foodservice equipment helps ensure precision throughout the chilling process while freeing up staff from having to constantly check on the equipment.

CapKold Ice Builders are custom sized from 1000 lbs. to 100,000 lbs. to match any need. All stainless steel construction for increased life expectancy.

- Stainless steel construction, including perforated stainless steel drum with 1-hp direct drive motor
- Maintenance-free shaft seal
- 320-gallon capacity for holding and chilling bagged product
- Inclined loading chute allows continuous loading while drum is in motion
- Pre-piped circulating water pump with inline filter
- Automatic water fill-and-drain with selectable water levels (saves water when chilling smaller batches)
- Hot water or steam connection for drum cleaning or batch product heating (clean steam must be supplied)
- Temperature control
- Pre-piped for single point utility connections
- Manufactured to latest sanitary standards and HACCP compliant
- All operating controls contained in a convenient eye-level, front-mounted control panel (left front side or right front side mounting available)
- Door override switch operates drain and door automatically
- Auto back flush of heat exchanger
- Jog function
- Interrupt function for all cycles
- Drum speed controls to include ability to change speeds from 2, 4, 6 and 8 rpm
- Three-mode select rotation, oscillation and gentle cycle
- Emergency stop switch
- Water level switch (100/200/320 gallons product volume)
- Digital temperature readout
- 99-minute timer
- Clean (steam/hot water) mode
- NSF approved

Rapid Product Chillers

Rapid Product Chillers are designed to chill up to 75, 100 and 200 gallons of hot food in casings from 180°F to 40°F in approximately 60-90 minutes. This specially designed chiller circulates 35°F water from below the casings in a turbulent motion which effectively chills soups, sauces and other products typically cooked in kettles. It is also excellent for defrosting any foods packaged in casings. The unit requires a remote mounted 10hp, 20hp or 35hp refrigeration system which are sold separately.

- User friendly touch screen control allows automatic cooking and chilling in either a timed mode or probe mode
- Accurate temperature control in the cooking mode
- Automatic temperature control in the chilling mode
- Automatic water fill, cold and/or hot depending on mode selected
- Type 304 stainless steel construction with 2" radius corners for easy cleaning and improved water flow
- Stainless steel product hold-down grid and latch included
- Stainless steel refrigeration coil built into tank with expansion control valve that is adaptable to glycol
- Adjustable bullet feet
- Internal components and water delivery pipes are easily removable for cleaning
- 3 hp motor, stainless steel pump and 304 stainless steel distribution piping circulate water evenly throughout the tank
- Overflow connection
- Stainless steel NEMA 4 control enclosure
- External stainless steel electric heat exchanger for use in the cooking mode
- Unit automatically drains between cooking and chilling cycles
- Automatic hot and cold water fill solenoids
- 2" insulation on bottom and sides to reduce condensation and conserve energy
- Time/temperature recorder capable of saving data from each product batch and connecting directly to a network

Sous Vide

Cook, package and chill more food faster with Sous Vide, optimizing flexibility in the commercial kitchen.

Consult factory for design and pricing.

Sealer Model, page 8

Cook Tank Models, page 9

Water Jet Models, page 10

Sous Vide Models, page 11

Chiller Models, page 12

Reduced Oxygen Packaging (ROP) based on inventory with a potential 45 day shelf life

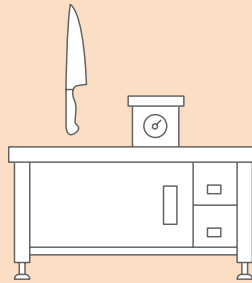
With CapKold's Sous Vide Cooker-Chillers, you can prep multiple portions in a single batch. Our commercial kitchen equipment is designed to provide greater control and flexibility with an automated cooking solution that reduces the risk of drying out or over-cooking. In scenarios where high-volume food production yields are required and safe, extended storage in a controlled refrigerated environment is a must, CapKold's Sous Vide Cooker-Chillers provide a real culinary advantage. Cooks and chills up to 600 pounds of vacuum packaged product, utilizing removable cooking baskets or liquid-filled bags. These units can also chill product from 180°F to 35°F in approximately 60 minutes to 6 hours, depending on the type of product.

1



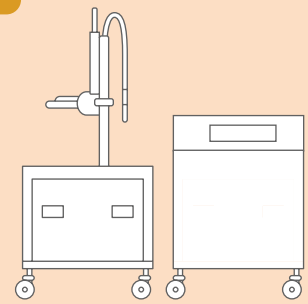
Central Planning / Bulk Purchase

2



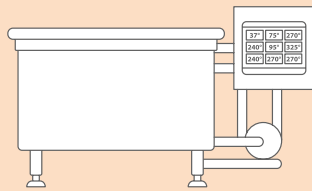
Central Ingredient Preparation

3

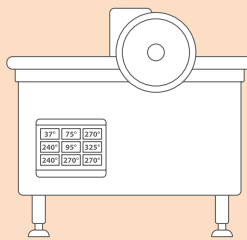


Vacuum Clippers & Sealers

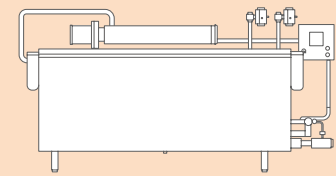
4



Cook Tank Cooker-Chiller

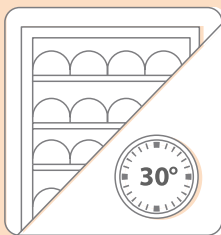


Steam Water Jet Cooker-Chiller



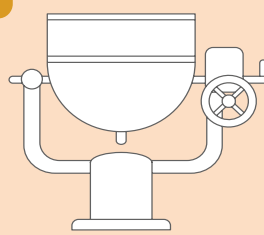
Sous Vide Electric Cooker-Chiller

5

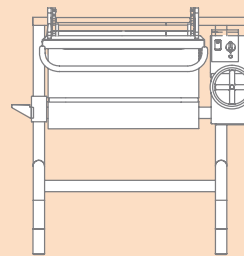


Refrigerated Storage (28°F to 32°F)

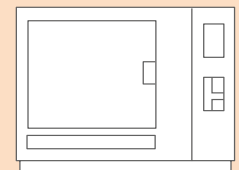
6



Kettle Heat/Retherm



Braising Pan Heat/Retherm



Steamer Heat/Retherm



CKCVC



CKCVW

Sealers

CapKold offers the fastest heat sealing solutions in the smallest footprint every bulk cooking and chilling operation.

CKBS20 BAND SEALER

- Manufactured with 316 heavy duty stainless steel and anodized aluminum parts
- Washdown stainless steel base with casters
- Stainless steel gas strut pedestal
- No tools needed for change over
- Variable speeds to optimize matching of conveyor speeds
- Height adjustable to load product into all chillers and cooker chillers.
- Base provided with stainless steel t screws to lock sealer in position
- Stainless steel bearings
- Stainless steel plain/knurl seal wheels
- 5/16" Teflon coated bands with quick release for easy band change

CKCVC VACUUM CLIPPER SEALERS

- Universal solution for vertical clipping for any size bag
- For use with or without the wet vacuum
- Supports automated systems

CKCVW VACUUM CLIPPER SEALERS

- Unique solution for horizontal clipping any size bag for heavy roast and whole turkey type products
- For use with or without the wet vacuum
- Supports automated systems

CKBS20 BAND SEALER CONVEYOR

- Stainless steel construction
- Stainless steel shafts
- Stainless hardware
- Composite housing bearings with stainless steel inserts
- Nickel plated sprockets and chain



Product Info

Features & Benefits

Downloads



Steam Cook Tank Cooker-Chillers

Once food is fully-cooked inside this slow-cook tank, hot water is automatically drained and replaced with chilled water to begin the cooling process. Thanks to Groen, a pioneering kitchen equipment manufacturer, the integrated control system of CapKold cook tanks allow for overnight, unattended cooking, cooling and processing — saving time and labor while increasing kitchen efficiency.

CapKold makes commercial foodservice equipment that is built to stand up to extreme conditions — and CapKold cook tanks are no different. Its revolutionary HMI touchscreen is designed to survive heavy, repeated use and both hot and cold temperatures, ensuring worry-free operation for years to come. Crafted from heavy-duty Type 304 stainless steel, CapKold cook tanks also feature a No. 4 sanitary finish to improve cleanliness and hygiene while making equipment easier to clean.

- Comes in 3 sizes 600, 1100 and 2200 lbs
- Baffled bottom steam jacket provides fast and efficient heating with direct steam
- Constructed of Type 304 stainless steel (No. 4 sanitary finish)
- Tube shell heat exchanger for heating designed for operation up to 90 psi max (operates dependably at steam pressures between 20-90 psi)
- Pre-piped heat exchanger for cold water cooling
- Water circulating pump ensures even temperature distribution throughout tank
- Stainless steel wire product cooking baskets provided (each with compartments designed to hold two 10-12 lb. solid meat products and ensure separation of products for uniform temperature distribution)
- Pre-piped for single point utility connection
- Meat probe provided for recording internal product temperature
- One lifting rack, one lifting frame, one dolly and one set of baskets provided with each cook tank
- HMI touch screen and time/temperature recorder capable of saving data with detachable meat probe — provides permanent record of product and water bath temperatures throughout cook-chill cycle
- Additional options and accessories available
- NSF listed

Product Info

Features & Benefits

Downloads



Steam Water Jet Cooker-Chillers

CapKold, a premier kitchen equipment manufacturer, designed the Water Jet to make chilling more liquid-like pliable products, such as soups, easier. This equipment also gives kitchen staff the power to slow-cook prepackaged raw meats, vegetables and starches before chilling them for long-term storage.

With one unique design, the CapKold Water Jet offers two-in-one capability, doubling as a cooker and chiller. And with its direct refrigeration design, there's no need for a separate refrigeration system, glycol tank or turbo jets — helping reduce the overall footprint of this commercial cooking equipment when space is at a premium.

Unlike competitors' models, which require a separate piece of equipment to raise and lower product, the CapKold Water Jet includes an internal hoist mechanism, as well as a powerful circulation pump, automatic operator control package and a sheathed, insulated tank with splash covers. The result is a fully contained, multi-function workhorse that helps maximize space in crowded commercial kitchens — all while delivering optimal cook-chill results with one-touch ease.

- Constructed of Type 304 stainless steel (tank features 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
- Control box includes a NEMA-4 water-resistant enclosure
- One-touch integral controls for chill and heat, step-by-step programming of cook-to-temperature and probe with digital display of chilling time and water temperature
- NSF listed



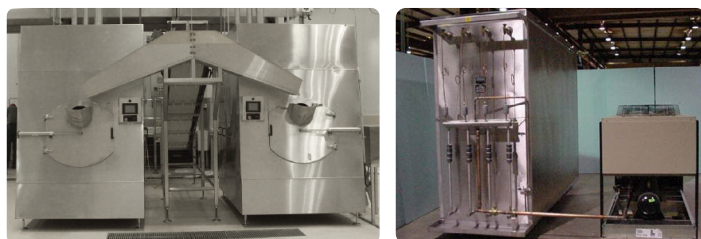
Electric Sous Vide Cooker-Chillers

With CapKold's Electric Sous Vide Cooker-Chillers, you can prep multiple portions in a single batch. Our commercial kitchen equipment is designed to provide greater control and flexibility with an automated cooking solution that reduces the risk of drying out or over-cooking. In scenarios where high-volume food production yields are required and safe, extended storage in a controlled refrigerated environment is a must, CapKold's Sous Vide Cooker-Chillers provide a real culinary advantage.

The small unit cooks and chills up to 400 pounds while the large unit can cook and chill up to 600 pounds of vacuum packaged product, utilizing removable cooking baskets or liquid-filled bags. These units can also chill product from 180°F to 35°F in approximately 60 minutes to 6 hours, depending on the type of product.

This specially designed unit circulates 35°F water in a turbulent motion which effectively chills soups, sauces and other products typically cooked in kettles. In addition, the unit can automatically chill meats, vegetables, rice and other products and is perfect for defrosting any foods in casings.

- User friendly advanced touch screen control allows automatic cooking and chilling in either a timed mode or probe mode
- Accurate temperature control in the cooking mode
- Automatic temperature control in the chilling mode
- Automatic water fill, cold and/or hot depending on mode selected
- Type 304 stainless steel construction with 2" radius corners for easy cleaning and improved water flow
- Stainless steel product hold-down grid and latch included
- Stainless steel refrigeration coil built into tank with expansion control valve that is adaptable to glycol
- Adjustable bullet feet
- Internal components and water delivery pipes are easily removable for cleaning
- 3 hp motor, stainless steel pump and 304 stainless steel distribution piping circulate water evenly throughout the tank



Tumble Chillers & Ice Builders

CapKold tumble chillers are easy to use and clean, with an automatic control system and integrated heat exchangers that provide a convenient working height without the need for stairs or other structural support. Recycling tanks also save and reuse chilled water, helping to conserve resources and cut costs.

All operating controls on CapKold tumble chillers are contained within an easily accessible front- or side-mounted touchscreen panel, giving commercial foodservice equipment operators the ability to closely monitor chilling time and water bath temperature. The sophisticated suite of integrated controls featured in this commercial foodservice equipment helps ensure precision throughout the chilling process while freeing up staff from having to constantly check on the equipment.

CapKold Ice Builders are custom sized from 1000 lbs. to 100,000 lbs. to match any needs. All stainless steel construction for increased life expectancy.

- Stainless steel construction, including perforated stainless steel drum with 1-hp direct drive motor
- Maintenance-free shaft seal
- 320-gallon capacity for holding and chilling bagged product
- Inclined loading chute allows continuous loading while drum is in motion
- Pre-piped circulating water pump with inline filter
- Automatic water fill-and-drain with selectable water levels (saves water when chilling smaller batches)
- Hot water or steam connection for drum cleaning or batch product heating (clean steam must be supplied)
- Temperature control
- Pre-piped for single point utility connections
- Manufactured to latest sanitary standards and HACCP compliant
- All operating controls contained in a convenient eye-level, front-mounted control panel (left front side or right front side mounting available)
- Door override switch operates drain and door automatically
- Auto back flush of heat exchanger
- Jog function
- Interrupt function for all cycles
- Drum speed controls to include ability to change speeds from 2, 4, 6 and 8 rpm
- Three-mode select rotation, oscillation and gentle cycle
- Emergency stop switch
- Water level switch (100/200/320 gallons product volume)
- Digital temperature readout
- 99-minute timer
- Clean (steam/hot water) mode
- NSF approved



Rapid Product Chillers

Rapid Product Chillers are designed to chill up to 75, 100 and 200 gallons of hot food in casings from 180°F to 40°F in approximately 60-90 minutes. This specially designed chiller circulates 35°F water from below the casings in a turbulent motion which effectively chills soups, sauces and other products typically cooked in kettles. It is also excellent for defrosting any foods packaged in casings. The unit requires a remote mounted 10hp, 20hp or 35hp refrigeration system which are sold separately.

- User friendly touch screen control allows automatic cooking and chilling in either a timed mode or probe mode
- Accurate temperature control in the cooking mode
- Automatic temperature control in the chilling mode
- Automatic water fill, cold and/or hot depending on mode selected
- Type 304 stainless steel construction with 2" radius corners for easy cleaning and improved water flow
- Stainless steel product hold-down grid and latch included
- Stainless steel refrigeration coil built into tank with expansion control valve that is adaptable to glycol
- Adjustable bullet feet
- Internal components and water delivery pipes are easily removable for cleaning
- 3 hp motor, stainless steel pump and 304 stainless steel distribution piping circulate water evenly throughout the tank
- Overflow connection
- Stainless steel NEMA 4 control enclosure
- External stainless steel electric heat exchanger for use in the cooking mode
- Unit automatically drains between cooking and chilling cycles
- Automatic hot and cold water fill solenoids
- 2" insulation on bottom and sides to reduce condensation and conserve energy
- Time/temperature recorder capable of saving data from each product batch and connecting directly to a network