



KETTLES

PASTA COOK KETTLE MODELS N-P

CapKold hemispheric bottom steam jacketed pasta kettle, with integrated water wash system and overflow drains, for the rapid cooking, washing, starch removal and cooling of pasta. Pasta cook kettle may be operated manually without a control panel.

AVAILABLE MODELS:

- N-50P (50 GALLON)
- N-100P (100 GALLON)
- N-150P (150 GALLON)
- N-200P (200 GALLON)

CONSTRUCTION:

- Hemispheric bottom jacket is designed for operation up to 90 PSI maximum pressure and built to ASME code, and National Board registered. Kettle will operate dependably between 15 PSI and 90 PSI
- 316 stainless steel interior, type 304 elsewhere
- Spiral baffle for efficient cold water jacket cooling
- Two side mounted overflow drains mounted at kettle rim and provided with stainless vertical drain piping
- Manual 3/4" cold water inlet in kettle for rapid introduction of water for product cooling and starch rinse
- Interior and exterior of kettle finished to No. 4 Sanitary Finish
- Stainless steel legs with adjustable stainless steel floor mounting flanges
- 3/4" swing spout water fill faucet
- Manufactured to latest sanitary standards and HACCP compliant
- Steam valve and condensate trap supplied for manual operation
- 3" air operated drop down valve
- NSF listed

CONTROL SYSTEMS:

- All kettle control valves necessary for manual kettle operation
- Factory mounted safety relief valve supplied

NOTES:

- Recommend 50-90 PSI steam for optimal cooking

Certifications:

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



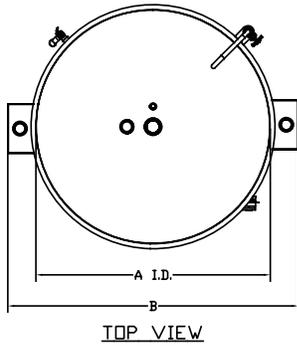
Shown with Optional Pre-Piped Box

OPTIONS/ACCESSORIES:

- Attached prepiped control valve box
- Hot water to faucet
- Flush mounted temperature sensor (Control panel required)
- Prison Package
- Kettle control panel (See Specification CKCP) requires kettle valve box
- Pasta Baskets

ADDITIONAL RESOURCES:

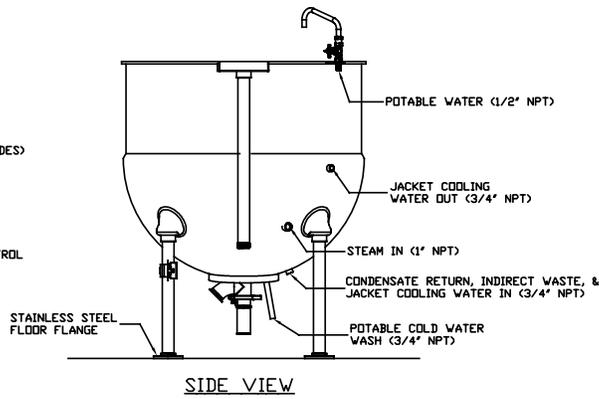
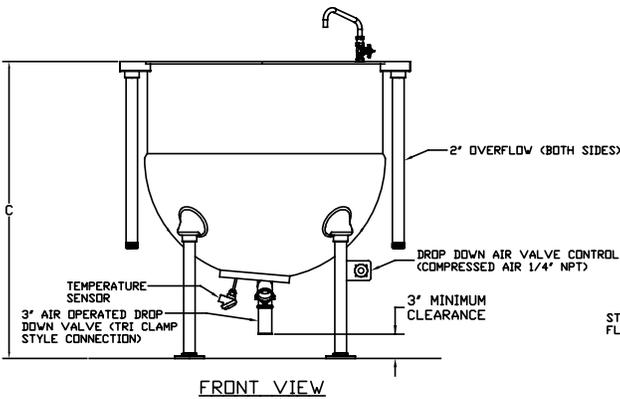
- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)



PHYSICAL DIMENSIONS			
MODEL	A	B	C
N-50	30"	42"	50"
N-100	36"	48"	52"
N-150	42"	54"	58"
N-200	48"	60"	64"

RECOMMENDED CLEARANCES		
RIGHT	LEFT	REAR
12"	12"	12"

UTILITY REQUIREMENTS					
MODEL	COMPRESSED AIR INLET	POTABLE WATER	COOLING WATER	INDIRECT WASTE	STEAM 15-100 PSI
N-50	1 CFM @ 80-90 PSI	10 GPM	15 GPM	1 GAL/BATCH	430 LBS/HR @ 100 PSI
N-100	1 CFM @ 80-90 PSI	10 GPM	15 GPM	2 GAL/BATCH	700 LBS/HR @ 100 PSI
N-150	1 CFM @ 80-90 PSI	10 GPM	15 GPM	3 GAL/BATCH	1200 LBS/HR @ 100 PSI
N-200	1 CFM @ 80-90 PSI	10 GPM	15 GPM	3 GAL/BATCH	1400 LBS/HR @ 100 PSI



160388 RevC