

# **ELECTRIC SOUS VIDE**

## COOKER/CHILLER MODELS CKHPCC

The Cooker/Chiller is designed to cook up to 400 pounds or up to 600 pounds of vacuum packaged product utilizing removable cooking baskets or liquid filled bags and chills these amounts from 180°F to 35°F in approximately 60 minutes to 6 hours depending on the product. For chilling, this specially designed unit circulates 35 degree water from below the casings in a turbulent motion which effectively chills soups, sauces and other products typically cooked in kettles. In addition, the unit operates as an automatic cook tank which cooks then chills meats, vegetables, rice and other products packaged in casings. It is also perfect for defrosting any foods packaged in casings.

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



#### **AVAILABLE MODELS:**

CKHPCC-75 PRODUCT COOKER/CHILLER (75 GAL.)
CKHPCC-100 PRODUCT COOKER/CHILLER (100 GAL.)

#### **STANDARD FEATURES:**

- 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
- The side mounted electrical component box is removable for wall mounting or back mounting.

#### INSTALLATION:

Contact CapKold® for any refrigeration piping run over 100 feet or installation at any elevation higher than 10 feet above the chiller. Professional consultant and/or mechanical contractor must determine suitability of installation site and provide for all necessary site preparations.

Refrigerant piping and electrical control wiring between the tank and Refrigeration Package must be installed by a licensed refrigeration contractor in accordance with all applicable plumbing and electrical codes, good practice and the detailed installation instructions provided with both system components.

#### **OPTIONS/ACCESSORIES:**

Multiple Unit Time/Temperature Recording and Additional Data Storage

Remote Mounted 25 HP Packaged Air Cooled Condensing Unit & Controls

Remote Mounted 12 HP Water Cooled Condensing Unit& Controls

Casing Massager

Remote Blue Tooth Tablet For Clone Screen Monitoring

### ADDITIONAL RESOURCES:

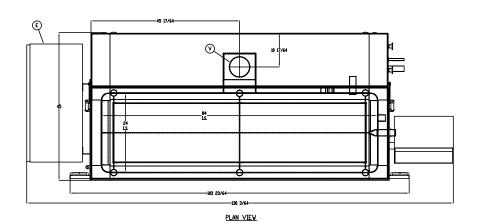
Request A Quote

Sales Tools

Find A Rep

Electric Sous Vide 176471 RevE





(HW) <u>HOT POTABLE WATER</u> : 1° NPT, 150 GAL CAPACITY

( CW ) <u>COLD POTABLE WATER</u> : 3/4' NPT, 150 GAL CAPACITY

V )EXHAST VENT : 6' ID 200 CFM

D ) <u>DRAIN</u>: 2" T-C, 75 GPM

) <u>Pump</u> : 5 Hp, 3 Phase, 3450 RPM

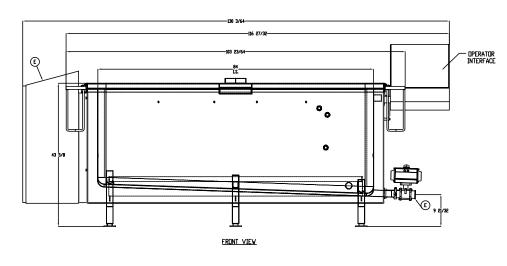
RL REFRIGERANT LIQUID LINE 5/8' DDF

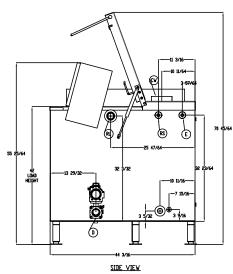
RS REFRIGERANT SUCTION LINE: 1 3/8' DDF, 74,000 BTU/HR e+25° FSST, @ 99°F AMBIENT

OF DVERFLOW : 1 1/2" FPT

E ELECTRICAL: 3PH, 60CYC, 208V, 144 AMPS
3PH, 60CYC, 230V, 130 AMPS
3PH, 60CYC, 400V, 65 AMPS
CONNECTION PER LOCAL CODES
DISCONNECT SUPPLED BY OTHERS
COUSTONER TO SPECIFY REQUIREMENTS)

The side mounted electrical component box is removable for wall mounting or back mounting.





AIR COOLED CONDENSING UNIT WEIGHT: 1,020 LBS DIMENSIONS: 64" X 37" X 40" H

CAPACITY: 87,220 BTU/HR @ 25°FSST @ 95°F AMBIENT

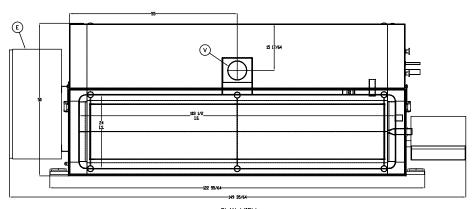
ELECTRICAL REQUIREMENTS FOR CONDENSING UNIT

BASED ON MFG. RECOMMENDED

3/60/460V 27 MCA OR 3/60/208-230V 52 MCA 3/60/460V 40 MOP 3/60/208-230V 80 MOP

WATER COOLED CONDENSING UNIT ELECTRICAL REQUIREMENTS FOR CONDENSING UNIT BASED ON MFG. RECOMMENDED 3/60/460V 23 MCA OR 3/60/208-230V 46 MCA 3/60/460V 40 MOP 3/60/208-230V 80 MOP





PLAN VIEW



(HW) HOT POTABLE WATER : 1' NPT, 150 GAL CAPACITY

(CW) <u>COLD POTABLE WATER</u>: 3/4" NPT, 150 GAL CAPACITY

V EXHAST VENT : 6' ID 200 CFM

D <u>drain</u>: 2° T-C, 75 GPM

P PUMP: 5 HP, 3 PHASE, 3450 RPM

(RL) <u>REFRIGERANT LIQUID LINE</u> 7/8' DDF

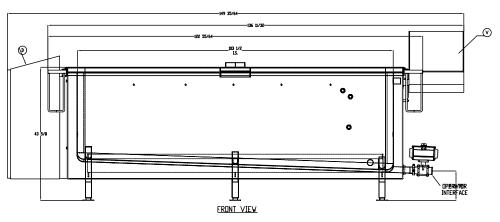
RS REFRIGERANT SUCTION LINE: 1 5/8' ODF, 140,000 BTU/HR @+25' FSST, @ 99F AMBIENT

OF DVERFLOW : 1 1/2" FPT

E ) ELECTRICAL:

3PH, 60CYC, 208V, 219 AMPS
3PH, 60CYC, 230V, 205 AMPS
3PH, 60CYC, 480V, 103 AMPS
CONNECTION PER LOCAL CODES
DISCONNECT SUPPLIED BY DITHERS
(CUSTOMER TO SPECIFY REQUIREMENTS)

The side mounted electrical component box is removable for wall mounting or back mounting.



AIR COOLED CONDENSING UNIT

WEIGHT: 1,580 LBS DIMENSIONS: 144" X 45" X 56" H

CAPACITY: 141,400 BTU/HR @ 25°FSST @ 95°F AMBIENT REFRIG. SUCTION CONN.: 1 5/8" O.D.F. REFRIG. LIQUID CONN.: 7/8" O.D.F.

ELECTRICAL REQUIREMENTS FOR CONDENSING UNIT BASED ON MFG. RECOMMENDED 3/60/460V 37 MCA 3/60/460V 60 MOP 3/60/208-230V 77 MCA 3/60/460V 60 MOP

