



# STEAM SOUS VIDE

## AUTOMATIC COOK TANK MODELS CKCT

CapKold automatic cook-chill tank. Cook Tank to have nominal capacity of 600, 1000 or 2200 pounds, a high performance water circulating pump and rear mounted heating and chilled water cooling exchangers. Convenient front facing control panel to allow unattended operation and complete cook-chill cycle documentation of product temperature.

Certifications:

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



### AVAILABLE MODELS:

- CKCT-5 (600 LBS. NOMINAL CAPACITY)
- CKCT-10 (1000 LBS. NOMINAL CAPACITY)
- CKCT-20 (2200 LBS. NOMINAL CAPACITY)

### 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
- Constructed of Type 304 stainless steel, No. 4 sanitary finish
- Tube shell heat exchanger for heating designed for operation up to 90 PSI maximum. Unit will operate dependably at steam pressures between 30 PSI and 60 PSI maximum. The lower the steam delivery pressure, the longer the cooking cycle.
- Prepiped heat exchanger for cold water cooling
- Water circulating pump ensures even temperature distribution throughout tank
- Stainless steel wire product cooking baskets provided. Each basket has compartments designed to hold two 10 to 12 pound solid meat products and ensure separation of products for uniform temperature distribution.
- All valves necessary for proper operation of Cook Tank are pre-piped for single point utility connection
- Meat probe provided for recording internal product temperature
- One lifting rack or two smaller lifting racks, one lifting frame, one dolly and one set of baskets provided with each Cook Tank
- NSF listed

### CONTROL PACKAGE:

HMI touch screen. Time/Temperature Recorder capable of saving data with detachable meat probe. provides permanent record of product and water bath temperatures throughout cook-chill cycle. Standard Control Package includes:

- System on/off
- Cycle start switch
- Selection of hot or cold water fill
- Soak (thaw) time setting
- 5 Cook time settings
- Water temperature setting
- Selection of cook to internal product temperature or time
- Water temperature probe provided for control and recording of cooking temperature

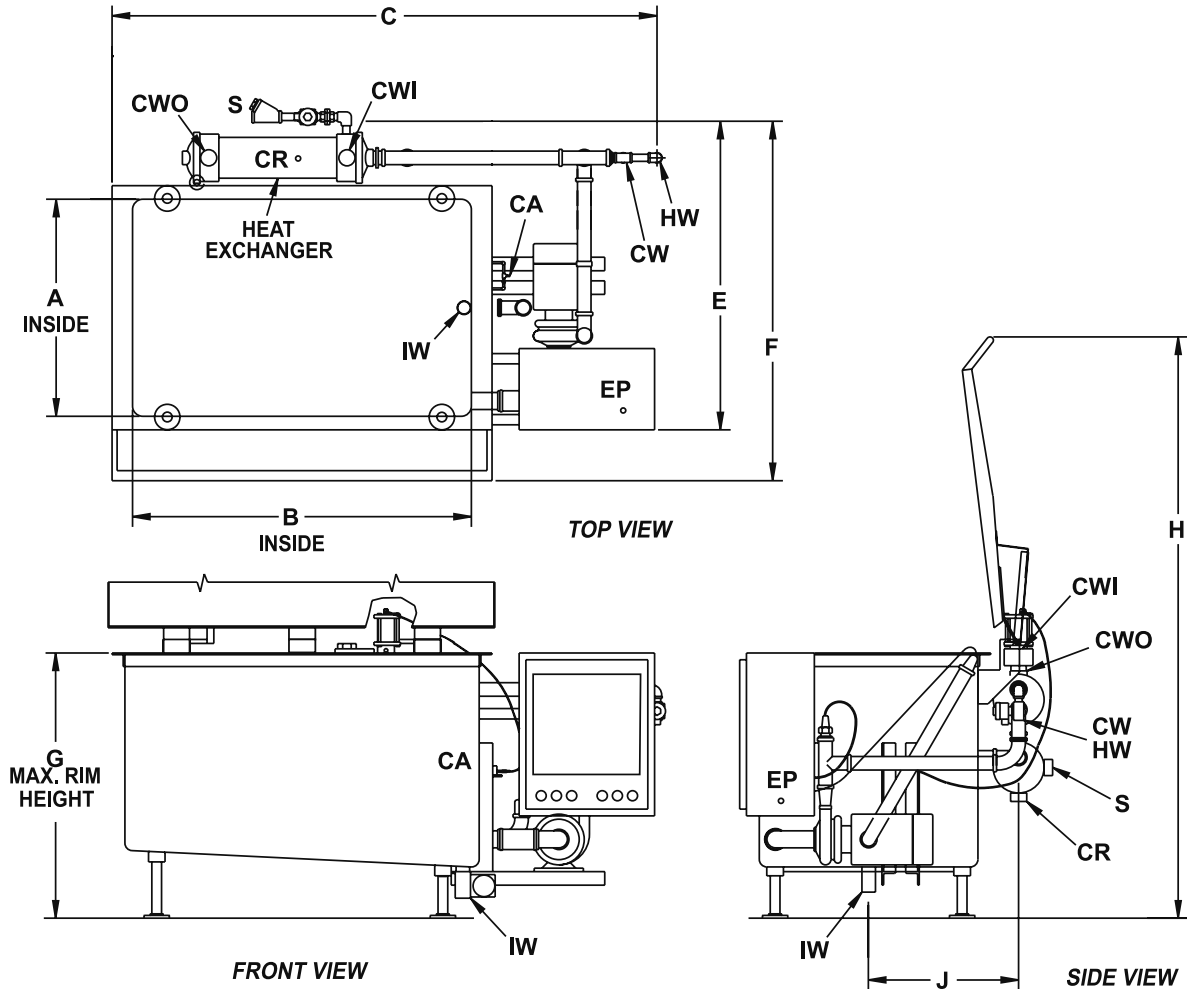
**WATER HEATING:** 60 PSI recommended for optimal cooking performance

### OPTIONS/ACCESSORIES:

- Audible chill failure alarm
- Prison package
- Extra product loading wire basket sets
- Extra lifting rack for wire baskets
- Extra lifting frame
- Extra dolly for wire baskets rack
- Electric lifting hoists

### ADDITIONAL RESOURCES:

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


**PHYSICAL DIMENSIONS**

MODEL	A	B	C	E	F	G	H	J	RECOMMENDED CLEARANCES		
									LEFT	RIGHT	REAR
CKCT-5	32"	52"	87"	49"	54-1/4"	39-1/4"	86-1/2"	31"	12"	12"	12"
CKCT-10	32"	63"	99"	49"	54-1/4"	44-1/4"	93"	31"	12"	12"	12"
CKCT-20	38"	93"	129"	60-1/2"	66-1/2"	60"	116"	39-1/2"	12"	12"	12"

**UTILITY CONNECTIONS**

SYMBOL	CA	CW	HW	CWI	CWO	CR	IW	S	EP	
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	CONDENSATE RETURN	INDIRECT WASTE	STEAM INLET	POWER SUPPLY	
CONNECTION	FOR MODELS CKCT-5 & CKCT-10									
	1/4" NPT	3/4" NPT	3/4" NPT	2" NPT	2" NPT	1/2" NPT	2" NPT	3/4" NPT	3/4"	
CONNECTION	FOR MODEL CKCT-20									
	1/4" NPT	1" NPT	1" NPT	2" NPT	2" NPT	3/4" NPT	2" NPT	1" NPT	3/4"	

**UTILITY REQUIREMENTS**

MODEL	COMPRESSED AIR 90 PSI MIN.	POTABLE WATER	COOLING WATER	INDIRECT WASTE	STEAM 15-100 PSI	ELECTRICAL			WEIGHTS (lbs.)	
						HP	208, 230/460/3/60	SHIPPING	OPERATING	
CKCT-5	1 CFM	15 GPM	100 GPM	60 GPM	400 lbs @ 90 PSI	2	8 A, 7 A, 3.5 A	1155	2715	
CKCT-10	1 CFM	15 GPM	100 GPM	60 GPM	600 lbs @ 90 PSI	3	11 A, 10 A, 5 A	1320	3600	
CKCT-20	1 CFM	20 GPM	150 GPM	60 GPM	800 lbs @ 90 PSI	5	18 A, 15.5 A, 7.8 A	3280	8452	

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