



# STEAM SOUS VIDE

## WATER JET® RAPID COOKER/CHILLER TANK MODEL CKWJ

Fully automatic cook/chill unit designed to rapidly chill pumpable 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 135°F to 41°F in approximately 90-120 minutes. Also slow cooks or slacks prepackaged raw meats, vegetables and starches; or rapidly reheats cook-chill or vendor prepared foods in circulating hot water bath. Unit includes internal hoist mechanism to raise and lower product baskets, powerful water circulation pump, fully automatic operator control package, and sheathed and air gap insulated tank with splash covers.



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



### 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
- Direct refrigeration connection required (contact factory for pricing and availability)

### 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
  - Water Jet 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 for Retherm: Digital display of water temperature only (Meat probe not active)

**WATER HEATING SYSTEM:** This unit is direct steam heated and requires a steam source of 20-50 PSI.

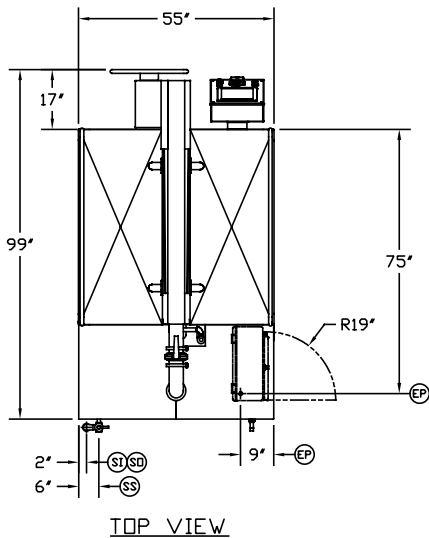
**INSTALLATION:** Requires double doors or 55" wide minimum access to site of installation.

### OPTIONS/ACCESSORIES:

- Brush kit
- Additional basket

### ADDITIONAL RESOURCES:

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

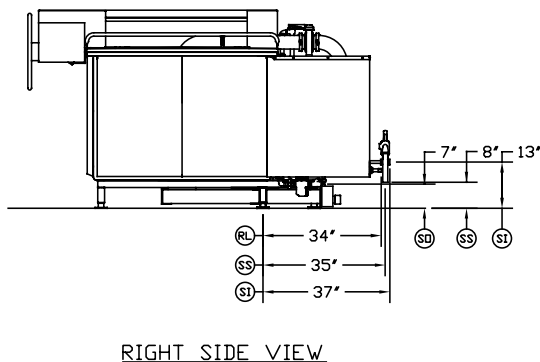
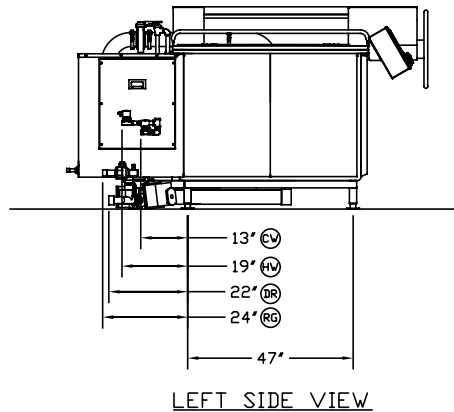
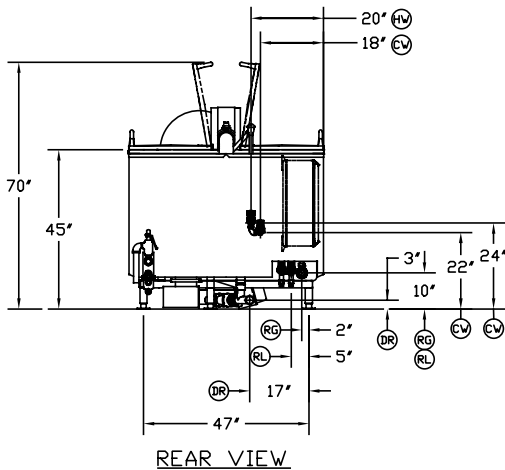


UTILITY REQUIREMENTS	
CW = COLD POTABLE WATER INLET HW = HOT WATER INLET 3/4" NPT - 15 GPM	
DR = DRAIN LINE 2" NPT 75 GPM	
SI = STEAM INPUT 3/4" NPT 3/4" NPT - 15 PSI MAX 220 LBS/HR	
SO = STEAM OUTLET 3/4" NPT	
SS = STEAM SAFETY VALVE 1-1/4" NPT	
REFRIGERATION INSTALLATION RL=REFRIGERANT LIQUID LINE 7/8" OD RG=REFRIGERANT GAS LINE 1-5/8" OD	
EP = POWER SUPPLY 208/240/3-21 AMPS 480/3-15 AMPS	
DISCONNECT SUPPLIED BY OTHERS (CUSTOMER TO SPECIFY REQUIRMENTS)	

NOTES:

- 1) PRIOR TO INSTALLATION OF THIS EQUIPMENT, GROEN SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.
- 2) MINIMAL REQUIREMENT FOR FUNCTION ONLY. CONSULT STATE LOCAL CODES BEFORE INSTALLING.
- 3) DUE TO CONTINUAL PRODUCT IMPROVEMENT, ALL DESIGNS, SPECIFICATIONS AND DIMENSIONS SUBJECT TO CHANGE WITHOUT NOTICE.
- 4) ALL DIMENSIONS ±2.00".
- 5) MILLIMETERS DIMENSIONS ARE IN ( ).

RECOMMENDED CLEARANCES		
RIGHT	LEFT	REAR
42'	42'	12'



160663 RevD