



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.

Certifications:   

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" nominal (one inch adjustment) legs with adjustable floor mounting flange
- Stainless steel splash covers with lift assist
- Powerful 7.5 horsepower water circulation pump:
- High volume all stainless steel water delivery/circulation system with 4" diameter piping and discharge nozzle
Manual diverter valve to control water discharge flow and turbulence
- Patented tank bottom turbulent water deflection baffle
- Water level overflow protection
- Automatic drain with 75 GPM capacity
- Cook-to-Probe Package
- ASME stamped direct steam heating system for cooking and rethermalizing.
- NSF listed
- UL listed

CONTROL PACKAGE:

- Control package enclosed in a UL Listed durable fiberglass NEMA-4X water resistant enclosure, mounted on unit at convenient operator height, with controls that include a Simple Operator/Machine Interface [IAC System] which controls:
 - Cook Time setting
 - Cook Temperature setting
 - Auto Cook then Chill Mode
 - Preprogrammed THAW cycle
- Simple to operate product loading/unloading lift system.
- Stainless steel wire baskets for loading and separating product during cook tank mode operation.

WATER HEATING SYSTEM: This unit is direct steam heated and requires 9 BHP min and has a MAWP of 90 PSIG.

INSTALLATION: Minimum door or hallway opening to move the unit is 57". The unit length of 103" should also be considered for negotiating any corners.

OPTIONS/ACCESSORIES:

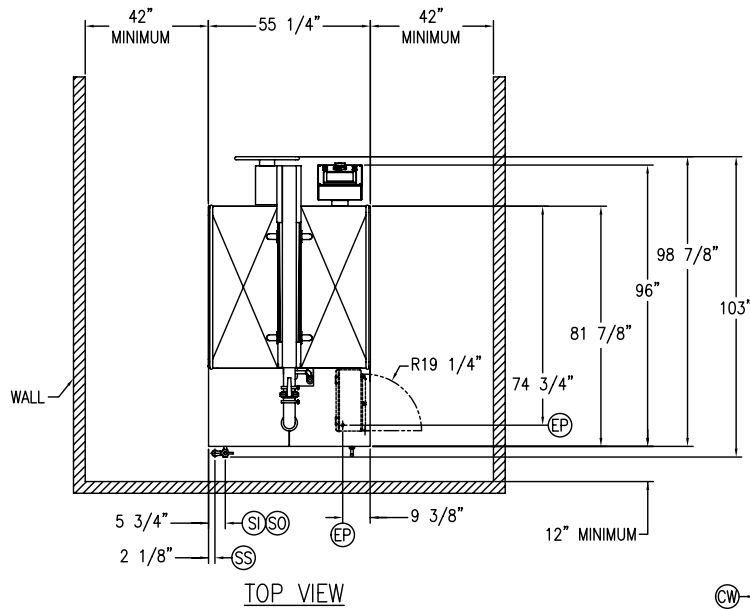
- Step-down transformer for 480V electrical supply
- Step-down transformer for 240V electrical supply
- Condensing unit, air cooled, 15HP, 208/3
- Condensing unit, water cooled, 15HP, 208/3

ADDITIONAL RESOURCES:

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

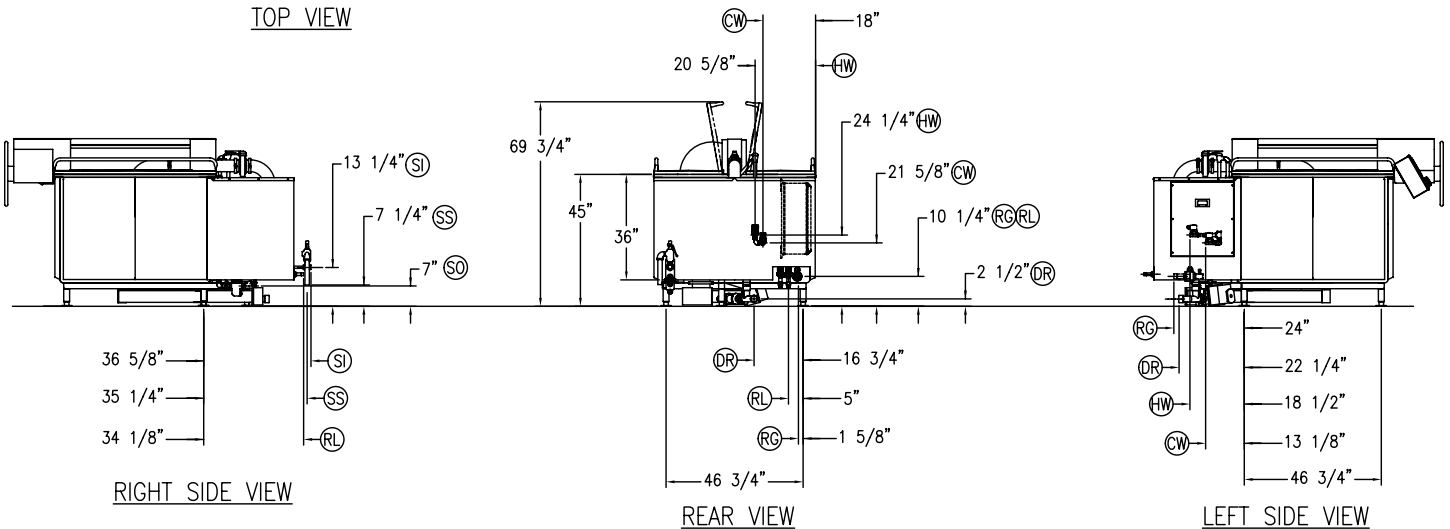
SYMBOL	CW	HW	DR	SI	SO	SS	RL	RG	EP
DESCRIPTION	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	DRAIN LINE	STEAM INPUT	STEAM OUTLET	STEAM SAFETY VALVE	REFRIGERANT LIQUID LINE	REFRIGERANT GAS LINE	ELECTRICAL POWER SUPPLY
CONNECTION	3/4" NPT	3/4" NPT	1-1/2" NPT	3/4" NPT	3/4" NPT	1-1/4" NPT	7/8" OD	1-5/8" OD	N/A
UTILITY REQUIREMENT	30-60 PSIG 15 GPM	30-60 PSIG 15 GPM	75 GPM	90 PSIG MAWP 9 BHP MIN	N/A	N/A			208/3/60 @ 25 AMPS

* FOR 240/3/60 ELECTRICAL POWER SUPPLY A STEP-DOWN TRANSFORMER IS REQUIRED.
 * FOR 480/3/60 ELECTRICAL POWER SUPPLY A STEP-DOWN TRANSFORMER IS REQUIRED.



NOTES:

- 1) DUE TO CONTINUAL PRODUCT IMPROVEMENT, ALL DESIGNS, SPECIFICATIONS, AND DIMENSIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
- 2) MINIMAL REQUIREMENTS FOR FUNCTION ONLY. CONSLUT STATE AND LOCAL CODES BEFORE INSTALLATION.
- 3) ALL DIMENSIONS ±2.00\".
- 4) SHIPPING WEIGHT: 2500 LBS
- 5) OPERATING WEIGHT: 6000 LBS



183646 RevA