

# COMMERCIAL KITCHEN

## CK SERIES - COOKING KETTLES



### SYSTEM OVERVIEW

SEPAK Industries' Cooking Kettles are Australian designed and manufactured for high-performance, hygienic cooking in commercial kitchens and food manufacturing plants. Each unit is constructed from high-grade stainless steel and features a robust, sanitary design with high-efficiency heating and safe operator control systems. The kettle's conical base and centre-mounted agitator allow for uniform heat transfer, even mixing, and efficient discharge of products.

SEPAK Industries' CK System is ideal for use in batch cooking of:

- Sauces
- Soups
- Jams
- Dairy-based products
- Confectionery.
- And much more.

### STANDARD FEATURES

- SS316 food-grade construction for product contact components.
- Centre-mounted food-grade agitator with large scraper blades to prevent product burn-on; includes quick-release holding pins for easy removal and cleaning
- Hygienically designed for full drainage of vessel contents.
- Seamless integration with Clean-In-Place systems.
- Food-grade temperature sensor and temperature controller
- Heavy-duty Grade stainless steel three-legged frame for structural stability
- Electrical control panel.
- Electrically heated with integrated level sensors to protect against heater burnout.

## TECHNICAL SPECIFICATIONS

	CK100	CK250	CK500
Product Capacity	100L	250L	500L
Heating Capacity	18kW	30kW	50kW
Product Contact Material	SS316	SS316	SS316
Skid Material	SS304	SS304	SS304
Finish	2B Food Grade	2B Food Grade	2B Food Grade
Supply Voltage	415V AC	415V AC	415V AC
Total Power Consumption	20kW	35 kW	45kW
Agitator Scraper Motor	0.18kW – 20rpm	0.55kW – 22rpm	1.1kW – 22rpm
Immersion Heater	9kW	15kW	18kW
Overall Dimensions (W x L x H)	1000mm x 1100mm x 1600mm	1100mm x 1300mm x 1600mm	1200mm x 1400mm x 1600mm
Compressed Air Supply Pressure	7 Bar	7 bar	7 bar
Connections	BSM / Tri-clover	BSM / Tri-clover	BSM / Tri-clover

ALL SEPAK SYSTEMS ARE FULLY CUSTOMISABLE TO YOUR REQUIREMENTS. SPECIFICATIONS ARE FOR REFERENCE ONLY AND SUBJECT TO CHANGE.

## OPTIONAL FEATURES

- Removable 2-piece lid and safety grate.
- Vacuum or pressure cooking.
- Integrated cooling circuit
- Automated Clean-in-Place (CIP) integration.
- Custom outlet configurations.
- Direct Gas Fired Heating
- Steam Heating
- Tumble Chiller
- Pump Fill Station
- Transfer Pumping System

