

COOKING KETTLE

Sepak industries cooking kettle is primarily used in the food, dairy and beverage industry for soups, processed sauces, and other food products requiring cooking and cooling. It covers all disciplines related to food, such as cooking, boiling etc in atmospheric conditions.

Sepak industries cooking kettles makes the cooking process easy and fast by reducing the manpower required for cooking. This equipment does not reduce the natural taste of the items cooked inside.

Cooking kettle is designed with 316 SS scraped inner surface and a mixing agitator to ensure even distribution of heat throughout the product and reduces burn-on. The agitator also provides excellent mixing, particularly with product containing particulates. The scraper blades are made from food grade engineered plastic which is capable of withstanding the high temperatures reached during cooking of food products.

The scraper blades are easily removable and replaceable and are designed to self clean during CIP.

All internal surfaces are of sanitary design and manufacture. All welds are ground smooth and flush and surface polished to food grade standards.

The hygienic design of cooking kettle makes it best suitable for food, beverages, dairy and Pharmaceutical industries.



Features:

- Hygienic design
- Motor, bridge, lid and agitator all removable from vessel.
- Nylon Scapers
- Mixing of product with agitator
- Stainless Steel Baffles

Options:

- Auto temperature control
- CIP System (Clean In Place)
- Variable speed drive
- Safety grid with power cut off switch

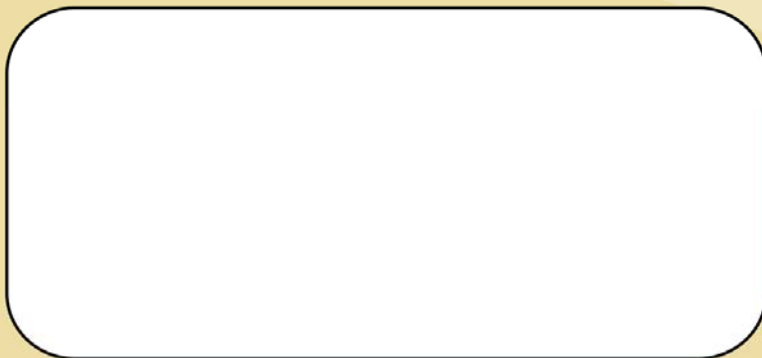
Material

- Material comes in contact with product : SS 316
- Non product contact surfaces :SS 304

Utilities Required

- Water
- Steam
- Electricity 415 V AC 50Hz

FOR FURTHER INFORMATION PLEASE CONTACT

**SEPAK INDUSTRIES PTY LTD**

Unit 1, 105-107, Stanley Rd, Ingleburn, NSW- 2565

Phone: +612 9618 1455 Fax: +61296181599

www.sepak.com.au