AUTOMATIC TILTING PANS DISCHARGE ON CONSTANT LEVEL

PTBL Model

Appliance of innovative design, combining the advantages of cooking the product with continuous stirring and discharging the food into receiving trolleys with the discharge spout always at a constant height from the ground.
The automation of the cooking parameters improves the final quality of the product and considerably reduces the kitchen personnel required.

TECHNICAL FEATURES

Cooking tank

- Cooking tank with bottom in AISI 316 polished stainless steel and walls in AISI 304 stainless steel

Jacket

- Jacket with bottom and walls in AISI 304 stainless steel

Lid

- Balanced lid in AISI 304 stainless steel with heat resistant handle

Support frame and panels

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in stainless steel, fine satin finish

Tilting of the container

- Automatic tilting at constant level with hydraulic drive and automatic block in case of damage
- Electric supply: 400V 3N 50Hz

Heating system

Indirect Gas versions - with Jacket

- Heating by means of stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Venting grid
- Set of jets for different types of gas
- Automatic system to block burners during tilting
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by means of spring-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

Indirect Electric versions - with Jacket

- Heating by means of INCOLOY heating elements with adjustable power regulator
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by working pressure switch and spring-loaded safety relief valve calibrated at 0,45 bar, vacuum valve and pressure gauge
- Standard power supply 400V 3N 50Hz

Indirect Steam versions - with Jacket

- Heating by means of steam (from user's plant line) with a throttle valve allowing a gradual steam inlet
- Jacket pressure control by means of spring-loaded safety relief valve calibrated at 0,45 bar, vacuum valve and pressure gauge

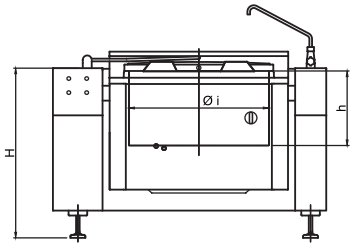
PTBL	V	IE	IG
Inox adjustable legs	•	•	•
Jacket safety assembly	•	•	•
Set of jets for different types of gas	-	-	•
Smoke venting grid	-	-	•
Draining tap 2" conical size	*	*	*
Draining tap 2" AISI 316	*	*	*
Tank venting grid	*	*	*
Valve-controlled safety tap with thermocouple	-	-	•
Safety thermostat	-	•	•
Automatic tilting mechanism	•	•	•
Hose shower	*	*	*
Basic control with electromechanical logic	•	•	•
Advanced system monitor in PLC and touch screen	*	*	*
Electronic water filling in jacket with probe	-	•	•
Electronic water filling in cooking tank with volumetric probe	*	*	*
Electronic temperature control of cooking tank with display	*	*	*
Electronic temperature indicator of cooking tank with display	*	*	*
Electronic cooking time control with display and buzzer	*	*	*
HACCP parameters acquisition with display and RS485 output	*	*	*
HACCP parameters acquisition with register + printer in paper roll (box on wall)	*	*	*
HACCP parameters acquisition software for PC	*	*	*
Automatic jacket air venting	•	•	•
Working Pressure	-	•	•

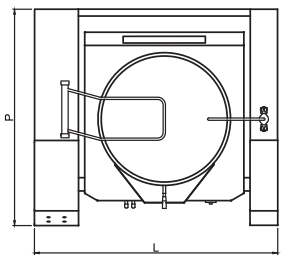
• standard

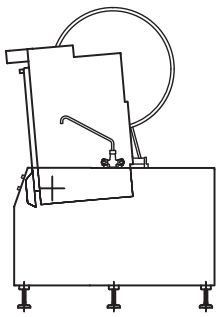
* optional

- no

V: steam
IE: indirect el.
IG: indirect gas







MODELLO	Capacità litri	Dim. Esterne L x P x H mm	Dim. Recipiente Ø i x H mm	Potenza (kW)	
				Gas	Elettrica
PTBL 200/V	200	1675x1450x1135	Ø760x500	-	0,75*
PTBL 300/V	300	1875x1650x1135	Ø960x500	-	0,75*
PTBL 500/V	500	1975x1825x1135	Ø1060x600	-	0,75*
PTBL 200/IE	200	1675x1450x1135	Ø760x500	-	24+0,75*
PTBL 300/IE	300	1875x1650x1135	Ø960x500	-	36+0,75*
PTBL 500/IE	500	1975x1825x1135	Ø1060x600	-	48+0,75*
PTBL 200/IG	200	1675x1450x1135	Ø760x500	39	0,75*
PTBL 300/IG	300	1875x1650x1135	Ø960x500	48	0,75*
PTBL 500/IG	500	1975x1825x1135	Ø1060x600	55	0,75*

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