

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 mixing blades can be customized to suit the types of product to be processed.

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

Tilting of the container

- Automatic tilting by electric or hydraulic actuator mechanism and automatic block in case of damage
- Down and up button.
- Electric supply: 400V - 3N - 50Hz
- Management with dedicated PLC and serial monitor

Support frame and panels

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

Mixing System

- The pan is provided with a mixer with adjustable speed and possibility to automatic reverse. It built with radial arms or scraping blades in stainless steel and insert in ceramic teflon.
The mixer can be easily removed for cleaning or maintenance.

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. Possibility to apply the automatic air venting of the jacket

Indirect Electric versions - with Jacket

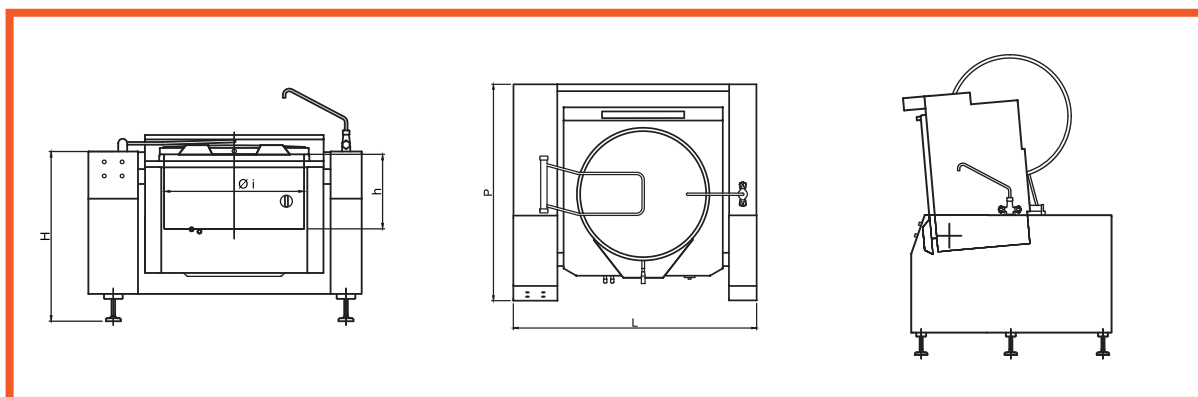
- Heating by means of INCOLOY heating elements with adjustable power regulator
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by working pressure switch and spring-loaded safety relief valve calibrated at 0,5 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 0,5 bar, vacuum valve and pressure gauge

PTBS	V	IE	IG
Inox adjustable legs	●	●	●
Set of jets for different types of gas	-	-	●
Smoke venting grid	-	-	●
Draining tap 2" AISI 316	*	*	*
Valve-controlled safety tap with thermocouple	-	-	●
Safety thermostat	-	●	●
Automatic tilting mechanism	●	●	●
Mixer with alternating rotation	●	●	●
Hose shower	*	*	*
Advanced system monitor in PLC and touch screen	●	●	●
Basic Control with electromechanical logic	*	*	*
Automatic jacket air venting	●	●	●

- standard
- * optional
- no



MODELLO	Capacità litri	Dim. Esterne L x P x H mm	Dim. Recipiente Ø i x H mm	Potenza (kW)		Consumi
				Gas	Elettrica	Vapore kg/h
PTB-S 200/V	200	1675x1450x1145	Ø760x500	-	0,75	85
PTB-S 300/V	300	1875x1650x1145	Ø960x500	-	0,75	100
PTB-S 500/V	500	1975x1825x1145	Ø1060x600	-	0,75	115
PTB-S 200/IE	200	1675x1450x1145	Ø760x500	-	24+0,75	-
PTB-S 300/IE	300	1875x1650x1145	Ø960x500	-	36+0,75	-
PTB-S 500/IE	500	1975x1850x1150	Ø1060x600	-	48+0,75	-
PTB-S 200/IG	200	1675x1450x1145	Ø760x500	32	0,75	-
PTB-S 300/IG	300	1875x1650x1145	Ø960x500	36	0,75	-
PTB-S 500/IG	500	1975x1825x1145	Ø1060x600	42	0,75	-

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

