

Innovative design of cooking equipment, a cylindrical external frame with round cooking tank. It combines together the advantages of cooking with automatic mixing. It's designed to be positioned in passageways or in limited spaces where sharp edges or corners that may create some problems, allow to work comfortably around it.

The mixing blades can be customized to be fitted for different types of product to be processed and they are easily removable.

TECHNICAL FEATURES

Cooking tank

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

Jacket (indirect heated version)

- Jacket with bottom and walls in AISI 304 stainless steel

Lid

- Normal version: balanced lid in AISI 304 stainless steel with heat resistant handle
- Autoclave version: balanced lid in AISI 304 stainless steel with heat resistant handle, alimentary silicon gasket, hermetic sealing clamps and safety valve at 0,05 Bar

Support frame and panels

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish

Mixing system

- Mixing system applied on the bottom, with mixer speed adjusting by means of electric selector, from 10 to 35 r.p.m. (100-150lt) from 2-12 r.p.m. (200-300-500lt). Built with radial arms and scraping blades in stainless steel and insert in ceramic teflon.



Indirect Electric versions

- 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 option of automatic filling
- Jacket pressure control by working pressure switch and weight-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge
- Standard power supply 400V 3N 50Hz

Indirect Steam versions

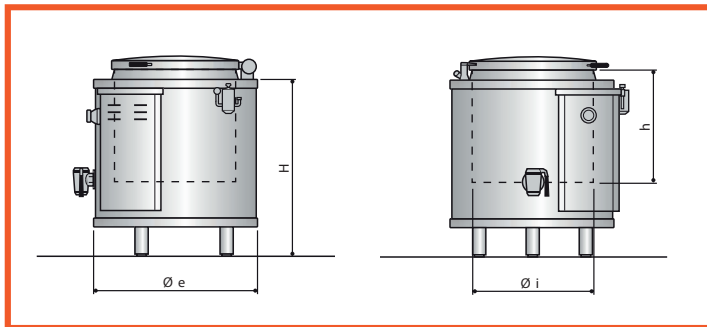
- Heating by means of steam (from user's plant line) with a throttle valve allowing a gradual steam inlet
- Jacket pressure control by means of weight-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

PTFM	V/N	IE/N	V/A	IE/A
Inox adjustable legs	•	•	•	•
Jacket safety assembly	•	•	•	•
Water tap	•	•	•	•
Draining tap 2" conical size	•	•	•	•
Draining tap 2" AISI 316	*	*	*	*
Tank venting grid	•	•	•	•
Tank safety valve	-	-	•	•
Lid with closing clamp and gasket	-	-	•	•
Safety thermostat	-	•	-	•
Pressure switch	-	•	-	•
Mixer alternating rotation	•	•	•	•
THE APPLICATION OF ELECTRONIC CONTROL WILL PROVIDE DIMENSIONAL CHANGES OF EXTERNAL FRAME				
Electronic water filling in jacket with probe	-	*	-	*
Electronic water filling in cooking tank with volumetric probe	*	*	*	*
Electronic temperature control in cooking tank with display	•	•	•	•
Electronic temperature indicator in 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 for wall)	*	*	*	*
HACCP parameters acquisition software for PC	*	*	*	*
Manual jacket air venting	•	•	•	•
Automatic jacket air venting	*	*	*	*

• standard

* optional

- no



MODEL	Capacity liter	Pan Dimensions Ø e x H mm	Tank Dimensions Ø i x h mm	Power (kW)		Consumption
				Gas	Electric	Steam kg/h
PTFM.V 100/N - PTFM.V 100/A	100	Ø850x1000	Ø600x420	-	-	60
PTFM.V 150/N - PTFM.V 150/A	150	Ø850x1000	Ø600x540	-	-	65
PTFM.V 200/N - PTFM.V 200/A	200	Ø1000x1000	Ø760x500	-	-	85
PTFM.V 300/N - PTFM.V 300/A	300	Ø1200x1000	Ø960x500	-	-	100
PTFM.V 500/N - PTFM.V 500/A	500	Ø1300x1000	Ø1060x600	-	-	115
PTFM.IE 100/N - PTFM.IE 100/A	100	Ø850x1000	Ø600x420	-	12	-
PTFM.IE 150/N - PTFM.IE 150/A	150	Ø850x1000	Ø600x540	-	16	-
PTFM.IE 200/N - PTFM.IE 200/A	200	Ø1000x1000	Ø760x500	-	24	-
PTFM.IE 300/N - PTFM.IE 300/A	300	Ø1200x1000	Ø960x500	-	36	-
PTFM.IE 500/N - PTFM.IE 500/A	500	Ø1300x1000	Ø1060x600	-	48	-

V: steam
IE: indirect el.
A: autoclave
N: normal

