

COMMERCIAL

MODEL CT-1: SOUS VIDE COOK TANK



DC NORRIS
NORTH AMERICA



MEAT



EGGS



POULTRY



**FISH &
SEAFOOD**



VEGETABLES

MODEL CT-1

50 GALLON GROSS CAPACITY
SOUS VIDE COOK TANK



With full automation capabilities, the NSF-certified, 50-gallon stainless steel sous vide cook tank, Model CT-1, is fit with full color touch screen controls and exacting dual temperature probes. With the CT-1 foods are cooked safely and then cooled in the same counter-depth tank.

FEATURES:

- Fully automatic operation for cooking/cooling stages
- Standard electric heating:
 - 240 Volt 3-Phase
 - 208 Volt 3-Phase (available)
- Product temperature probe (for precise core product temperature control and safety)
- Simple, intuitive touchscreen control
- DC Norris Virtual Chart Recorder software compatible (optional extra)
- Slow overnight/unattended cooking
- No minimum batch size
- NSF Certified



PRODUCT TEMPERATURE PROBE

SPECS:

- 37" Brim HT x 37" DP x 28" W
- Electrical Power:
 - 240V 3-Phase
 - 208V 3-Phase (Available)
- Ambient Water
- Chilled Water / Glycol (Required for automatic chilling)



INTUITIVE TOUCH-SCREEN



FIT FOR COMMERCIAL SPACES



WE'RE HERE TO HELP YOU LEAD THE EVOLVING NORTH AMERICAN FOOD MARKET

Products cooked using the sous vide method are fresh tasting and extremely tender without losing any of the original color, flavor or texture. Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch.

DC Norris also offers a cook tank/tumble chiller dual purpose machine which delivers all the advantages of the standard cook tank (for stationary sous vide cooking/cooling) while also converting into a tumble chiller. This gives operators greater scope with their food production, with the option of cooling kettle-cooked products such as soups and sauces in their plastic pouches.

Visit our website for larger capacity, industrial-scale sous vide equipment and to view our full portfolio of food processing machinery.

DC Norris North America

WWW.DCNORRISNA.COM

231.935.1519
mail@dcnorrisna.com



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