

50-Gallons | Commercial Scale

CT-1 SOUS VIDE COOK TANK



HMI Touch-Screen Control



Multiple Basket Arrangements



Fully Removable Lid for Easy Cleaning



Product Temperature Probe



The CT-1 is a 50-gallon capacity sous vide cook tank designed to fit the batch and floorspace requirements of commercial food producers.

The CT-1 is made in the USA, NSF Certified, and approved by the International Sous Vide Association.

CT-1 UTILITIES & SPECS

SERVICE	REQUIREMENT	CONNECTION
Water Supply	10 gal/min @45psi	3/4" MNPT
Drain	15 gal/min	3/4" MNPT
Glycol Supply	10 gal/min @ 32° - 34° F	3/4" MNPT
Glycol Return	10 gal/min	3/4" MNPT
Electric	240V / 3P / 60Hz (40-60 AMP)	GLAND

WORKING CAPACITY

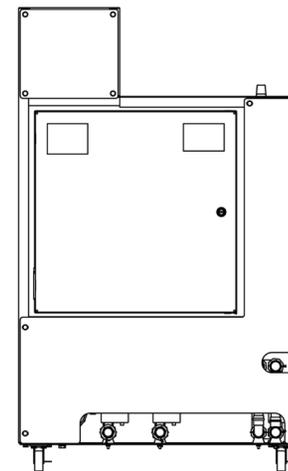
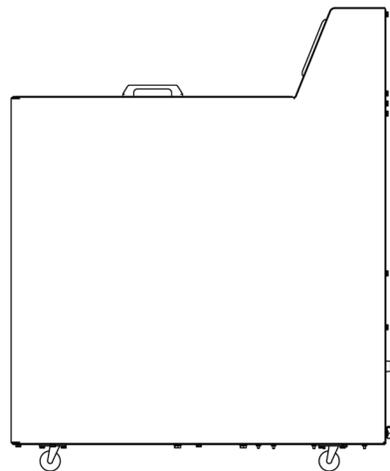
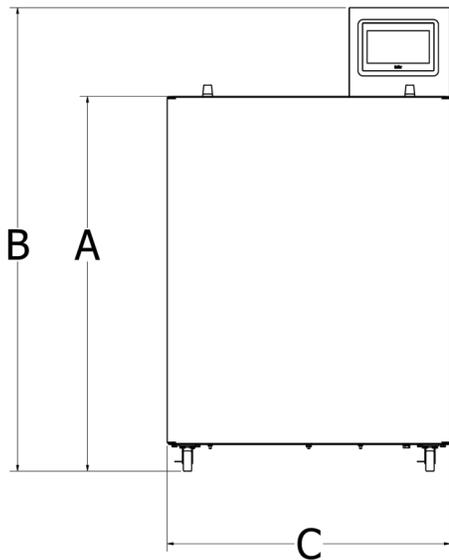
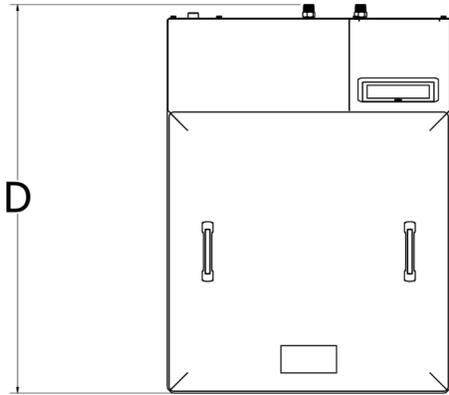
100 LBS

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e: mail@dcnorrisna.com
p: (231) 935-1519





DIMENSIONS	HEIGHT (A)	MAX HEIGHT (B)	WIDTH (C)	DEPTH (D)
CT-1	37"	45.85"	28"	37"

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