

INDUSTRIAL
**COOKING
EQUIPMENT**



DC NORRIS
NORTH AMERICA

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INDUSTRIAL

COOKING EQUIPMENT

STEAM JACKETED KETTLES
WOKS
STEAM & GAS BRATT PANS
ROOT VEGETABLE COOKERS
SOUS VIDE COOK TANKS



DC NORRIS
NORTH AMERICA

STEAM JACKETED KETTLES

DC Norris direct steam kettles are designed for the cooking and/or mixing of a wide range of food products, including soups, casseroles, sauces and preserves. With custom designs to suit each customers individual requirements; kettles are available with a huge range of features and accessories. Kettles can be integrated into existing processes by utilizing the range of outlet options that can be fitted to the standard outlet in the base of the kettle.

KETTLE FEATURES

- Standard sizes from 80 to 500 gallon (custom sizes made to order)
- Inclined scraping type agitator which has patented scoop-type scrapers with replaceable, heat resistant, food approved plastic blades.
- Steam jacket operates up to 105psi
- Kettles manufactured in stainless steel grade
- 316L for all food contact parts and type 304 for all other parts
- Kettles are manufactured to ASME VIII Div 1
- Split steam jacket available for cooking small batches
- Insulated and clad in a stainless steel sheath
- Standard internal sanitary finish of 180 grit
- External surfaces have a semi-deluxe buff off bead blast finish

CUSTOM OPTIONS

- Jet Cook™
- Steam Injectors
- High Shear Mixer
- Tilt Out Agitator
- Tilting kettle
- Recipe Management System
- Load Cells
- Braising Bar
- Drop In Sieve
- Outlet Valves
- Access Platform



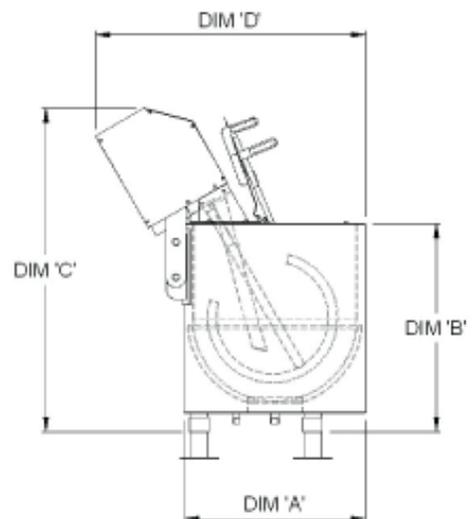
CAPACITY (GALLONS)	DIM A	DIM B	DIM C	DIM D
80	35"	41"	63"	53"
125	42"	46"	70"	59"
200	48"	49"	75"	65"
300	54"	55"	83"	70"
400	60"	63"	89"	76"

CONNECTION SIZES:

80 GAL	1"	125 GAL	1"
200 GAL	1.5"	300 GAL	1.5"
400 GAL	1.5"		



CAN BE ADJUSTABLE FOOT, LOAD CELL PLATE OR TO SUIT CUSTOMER INSTALLATION



READY 2 COOK KETTLE

80 gallon tilting steam jacketed kettle complete with framework and control panel.

The DC Norris Ready 2 Cook Kettle is a new design offering all the advanced processing technology of our standard steam jacketed kettles as well as a quick and simple production start up. Simply connect to your site facilities (steam, power and water) and use. This is a must have piece of equipment for all food producers - it can be used alongside bigger kettles for additional production capacity, recipe testing or as an easy first step up to industrial cooking.

- Sizes:** 80 / 132 gallon (custom sizes available)
Interior: Type 316 stainless steel with machine polished 180 grit sanitary finish.
Exterior: Type 304 stainless steel with a semi-deluxe buff finish
Controls: Control panel with features for water batching, temperature control, timings, simmering and discharge valve

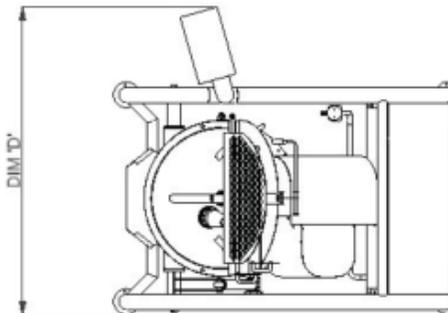
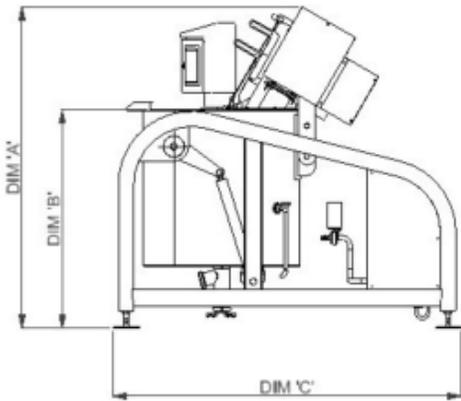


READY 2 COOK FEATURES

- Jacket designed and stamped for 101.5 psi / 7 bar steam pressure
- Kettle exterior has straight cylindrical cladding and closed in base filled with insulation material
- Variable speed inclined agitator with patented scoop-type scraping shovels and replaceable heat resisting food approved plastic blades
- Kettle vortex breaker to give enhanced mixing (with temperature probe)
- Kettle mounted on heavy-duty tubular stainless steel frame on pivots supported on nylon bearing blocks.
- Manufactured to USDA, FDA, ASME, UL and NSF standards

CUSTOM OPTIONS

- Jet Cook™
- Virtual Chart Recorder
- Steam injectors
- Outlet valves
- High shear mixer
- Drop in sieve
- Tilt out agitator
- Recipe Management System
- Load cells
- Braising bar
- Gantries



CAPACITY (GALLONS)	KETTLE DIAMETER (INTERIOR)	DIM A	DIM B	DIM C	DIM D	STEAM REQUIREMENTS	STEAM NPT	CONDENSATE OUTLET NPT	PRODUCT OUTLET
80	31.5"	72.52"	49.21"	78.74"	64.43"	400LBS/HR @45 psi	1"	1"	3"
132	36.54"	80.31"	56.70"	84.65"	66.26"	600 LBS/HR @45 psi	1.5"	1"	3"

WOK STYLE BRAISING PAN

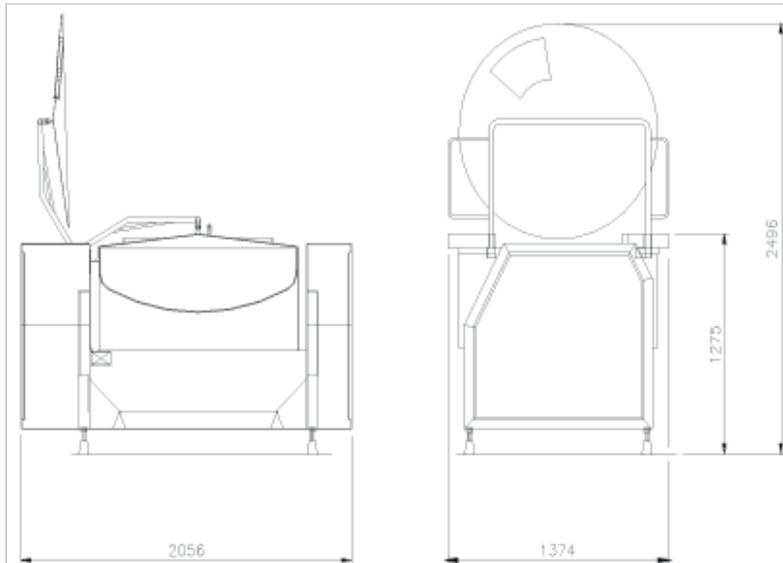
High temperature braising pan used for frying/cooking/simmering – ideal for small batch ethnic/ready meal products. The DC Norris Model 2700 Wok is a versatile, high performance steam jacketed braising pan, capable of reaching high temperatures in half the time of conventional kettles.

MODEL 2700 WOK FEATURES

- All stainless steel construction
- Up to 7 bar steam pressure
- Up to 165°C cooking temperature
- Programmable agitation
- 150 liter capacity (other sizes available on request)
- Easy remove agitator
- Insulated bowl
- Stainless steel or plastic blades
- Heat shields
- Pouring lip
- CE compliant
- PD5500 or ASME VIII Div 1 Certified
- Typical Boiling Time - ambient to boiling 6 mins approx. (6 bar steam)

CUSTOM OPTIONS

- Temperature logging
- Tilt both ways (low/high risk)
- Variable speed
- Thermal oil heated option



	REQUIREMENT	CONNECTION
Voltage	45 VAC 3 PHASE & NEUTRAL 25 AMPS	20MM
Steam	300 KG/HOUR @6BAR	1.5" BSP
Air	13.5L/MIN @6 BAR	8MM

HEIGHT	WIDTH	LENGTH	WEIGHT (KG)
2496 LID OPEN	1374	2056	750

STEAM & GAS BRATT PANS

Traditional rectangular high-temperature steam Bratt Pan, designed for shallow frying, braising, poaching and boiling or can be used as a griddle. The DC Norris bratt pan is very popular for cooking ethnic style foods

BRATT PAN FEATURES

- 45 or 80 gallon capacity
- 316 st/st contact parts, other parts 304 st/st
- 135 PSI steam jacket (Thermal oil option)
- PD5500 or ASME VIII Div 1 Certified
- Manual or auto tilt
- Pouring lip
- Tilt both ways (High & Low Risk)
- Heat shields

CUSTOM OPTIONS

- Load cells
- Hand held temperature probe
- Temperature display
- Lid



ROOT VEGETABLE COOKER

Vegetables such as potato, carrots and beetroots are tipped into our continuous cooker and are moved through a chamber containing filtered dry steam delivered by multiple steam infusion nozzles.

Temperature probes situated in the chamber ensure an even temperature is maintained throughout the chamber.

Our specially designed perforated Auger ensures the steam is kept in contact with the vegetables at all times, and gently transfers them through the chamber.

The system also has individually controlled temperature zones for more sensitive products such as potatoes that need a gentler heating dependant on the variety.

The system can be easily programmed via our HMI to cater to a variety of product sizes, and recipes can be stored. Virtual Chart Recorder is available for batch traceability.



SOUS VIDE COOK TANK

DC Norris North America offers a range of cook tanks to suit every application. The CT range of cook tanks offer accurate temperature control, with user-friendly automated recipe control systems that accurately control and monitor all stages of the process, to ensure safe, repeatable and reliable delivery of a cook-chilled product that meets the exacting demands of the FSMA.

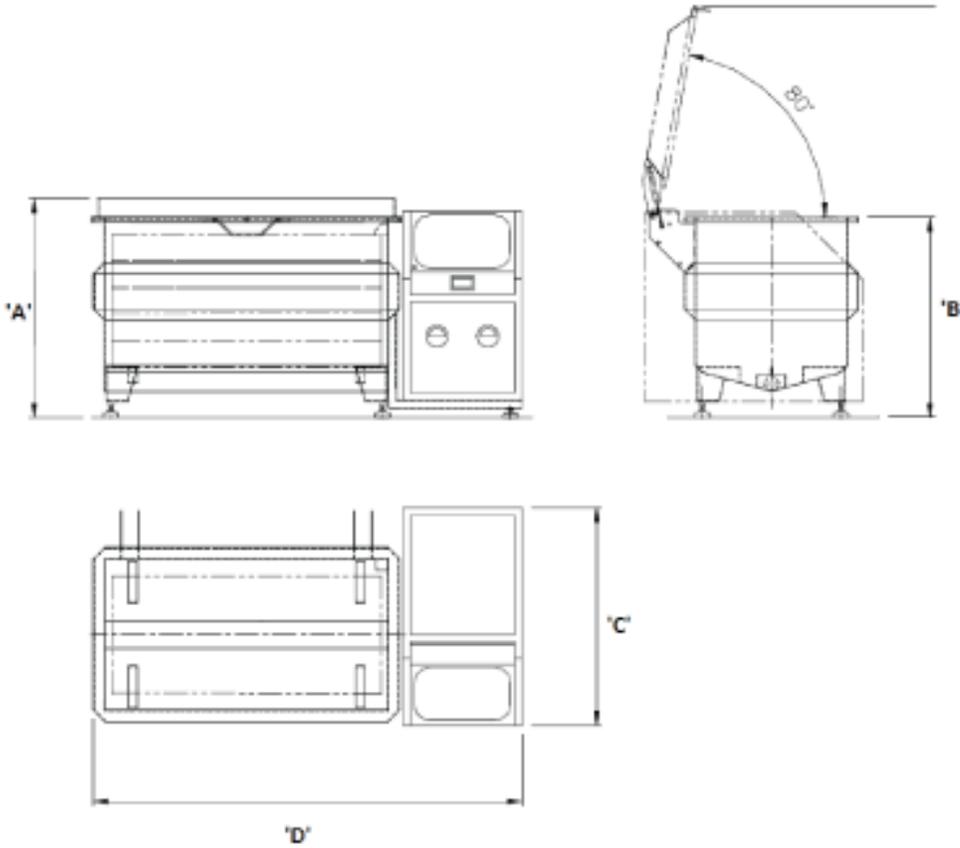


SOUS VIDE COOK TANK FEATURES

- Accurate temperature control
- All stainless steel construction
- Touch screen HMI & PLC control
- Simple in operation to provide for consistency and repeatability
- Data capture
- Alarm functions

EQUIPMENT CAPACITIES

- CT-5 600lbs
- CT-10 950lbs
- CT-20 1900lbs



MODEL	DIM A	DIM B	DIM C	DIM D
CT-5	45"	41"	45"	79"
CT-10	45"	41"	45"	90"
CT-20	45"	41"	45"	167"

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

The processing equipment manufactured by DC Norris leads the global food production industry. So too, do our teams. Our commitment to partnership with our clients is what truly drives global food cultures forward. Together, we innovate to feed the world the best foods possible and to make continual strides in convenience and accessibility by improving efficiency, lowering cost, and minimizing environmental impact.

DC Norris North America

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