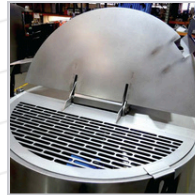


80-250 Gal | Tilting & Static

READY 2 COOK KETTLE



Hinged Double Lid



Variable Speed Agitator / Lift & Fold Scraping Shovels / Blades



HMI Touch-Screen Control

The Ready-2-Cook Steam-Jacketed Kettle range has been designed to give manufacturers a simple route to food production, while offering the high-quality build standards you would expect from DCN. The system is ready to start cooking with minimal installation and training required. The Ready-2-Cook Kettle is available as a tilting or static version and is ideal for cooking a wide range of food and beverage products.

READY 2 COOK KETTLE UTILITIES & SPECS



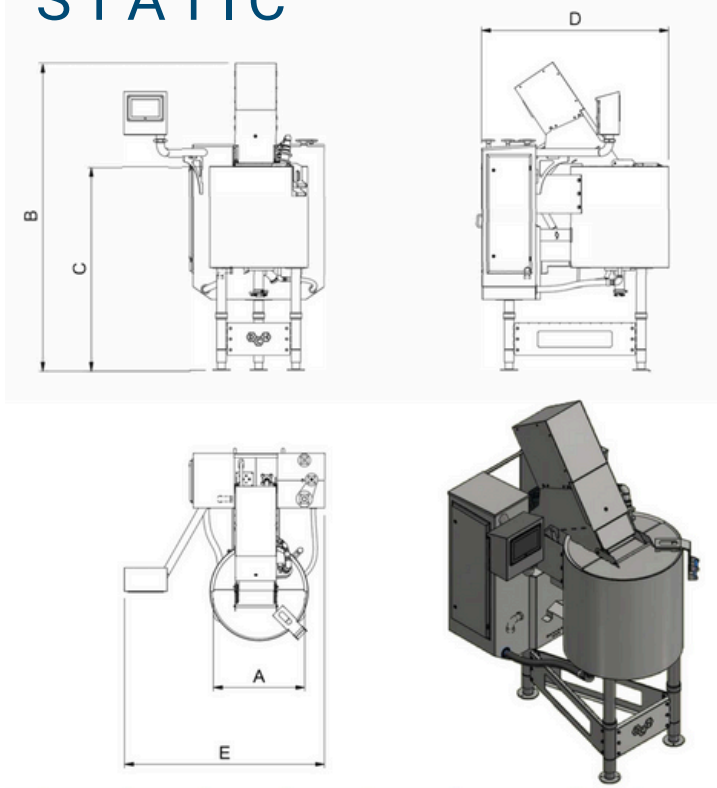
MODEL	Steam (lbs/hr @7bar)	Steam Connection	Condensate Outlet	Product Outlet
300 Static	612	1 - 1/2"	1"	3"
500 Static	1056	1 - 1/2"	1"	3"
750 Static	1377	1 - 1/2"	1"	3"
1000 Static	1745	1 - 1/2"	1"	3"
300 Tilting	612	1 - 1/2"	1"	3"
500 Tilting	1056	1 - 1/2"	1"	3"

CAPACITY
80 Gal
130 Gal
200 Gal
250 Gal
80 Gal
130 Gal

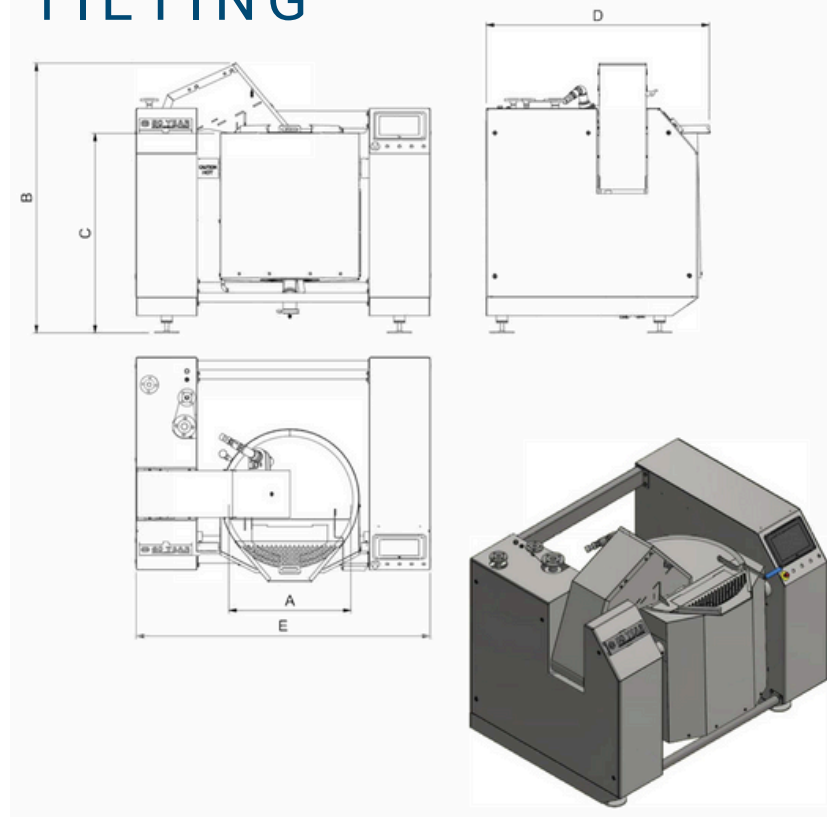
SCAN OR CLICK TO TALK TO A DCN EXPERT



STATIC



TILTING



STATIC MODEL	A Kettle Diameter Interior (in)	B Overall Kettle Height (in)	C Kettle Height (in)	D Depth (in)	E Overall Width (in)
300	34	112	75	69	74
500	38	112	75	74	74
750	46	112	75	78	74
1000	53	112	75	82	76

TILTING MODEL	A Kettle Diameter Interior (in)	B Overall Kettle Height (in)	C Kettle Height (in)	D Depth (in)	E Overall Width (in)
300	32	70	52	59	76
500	37	78	58	59	79

SCAN OR CLICK TO TALK TO A DCN EXPERT



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