

The specialist of cooking

CAPIC INDUSTRIES

■ FOOD PROCESSING INDUSTRIES ■



Cooker with tilting basket

To cook, blanch,...

Tank's capacities: 250, 500, 1000 or 1500 liters.

Basket's capacities: 100, 250, 500 or 750 liters.

Energy : Steam, Electricity, gas.

Overall dimensions:

Type	Length	Width	Height with baskets tilted
500	1550	1550	2150
1000	1580	2490	2410
1500	1680	2490	2610



Cooker type 500

To cook and chill,... Pasta, rice, seafood...



Cooker and chiller type 1000



Overall dimensions:

Type	Length without loading set	Length with loading set	width
Compact CR250	1 800	2 320	1 090
Compact CR500	2 450	3 840	1 400
Compact CRR500	3 580	4 970	1 400
Inline CRR1000	4 110	5 570	2 490
Inline CRR1500	4 420	6 080	2 490

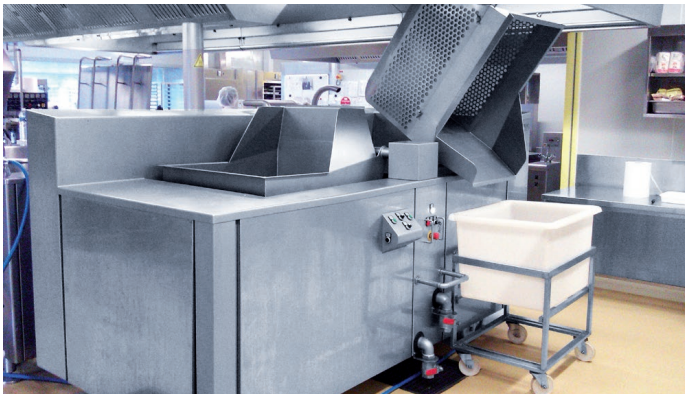
Up to 70 % of water & energy savings!

A « sustainable development » concept

- Improved working conditions.
- Energy savings.
- Water savings.
- Regularity of finished products.



Compact CR250 type



Compact CR500 type

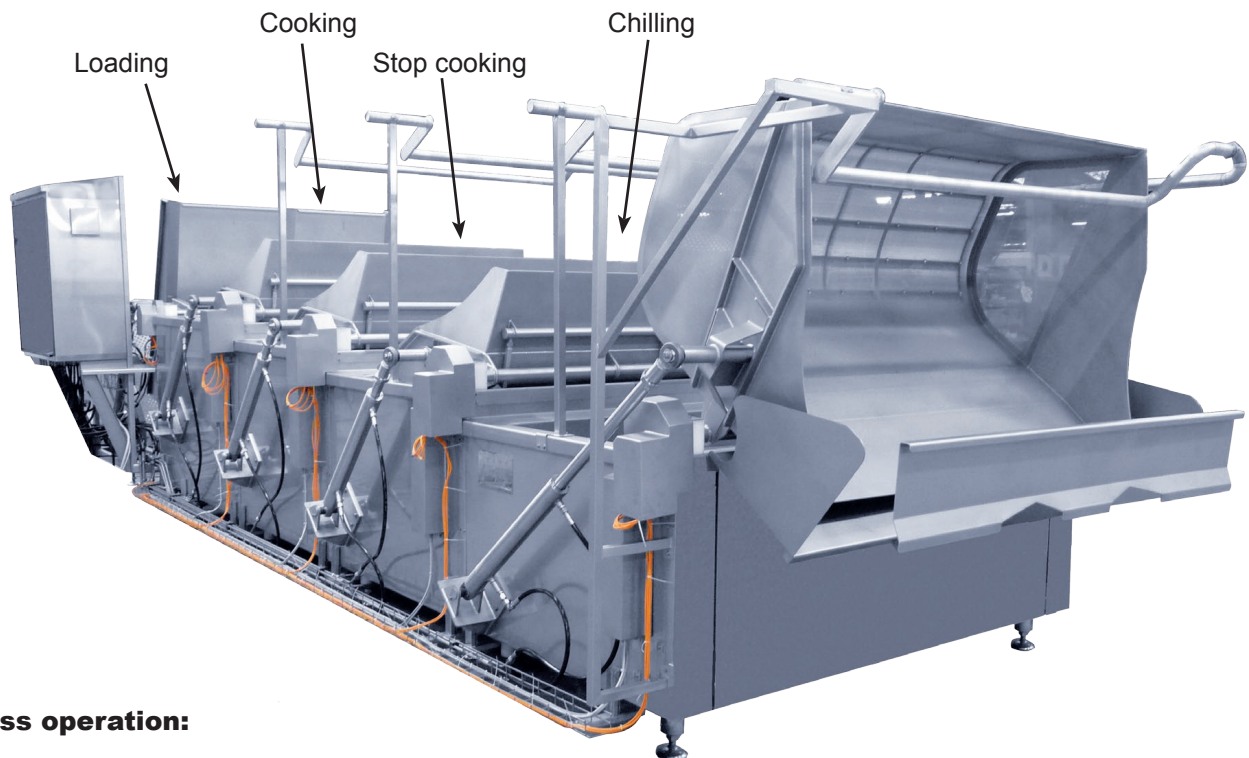
Capacity according to type.

For example:

- Pasta : 150 to 1500 Kg/hour
- Rice : 80 to 800 Kg/hour

Possible chilling down to 4°C according to the configuration of production lines.

Automated cooking/chilling line with secure access.



Process operation:

When the production line is secure and working: Water levels and temperatures are managed automatically. The operator places the trolley(s) into the loader and gets out of the secure area. Loading of the first basket in the cooking tank starts automatically, according to the selected recipe.

By the end of cooking, the first basket is tilted to pour products

into a second basket in a pre-chilling tank (in order to stop cooking). After a defined time, this second basket is tilted itself to pour products into a third basket in a chilling tank. A fourth tank can be added to chill products down quicker, according to processor's needs. At the end of process, finished products are collected in trolleys or on a vibrating conveyor.



Cooking / Chilling line - type 1000



Cooking / Chilling line - type 1500

Boiling kettles With fixed tanks

For cooking, pasteurising, blanching...

500 to 2000 litres (and more).

Characteristic:

Robust construction.
Tank with rounded corners.
Improved insulation.
Counterbalanced lid. Drainage tap (2 above 1000 litres capacity).
Wall-mounted control panel.
Steam, gas or electric.

Options:

Program controller.
Temperature probe.
Temperature recorder.
Pneumatically operated lid.
Perforated baskets (base or side opening).

Main points:

- Simplicity
- Strength
- Accurate control



Cooking basket suitable for all products.



Form specially adapted for shellfish, shrimps, ... Very fast temperature rise.

Overall dimensions : Standard equipment.

CAPACITY (L)	EXT. DIM. (mm)			DIM. OF VAT (mm)		
	Length	Depth *	Height	Length	Depth	Height
500	1500	1250	1000	1000	950	600
700	1900	1250	1000	1400	950	600
1000	2430	1250	1000	1930	950	600
1500	3390	1250	1000	2890	950	600
2000	3390	1250	1100	2890	980	700

* 1350 for gas. Encombrement vanne de vidange + 225 mm
All capacities and special modifications available on request.



1000 L kettle
(and more) with
2 drainage valves



Bratt pan kettle High capacity with scraping arm

Our bratt pan kettles are fully adapted to mark and braise meat and to brown vegetables...

Two references:

- 1100 model with a bottom surface of 1 m²
Useful capacity of tank: 280 L - Heating Power: 36 KW
- 1300 model with a bottom surface of 1.3 m²
Useful capacity of tank: 380 L - Heating Power: 48 KW

Boiling kettles With tilting hemispherical tanks

**For blanching, browning,
cooking, cooling...**

200 to 500 litres (other capacity please contact us).
With or without scraper arm

For sauces, meat-based dishes, vegetables, pasta, desserts, speciality dishes, a wide range of mixtures,...

Main points:

- Strength
- Accurate control
- Uniformity when cooking

CAPIC's boiling kettle with its hemispherical tank and double jacket allows fast, risk-free, uniform cooking.

The design of the kettle body and the supporting tubular frame facilitates cleaning and hygiene.

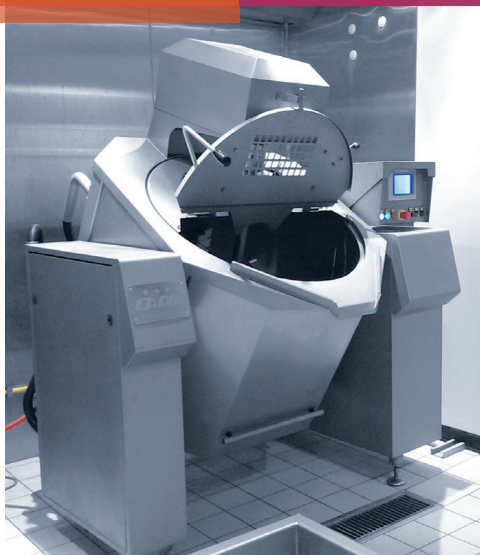
The body's eccentric axis of rotation allows complete emptying into a standard container 700 to 750 mm high (steady tilting action can be stopped in any position).

Heating: steam. Pressure from 2 to 6 bars.
Alternative: steam generation by gas heating or separate electric generator.

Options: Drainage tap, water meter, scraper arm, cooling, temperature controls, traceability software.



Capacity (L)	External dimensions (mm)						Dimensions of vat (mm)	
	with vertical scraper arm			with removable scraper arm			Ø	Height
	Length	Depth	Height	Length	Depth	Height		
200	1660	1440	1910	2100	1440	2450	750	625
300	1780	1440	1980	2100	1440	2450	880	690
400	1850	1530	2015	2100	1530	2450	950	775
500	1890	1530	2110	2100	1530	2450	1000	850



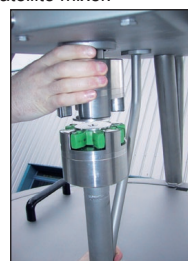
Clamping device for the scraper arm and satellite.



Inclined, removable scraper arm and satellite mixer.



Vertical, reinforced scraper arm supported at bottom of tank..



Cellules EFC

**For steaming, smoking,
cooking, pasteurising...**

With vertical air flow.

Capacity: From 1 to 12 trolleys.

Construction in modular panels. Rigid floor: limits distortion and allows the unit to be installed on feet. Entry and exit doors (depending on installation). Dual speed, high performance ventilation system (with turbine for each trolley) optimises cooking uniformity. Automatic management of cooking process by programme controller. Different types of trolleys according to the products.

Heating: by electric elements or steam fed heat exchanger. Saturated steam cooking by independent electric steam generator or from factory supply.

Main options: Water atomisation, water sprinkler, automatic cleaning, traceability systems.



■ Example :
1 cellule 12 trolleys



■ Example :
1 cellule 1 trolley

Main points:

- Product uniformity
- Performance
- Reliability

Cellule 45

Steam cooking.

Width 1060 (+300 for control panel),
depth 1200, height 2340.

Electric heating 30 kW.

Dual speed ventilation. Vertical
air flow. Maximum temperature
130°C.

Capacity: Trolley 600x800 for
from 6 to 10 levels racks.

Options: smoke generator and
humidity control.



Cellule 70

Roasting.

Width 1360 (+300 for control panel),
depth 2435, height 2230.

Electric heating 54 kW.

Alternating, horizontal air flow.
Maximum temperature 250°C.

Capacity: Trolley 1200x800 for
from 6 to 12 levels (2 racks
60x800 per level).

Option: Humidity control.



Tunnel

Cooking unit, pasteurization unit or braising unit.

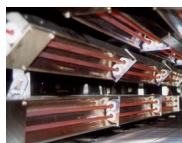
• Braising by infra-red

Continuous or static.

Radiant heating :



Radiant heating
on 1 side



Radiant heating
on 3 sides.

Power: Gas or électrique.

Characteristic:

- Dimensions according to output required (modular design).
- Adjustable positioning of infra-red heaters.
- Conveyor with adjustable speed.
- Easy access for cleaning and maintenance.

• Continuous heating by forced air

Dimensions according to output required (modular design).

Heating:

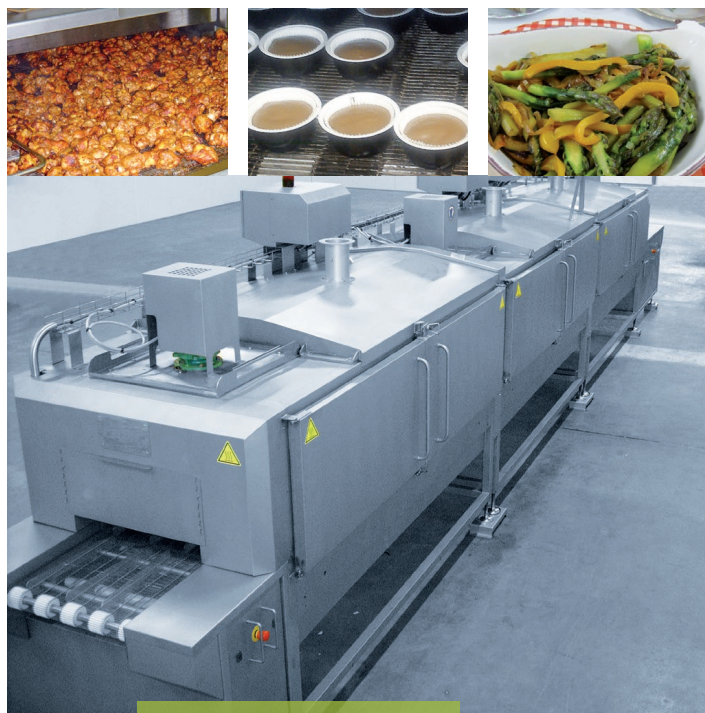
- Heated air up to 250°C
- Steam injection
- combined (heated air + steam)

Power: Electrique and/or steam.

Characteristic:

Cooking air is set in motion by a ventilation unit placed at the front and upper extremity of the module.
Pulsed and channeled, air is heated by electric resistances or by steam, before entering the cooking zone and being pulsed again.

Combination: with an infra-red module or a grill marking.



Grilling !

Continuous, by direct contact. Important production output on a 600mm (length) conveyor.
Electric power.



A spirit, a team, a skill



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The equipments presented in this documentation are manufactured in Brittany-France by CAPIC.
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