

TECHNICAL DATA SHEET

ELECTRIC POT WITH SCRAPER AMCE50A

The motorized tilting kettle allows processed food to be discharged directly into carts or containers. It is equipped with motorized scrapers and Teflon blades to prevent food from sticking during the cooking process, ensuring automatic and homogeneous production. Ideal for all types of doughs, creams, or sauces, with precise temperature and processing time control. It features a fully touch-controlled command panel, an acoustic alert system, and automatic discharge through the digital display..



TECHNICAL SPECIFICATIONS:

- Constructed from AISI 304 stainless steel.
- Lid with shock absorbers for easy opening. Equipped with wheels for easy movement.
- Heating system with stainless steel armored electric resistances, immersed in thermal oil.
- Three operating modes: continuous rotation in the same direction, rotation with pause, reverse rotation, and automatic bowl positioning for emptying.
- Mixing paddle with removable Teflon scrapers for easy cleaning.
- Built in compliance with CE standards.
- Temperature range: 40°C to 160°C.
- Recipe book integrated into PLC with programmable touchscreen.
- Option to generate sanitary process control data logs (Industry 4.0 compatible).
- Optional 2" drain tap for sauces, creams, or liquid foods.
- Optional shower tap with hose.
- Optional fixed bowl filling tap on the worktop.

MODEL: **AMCE50A**

DIMENSIONS: LENGT 1320mm. / WIDTH 831 mm. / HIGH 1128 mm.

RESISTANCE POWER: 6 KW.

MOTOR POWER: 1,1 KW.

CAPACITY: 50 L.

VOLTAGE: 380/400V.

DIMENSIONES



PESO APROX. 247 Kg.
CONEXIÓN ELÉCTRICA: 400v, 3N, 50/60

The company reserves the right to make technical modifications without prior notice.

www.inhospaan.com

V1.0 – 2021/06/11