

# TECHNICAL DATA SHEET

## ELECTRIC POT WITH SCRAPER

### AMCE150A

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



### TECHNICAL SPECIFICATIONS:

- Constructed from AISI 304 stainless steel.
- Lid with shock absorbers for easy opening. Equipped with wheels for mobility.
- Heating system with stainless steel armored electric resistances, immersed in thermal oil.
- Three operating modes: continuous rotation (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.
- Integrated recipe book in PLC with programmable touchscreen.
- Option to generate process data logs for sanitary control (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: **AMCE150A**

**DIMENSIONS:** LENGT 1714 mm. / WIDTH 1141 mm. / HIGH 1296 mm.

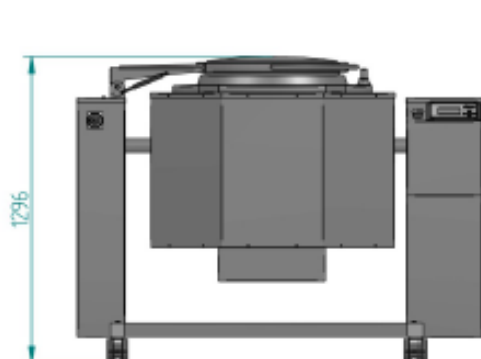
**RESISTANCE POWER:** 18 KW.

**MOTOR POWER:** 1,1 KW.

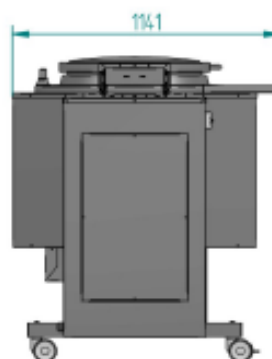
**CAPACITY:** 150 L.

**VOLTAJE:** 400V III.

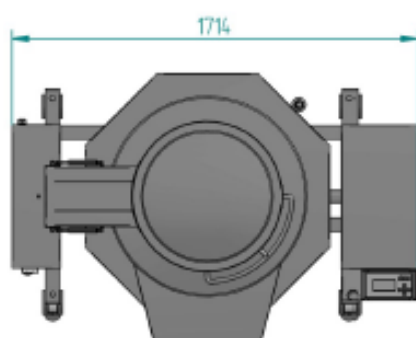
## DIMENSIONES



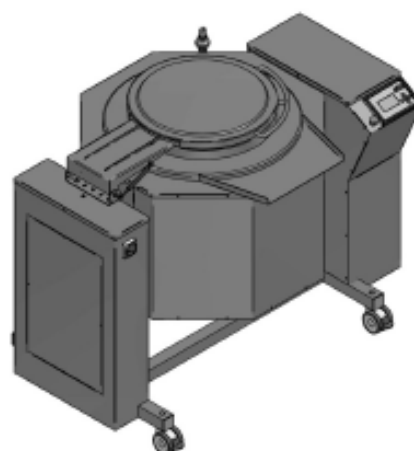
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

**PESO APROX. 328 Kg.**  
**CONEXIÓN ELÉCTRICA: 400v, 4N, 50/60**

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

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