

TECHNICAL DATA SHEET

ELECTRIC POT WITH SCRAPER

AMCE300A

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



EE320

TECHNICAL SPECIFICATIONS:

- Constructed from satin-finished AISI 304 stainless steel.
- Lid with shock absorbers for easy opening.
- 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: **AMCE300A**

DIMENSIONS: LENGTH 1856 mm. / WIDTH 1250 mm. / HIGH 1330 mm.

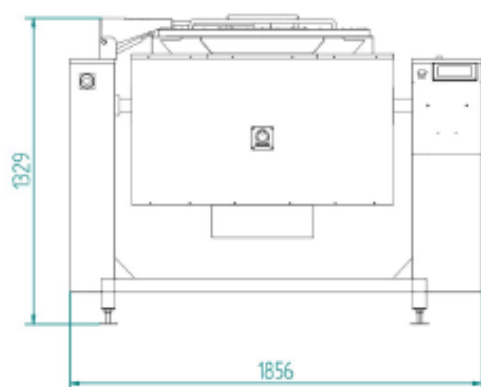
RESISTANCE POWER: 30 KW.

MOTOR POWER FOR BLADES: 1,1 KW.

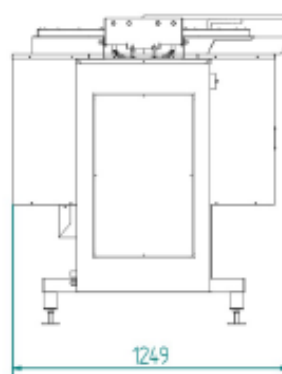
CAPACITY: 300 Litros.

VOLTAJE: 380/400V

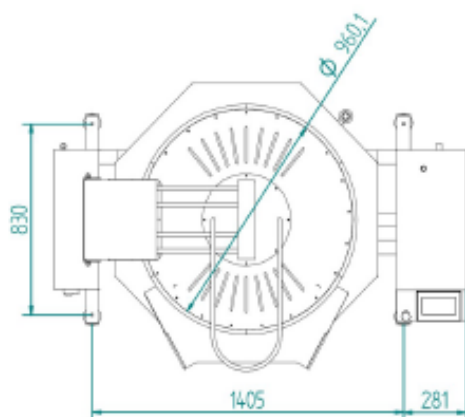
DIMENSIONES



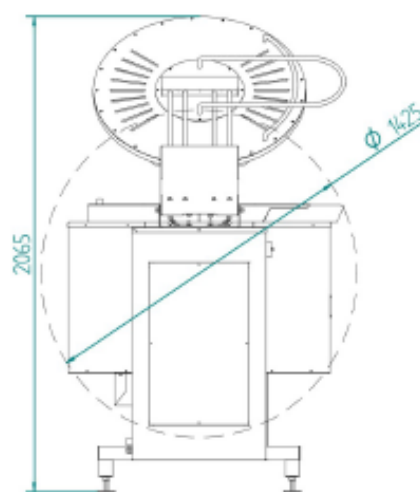
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA LATERAL
TAPA ABIERTA

PESO APROX. 590 Kg.
CONEXIÓN ELÉCTRICA: 400v, 3N, 50/60

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

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V1.0 – 2022/02/03