

DATA SHEET

GAS POT WITH SCRAPER

AMCG100A-GAS

The motorized tilting kettle allows processed foods to be discharged directly into carts or containers. It features motorized scrapers with Teflon-coated paddles to prevent the product from sticking during cooking, ensuring automatic, consistent, and homogeneous production. It is ideal for all types of doughs, creams, and sauces, with precise temperature and processing time control. The unit includes a fully touchscreen control panel, audible alerts, and automatic discharge via the digital screen.



TECHNICAL SPECIFICATIONS:

- Made of AISI 304 stainless steel.
- Double-walled stainless steel kettle.
- Heating through automatic burners that heat a thermal oil chamber.
- Three operating modes: continuous rotation in the same direction, rotation with pause, reverse rotation, and automatic kettle positioning for discharge.
- Stirring paddle with Teflon scrapers, removable for easy cleaning.
- Wheels for mobility.
- Built according to CE standards.
- Temperature range from 40°C to 160°C.
- Stainless steel lid with easy-opening dampers.
- Adjustable speed, up to 90 rpm.
- Motorized tilting kettle discharge controlled via the main control panel.
- PLC recipe book with programmable touchscreen.
- 2" discharge tap for sauces, creams, or liquid foods (optional).
- Spray tap with hose (optional).
- Fixed kettle filling tap on the countertop (optional).

MODEL: AMCG100A-GAS

DIMENSIONS: LENGT 1514 mm. / WIDTH 1143 mm. / HIGH 1223 mm.

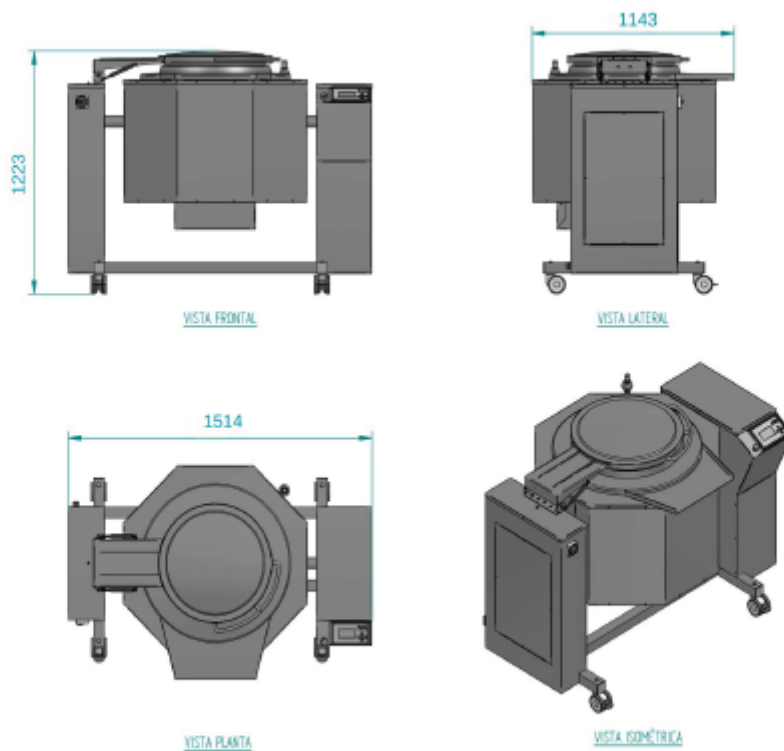
BURNER POWER: 37 Kw

ENGINE POWER: 1,1 KW

CAPACITY: 100 L.

VOLTAJE: 380/400V

DIMENSIONES



PESO APROX. 247 Kg.
CONEXIÓN ELÉCTRICA: 380/400V

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

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V1,0 – 2021/02/03