

DATA SHEET

GAS POT WITH SCRAPER

AMCG150A-GAS

The motorized tilting kettle allows the 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 fully automatic and homogeneous production. It is ideal for any type of doughs, creams, or sauces with precise temperature and processing time control. The machine is equipped with a fully touchscreen control panel, acoustic alert system, and automatic discharge via the digital screen.



TECHNICAL SPECIFICATIONS:

- Made of AISI304 stainless steel.
- Kettle with double-walled stainless steel construction.
- Heating through automatic burners that heat a thermal oil chamber.
- Three working positions: continuous rotation in the same direction, rotation with pauses, reverse rotation, and automatic kettle positioning for discharge.
- Stirring paddle with Teflon scrapers, removable for easy cleaning.
- Equipped with wheels for mobility.
- Built according to CE standards.
- Temperature range from 40°C to 160°C.
- Stainless steel lid with easy-open shock absorbers.
- Adjustable speed, maximum 90 rpm.
- Motorized tilting kettle controlled via main control panel.
- PLC recipe book and programmable touchscreen.
- 2" drain tap for sauces, creams, or liquid foods (optional).
- Shower tap with hose (optional).
- Fixed filling tap for the kettle on the countertop (optional).

MODEL: AMCG150A-GAS

DIMENSIONS: LENGT 1718 mm. / WIDTH 1243 mm. / HIGH 1223 mm.

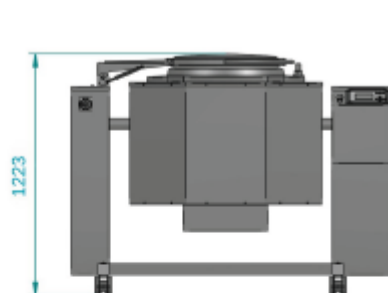
BURNER POWER: 37 Kw

POWER ENGINE: 1,1 KW

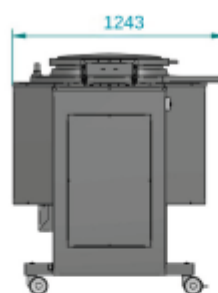
CAPACITY: 150 L.

VOLTAJE: 380/400V

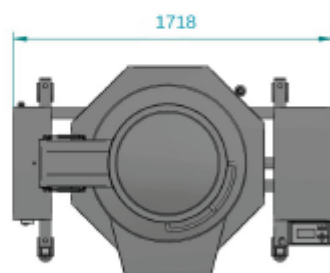
DIMENSIONES



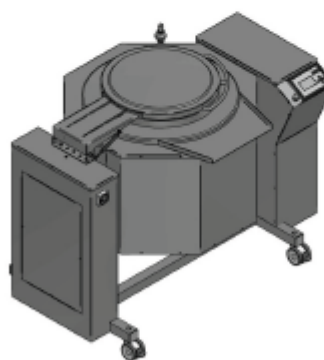
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

PESO APROX. 290 Kg.
CONEXIÓN ELÉCTRICA: 380/400V

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

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