

DATA SHEET

GAS POT WITH SCRAPER

AMCG200A-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 via automatic burners that heat a thermal oil chamber.
- Three working modes: continuous rotation (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, up to 90 rpm.
- Motorized tilting kettle controlled via the main control panel.
- PLC recipe book with programmable touchscreen.
- 2-inch 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: AMCG200A-GAS

DIMENSIONS: LENGT 1914 mm. / WIDTH 1443 mm. / HIGH 1223 mm.

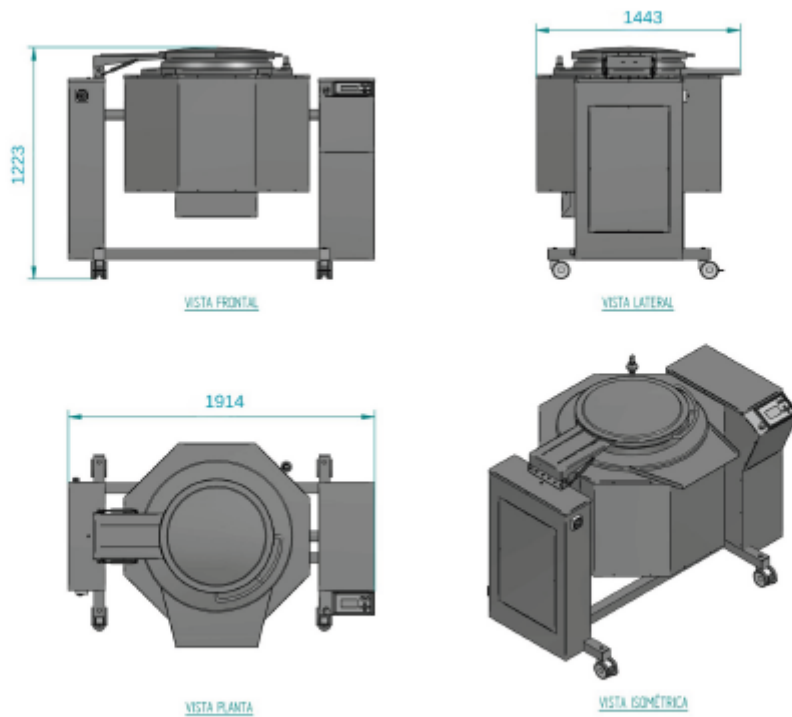
POWER BURNER: 40 Kw + 40 Kw.

POWER ENGINE: 1,1 KW

CAPACITY: 200 L.

VOLTAJE: 380/400V

DIMENSIONES



PESO APROX. 328 Kg.
CONEXIÓN ELÉCTRICA: 380/400V

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

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