

DATA SHEET

GAS POT WITH SCRAPER

AMCG300A-GAS

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. It is suitable for all types of doughs, creams, or sauces, with precise control over temperature and processing time. The machine is equipped with a fully touchscreen control panel, acoustic alert system, and automatic discharge controlled through the digital display.



TECHNICAL SPECIFICATIONS:

- Fabricated in AISI304 stainless steel.
- The kettle is made of double-walled stainless steel.
- Heating is provided by automatic burners that warm a thermal oil chamber.
- Three operating modes: continuous rotation in the same direction, rotation with pauses, and reverse rotation, with automatic positioning of the kettle for discharge.
- Stirring paddle with Teflon scrapers, removable for easy cleaning.
- Constructed according to CE standards.
- Temperature range from 40°C to 160°C.
- Stainless steel lid with soft-open dampers.
- Adjustable speed, up to 90 rpm.
- Motorized tilting kettle controlled from the main control panel.
- Recipe book in PLC with programmable touchscreen.
- Optional 2" discharge tap for sauces, creams, or liquid foods.
- Optional shower tap with hose.
- Optional fixed filling tap for the kettle on the countertop.

MODEL: AMCG300A-GAS

DIMENSIONS: LENGT 2120 mm. / WIDTH 1650 mm. / HIGH 1440 mm.

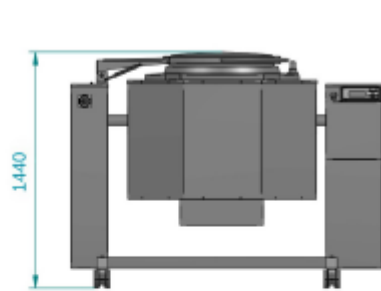
POWER BURNER: 40 Kw + 40 Kw.

POWER ENGINE: 1,1 Kw.

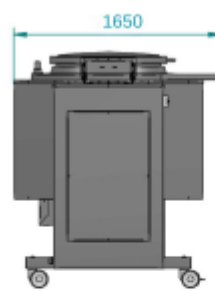
CAPACITY: 300 L.

VOLTAJE: 380/400V.

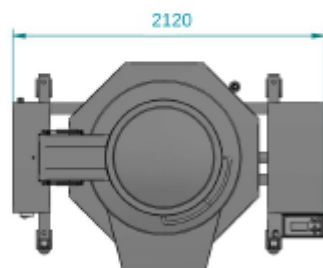
DIMENSIONES



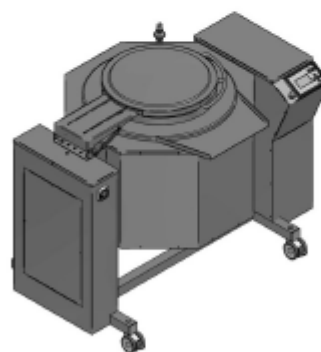
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

PESO APROX. 480 Kg.
CONEXIÓN ELÉCTRICA: 280v, 2N, 50/60

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

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