

DATA SHEET

GAS POT WITH SCRAPER

AMCG500A-GAS

The motorized tilting kettle allows processed food to be discharged directly into carts or containers. It features motorized scrapers with Teflon blades, preventing the product from sticking during cooking and ensuring automatic and uniform production. It is suitable for all types of doughs, creams, or sauces, with precise control of temperature and processing time. It has a fully touchscreen control panel, audible alerts, and automatic discharge through the digital screen.



TECHNICAL SPECIFICATIONS:

- Made of AISI304 stainless steel.
- Kettle made of double-walled stainless steel.
- Heating through automatic burners that heat a thermal oil chamber.
- Three working positions: continuous rotation in the same direction, rotation with pause, reverse rotation, and automatic kettle positioning for emptying.
- Stirring paddle with Teflon scrapers, removable for cleaning.
- Built according to CE standards.
- Temperature range from 40°C to 120°C.
- Stainless steel lid with easy-open dampers.
- 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 kettle filling tap on the countertop (optional).

MODEL: AMCG500A-GAS

DIMENSIONS: LENGT 2120 mm. / WIDTH 1845 mm. / HIGH 1440 mm.

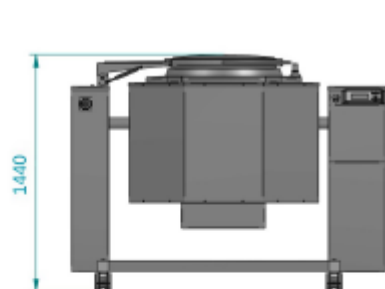
POWER BURNER: 40 Kw + 40 Kw. (Caloric).

POWER ENGINE: 1,1 KW

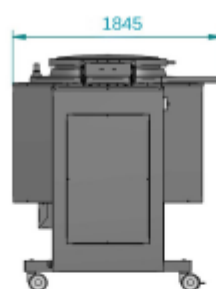
CAPACITY: 500 L.

VOLTAJE: 380/400V

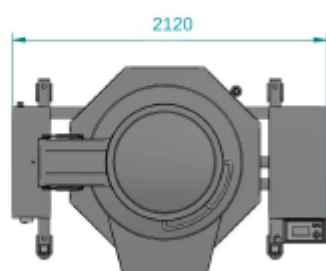
DIMENSIONES



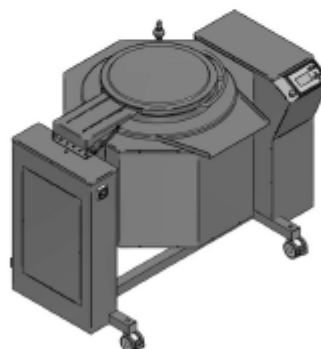
VISTA FRONTAL



VISTA LATERAL



VISTA PLANTA



VISTA ISOMÉTRICA

PESO APROX. 580 Kg.
CONEXIÓN ELÉCTRICA: 380/400V

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

www.inhospa.com

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