DCNORRIS

STEAM JACKETED KETTLE

Inclined Agitator

DCN direct steam kettles are designed for the cooking and/or mixing of a wide range of food products, including soups, casseroles, sauces and preserves. With bespoke designs to suit each customers individual requirements; kettles are available with a huge range of features and accessories. Kettles can be integrated into existing processes by utilising the range of outlet options that can be fitted to the standard outlet in the base of the kettle. These include manual or automatic ball/butterfly valves and EHeDG certified, air operated flush fitting drop down valves.

Kettle Features

- Standard sizes from 300 to 1500 litres (custom sizes made to order)
- Inclined scraping type agitator which has patented scoop-type scraper shovels with replaceable, heat resistant, food approved plastic blades
- Steam jacket operates up to 7 bar – supplied from two steam connections on either side of kettle to provide even heat distribution
- Kettles manufactured in stainless steel grade 316 for all food contact parts and type 304 for all other parts
- Kettles are available to ASME VIII Div 1
- Designed and constructed to PED
- Split Jacket available for cooking small batches
- Supported on three or four legs (depending on size)
- Insulated and stainless steel sheathed
- Standard internal sanitary finish of 180 grit
- External surfaces have a semi-deluxe buff or bead blast finish (or to customers specification)

Options:

- Jet Cook System
- High Shear Mixer
- Tilt Out Agitator
- Recipe Management System
- Virtual Chart Recorder
- Load Cells
- Braising Bar
- Drop In Sieve
- Outlet Valves
- Access Platform

options

MADS

Multiple Aperture Discharge System (MADS) is a solution for removing liquids/fats from products during the initial cooking process to improve particulate integrity, flavour and texture.
During the processing of caramelising onions, a large amount of water is given up by the onions, which traditionally sits on the bottom of the vessel and causes the onions to boil rather than braise. This is also undesirable with meats when the customer is looking for a seared look and texture.
The liquid is drained through the base of the vessel and can be collected and added back to the product with starch if a sauce-style product is required.

RECIPE MANAGER

Recipe Manager Software package provides a simple-to-use and flexible method of controlling a recipe-driven production process.
The user-friendly system allows customers to create ingredient listings, step-by-step procedural recipes and user access security
with all recipes stored to a relational database.
Data collected includes ingredient addition stages, temperatures, shear and timings. These can be programmed into Recipe Manager Software ensuring repeatability every time. The system maintains full records of kettle yields, allowing barcode identification from preparation through to packaging, and ensures all HACCP controls are met.

BRAISING BAR

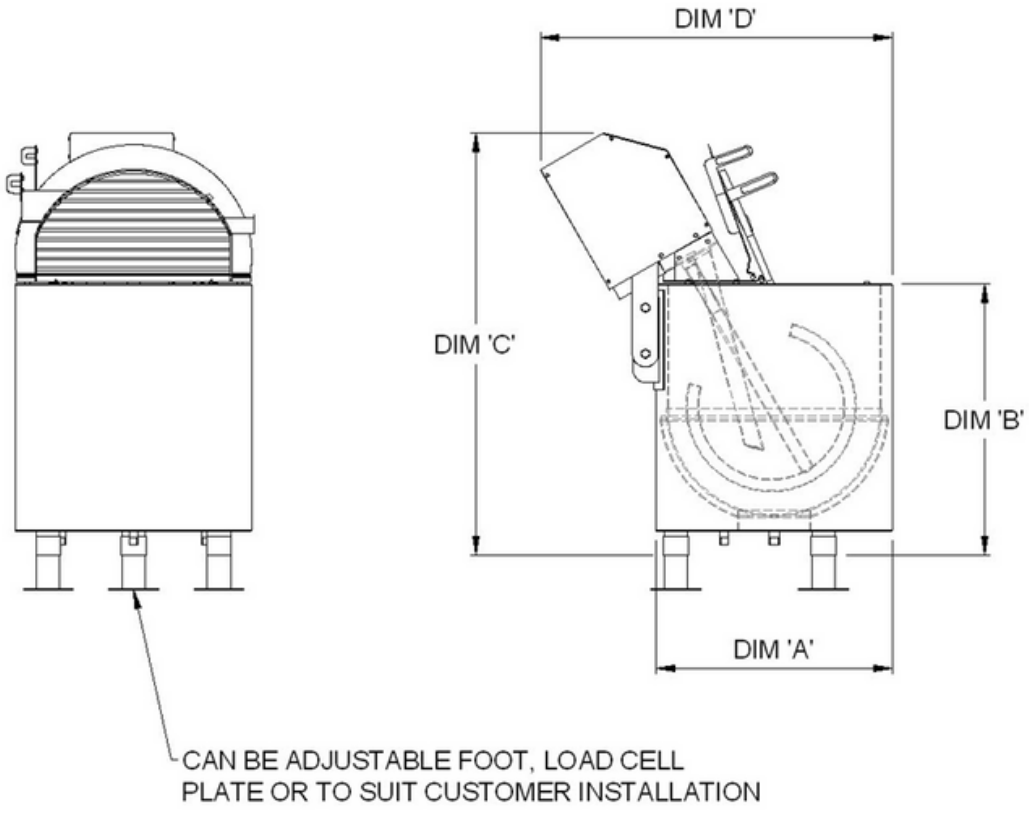
The Braising Bar is ideal for those recipes which require a preliminary step such as caramelising of onions, searing of meat, crackling spices or creating a roux for sauces.
The bar coats a thin layer of the product onto the hot kettle surface to aid braising/ caramelising before the addition of the other
ingredients. If the recipe requires a roux base, the flour and fat mixture can be cooked out to the desired texture.

VAPOUR REDUCTION SYSTEM

The vapour reduction system enables you to reduce the processing time of “reduction” cook products such as jam, marmalade, stocks, demi-glace and broths by up to 65%.
Steam is pulled from the vessel via a nozzle attachment in the lid of the vessel, and then pulled through a heat exchanger and collapsed into a liquid. The liquid can then be directed to the drain.
This is also ideal as an odour abatement system to remove unwanted steam and odours from the factory when cooking products such as onions or spicy foods.

HIGH SHEAR EMULSIFIER

Emulsifies and homogenises powders and solids in the same processing vessel used to cook products. This removes the need for any external/bolt-on emulsifiers, and has the benefit of ensuring that no product is lost in the pipework. The emulsifier head can easily be changed to achieve a coarse or a fine finish.



Kettle Size (ltrs)	Kettle Diam Dim A (mm)	Kettle Height Dim B (mm)	Overall Kettle Height Dim C (mm)	Kettle Depth Dim D (mm)	Connection Sizes (inches)
300	900	1030	1602	1339	1
500	1020	1177	1776	1507	1
750	1222	1235	1912	1650	1 ½
1000	1332	1394	2102	1785	1 ½
1500	1478	1588	2271	1918	1 ½

technical data

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