



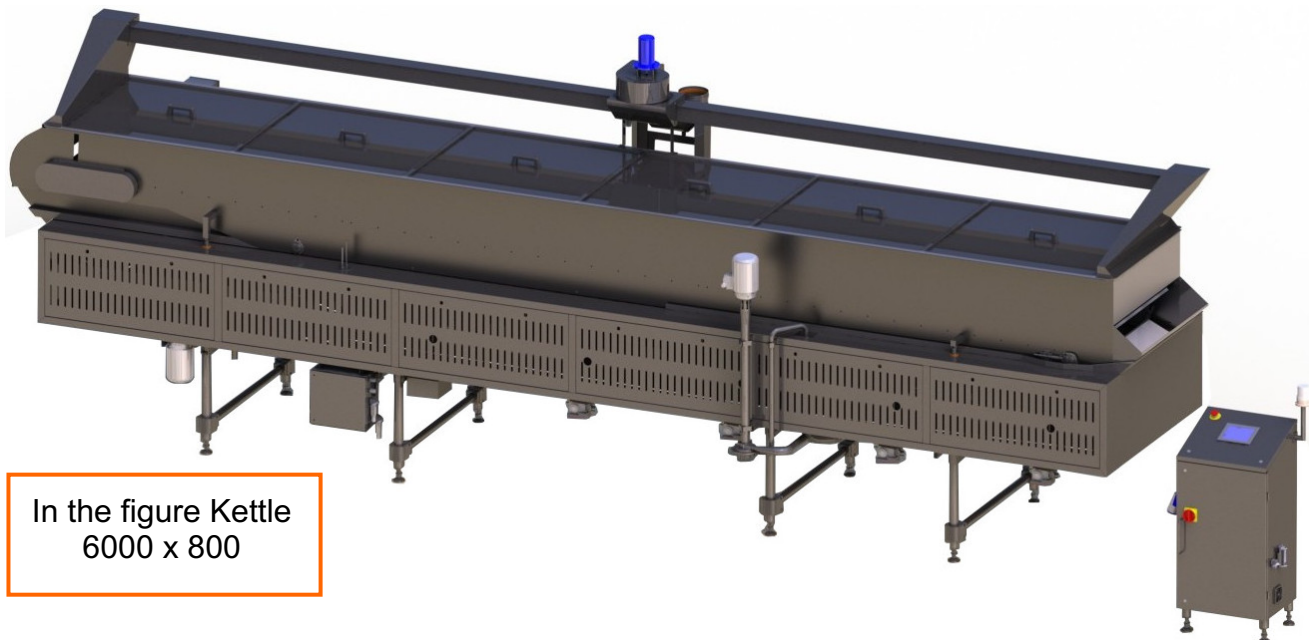
**Linee Automatiche di Frittura,  
Bollitura e Aromatizzazione**

**Automatic Lines for  
Frying, Boiling and Flavoring**

*Esperienza e qualità dal 1981*



## **INDUSTRIAL KETTLE WITH PADDLES FOR PASTA RICE AND GNOCCHI**



In the figure Kettle  
6000 x 800

The industrial paddle kettle has been designed for the continuous boiling of products such as pasta (the most varied types), spaghetti, rice, gnocchi, tortellini, ravioli etc ... It is available in various sizes and versions depending on the production required and the type of power supply: gas or electric.

The boiler is complete with: aspirator, water loading and unloading pump and rinsing area; The tape of the kettle can be lifted automatically from the tank to allow easy and complete cleaning.

### **FEATURES:**

- Overall dimensions according to the required production;
- Height of product loading and unloading upon customer request;
- Product advancement system by means of Teflon pallets;
- Structures and parts made of AISI 316 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- The boiler can be built with: gas / electric / diathermic oil burner;
- Automatic loading and topping up of water in the tank tank through a special valve with possible level adjustment;
- Aspirator that eliminates steam at the inlet and outlet of the boiler;
- Timed pump to discharge the starch that settles in the bottom of the tank;
- Lifting belt from the tank with motorized system to facilitate cleaning;





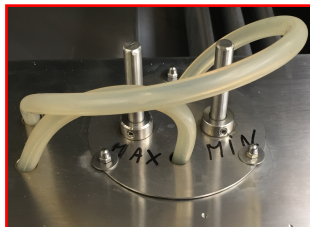
## Linee Automatiche di Frittura, Bollitura e Aromatizzazione

### Automatic Lines for Frying, Boiling and Flavoring

*Esperienza e qualità dal 1981*

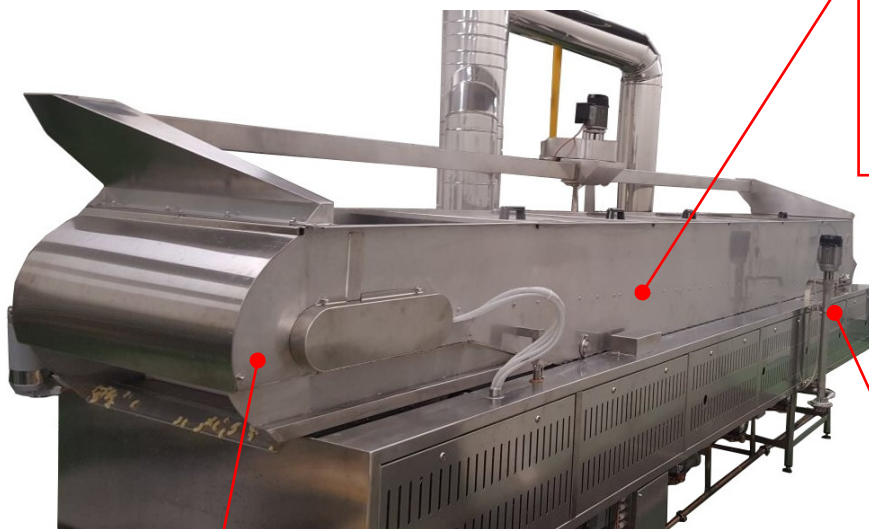


- Area for rinsing and cooling of the product;
- Separate control panel equipped with 7 "touchscreen panel:
  - Possibility of recording 8 customizable recipes that can be recalled with a click;
  - Motor control and temperature management via touchscreen panel;
  - List of alarms present on the control screen;
  - Signal lamp on the machine;
- Articulated and height-adjustable feet, adaptable in case of uneven floors;
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply 380V, electrical power see table depending on the model;
- Machines with CE mark.



#### Adjustable levels:

- Maximum level, commands the automatic water refilling so that there is in the tub always a constant level;
- Minimum level, guarantees the burner's ignition only in the presence of water in the tank;
- Overflow, drain the water in excess.



Rising area, before the products are discharged, cooled and rinsed with cold water



The boiler has a timed start pump (with adjustable time) which is used to periodically empty the starch that can form and deposit on the bottom of the tank.







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Aspirator, with Ø150 outlet, which eliminates vapors at the entrance and exit of the cooking zone. Extractor equipped with damper to regulate



The cooking belt can be lifted off the kettle tub to facilitate cleaning.

The lifting or lowering process takes place by pressing two buttons located on the control panel.



The product is transported along the entire cooking path by means of special Teflon pallets.

The bottom of the belt consists of a special grid of our production that is easy to clean.





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Esperienza e qualità dal 1981



Size of the kettle	Overall dimensions (Cm)	Useful cooking space (Cm)	Power thermal (kW)	Total electric power (kW)
6000 x 800 (gas)	635,5x150x226	450x80	200,5	1,6
6000 x 800 ( electric )	635,5x150x226	450x80	≈ 180	≈ 185

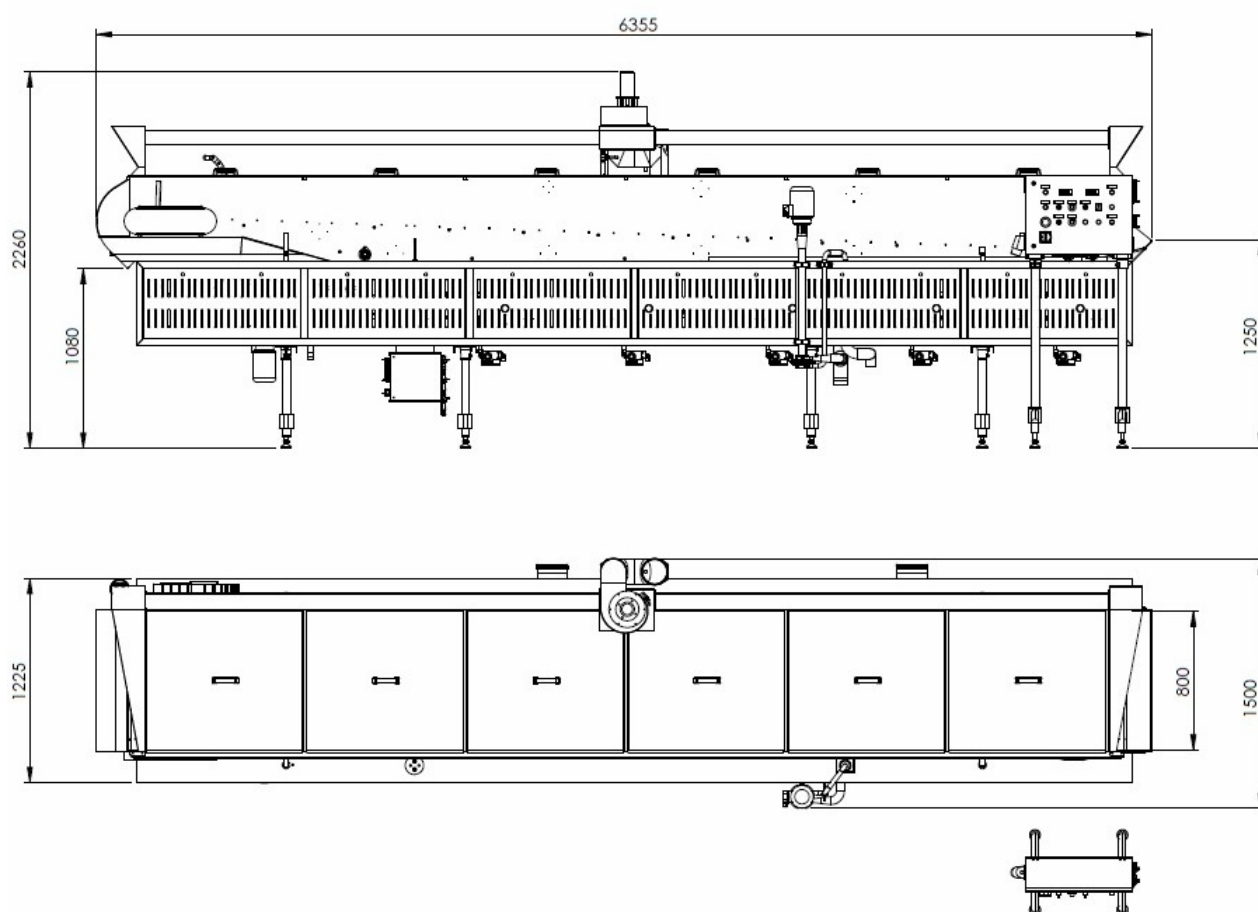
- Structure and parts constructed integrally with materials suitable for contact with food;
- Emergency thermostat;
- CE marking.

### INDICATIVE HOURLY PRODUCTIONS:

			
Model	Pasta (penne)	Spaghetti	Rice
6000 x 800 (gas)	≈ 250 kg/h	≈ 200 kg/h	≈ 400 ÷ 500 kg/h

\* The quantities indicated are indicative, they may vary depending on the product and / or recipe / mixture.

### DIMENSIONS:



Drawing related to the kettle of size 6000x800 mm.

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