

MODEL TECV-XXXS-P

STATIONARY PASTA COOKING VESSEL

GENERAL DESCRIPTION

The TUCS STATIONARY PASTA COOKING VESSEL is a low rim height, non-agitated vessel, ideal for cooking pasta, rice and beans, and other starches, as well as for the blanching of vegetables. The trough shape allows for a low profile for loading and cleaning thereby minimizing the need for operator platforms and pits. Interior access can be further enhanced via a slide out platform step (150-gallon or larger.) Narrowed depth allows installation under standard depth ventilation hoods. Space saving control panel is mounted to the vessel for control of temperature, water and air agitation. Overflow troughs piped to six inches above floor. The vessel has a 3" manual butterfly valve for the attachment to a Tucs volumetric piston pump or another pumping device. Cook basket and mobile basket cart are included.



TECV-100S-P shown with optional 3" air-operated, flush-mounted drop-down valve

PROJECT

ITEM NO.

QUANTITY

AIA NO.

CAPACITIES

50, 100, 150, 200-gallon working capacity

CONSTRUCTION & FEATURES

All stainless-steel construction type 316L product contact surface, type 304L elsewhere • Mounted on a stainless-steel frame with 4 adjustable legs and anchor pads • Steam jacket of dimple construction and channeled to assure uniform distribution of steam.

• ASME code rated for 150 PSI max steam pressure • Insulated steam jacket for operator safety • Pre-piped for single point connections to utilities • Filtered air agitation to improve cooking consistency and time • Chilled water injection • Kettle side is engraved for water or product level in 50 gallon increments • Flexible connectors for all specified utilities (See Note #4)

CONTROLS

NEMA 4X control box attached to kettle below rim
■ Controls mounted right or left side of cooking
vessel per kitchen plan ■ Steam On/Off switch ■
Water meter with fill hose ■ Air agitation control

VESSEL DRAIN OUTLET

The vessel has a 3" manual butterfly valve for the attachment to a Tucs volumetric piston pump or another pumping device. ■ Valve located at end of vessel opposite control panel

OPTIONS

- □ Tilting (-T)
- ☐ Mobile Pasta Basket Lift (TEPBL-xxx)
- □ 3" air-operated, flush-mounted drop-down valve
- □ Slide out convenience step (100-gallon)

CERTIFICATIONS

ANSI/UL-197, NSF/ANSI-4



TUCS Equipment, Inc.

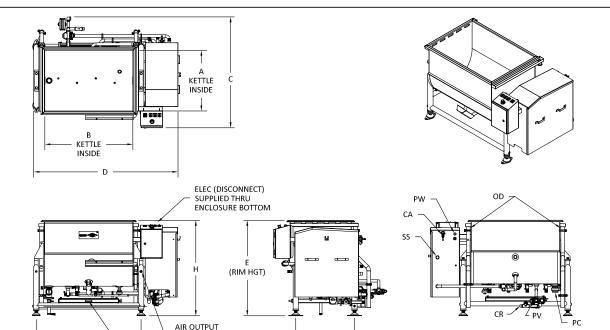
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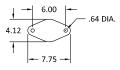
NOTES:

- 1. SHOWN WITH CONTROL ON RIGHT SIDE. LEFT SIDE AVAILABLE.
- 2. POTABLE WATER GPM DEPENDANT ON SIZE OF MAIN WATER LINE AND WATER LINE PRESSURE.

½" QUICK DISCONNECT

- 3. COMPRESSED AIR RATING SHOWN FOR KETTLE USE ONLY. INCREASED CFM REQUIRED FOR AIR INJECT AND/OR ADDITIONAL EQUIPMENT.
- FLEXIBLE CONNECTOR HOSES (36"L) PROVIDED BY TUCS FOR CA, SS, CR, AND PW. INSTALLER MUST PROVIDE STAINLESS ELBOWS OR STREET ELBOWS WHEN MAKING FINAL CONNECTIONS.
- 5. LARGER SIZES AVAILABLE UPON REQUEST.
- 6. CUSTOMER TO PROVIDE REGULATED WATER PRESSURE NOT TO EXCEED 60 PSI.

SLIDE OUT STEP STANDARD ON MODELS 150 GAL AND UP



FOOT FLANGE DETAIL (4X)

UTILITY CONNECTIONS

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SIZE	COMPR. AIR	STEAM SUPPLY	COND. RET.	PURGE VALVE	POTABLE WATER	PUMP CONNECT	OVERFLOW DRAIN	
SYMBOL	CA	SS	CR	PV	PW	PC	OD	
50	½" QD	1" NPT	¾" NPT	½" NPT	1" NPT	3" DC	2" DC	
100	½" QD	1" NPT	1" NPT	½" NPT	1" NPT	3" DC	2" DC	
150	½" QD	1¼" NPT	1" NPT	½" NPT	1" NPT	3" DC	2" DC	
200	½" QD	1¼" NPT	1" NPT	½" NPT	1" NPT	3" DC	2" DC	

DIMENSIONS

Dividions								
SIZE	Α	В	С	D	Ε	F	G	Н
50	24	28	45	60	44	26	37	51
100	28	34	48	65	46	28	43	51
150	30	44	50	75	48	31	53	51
200	33	48	53	79	53	32	57	51

UTILITY REQUIREMENTS

SIZE	COMPR. AIR	STEAM JKT 150 PSI MAX	POTABLE WATER 60 PSI MAX	ELECTRIC (ELEC) 1 PH/60 Hz	SHIPPED WEIGHT
GAL	CFM @ 90 PSI	LB/HR MAX @ 100 PSI	MAX GPM	FLA @ 120 V	LBS
50	1	380	20	2.0 A	800
100	1	611	20	2.0 A	1000
150	1	869	20	2.0 A	1300
200	1	1,060	20	2.0 A	1650

FACTORY SUPPLIED STEAM PRESSURE RELIEF VALVE @125 PSI.

RECOMMENDED CLEARANCES (RIGHT HAND KETTLE) RIGHT SIDE 24" FROM BACK LEG 22" LEFT SIDE 12"

12/10/2021