MODEL TECV-XXT-VERSA
TILTING COOKING VESSEL

GENERAL DESCRIPTION
The Tucs Versa tilting kettle is a low rim height, tilting, trough shaped vessel with a horizontal mixing scraper agitator for the production of liquid, semi-viscous and viscous products (soups, sauces, stews, mashed potatoes, refried beans, etc.). It comes fitted with a multi-purpose general agitator. An optional variety of blending agitators for different products are available upon request (protein and non-protein salads, meat mixtures, etc.). The vessel tilts to pour out cooking water, fats, and for the easy discharge of solid non-pumpable products and for easy cleaning. The vessel has a 3” flush mounted valve for the attachment to a Tucs volumetric piston pump or other pumping devices. Pre-piped for single point attachment to utilities and a complete integral digital control panel with a pendant mounted digital HMI.

CAPACITIES
• 50, 100, 150, 200, 300 and 400 gallon working capacity

CONSTRUCTION
• 316L Stainless Steel wetted parts and 304 elsewhere
• Steam jacket of dimple construction & channeled to assure uniform distribution of steam & chilled water
• Steam jacket with up to 2 heating zones
• ASME code rated for 150 psi max steam pressure
• Insulated steam jacket for operator safety
• Pneumatic power safety grate and lid cover
• Pull out step for models over 100 gallons
• Agitator easily removable without tools
• Load cells
• Culinary steam injection with filter

AGITATOR SYSTEM
• Single horizontal shaft with two sets of two mixer scraper blades with reversible direction
• Blade sets offset 90 degrees. High-Temp Nylon scraper blades are easily removable
• Continuously variable drive from 0 to 18 rpm
• Jog fixed at 6 rpm

TILT MECHANISM
• Electric switch activation of tilt
• Self locking jackscrew or banana gear for kettles 200 gallons and up

PRODUCT DISCHARGE
• 3” air-operated, flush mounted drop down valve
• When tilted, product is discharged over pour lip

CONTROLS
• Pendant mounted kettle control with digital HMI contained within a NEMA 4X box
• Control panel mounted on left or right side of kettle
• Digital input and display of cook temperature
• Agitator speed, direction
• Temperature selector (off, cook or cool)
• Electronic temperature recording
• Programmable water meter with override
• Bottom flush mounted RTD temperature probe

OPTIONS
☐ Pasta basket
☐ Low pressure steam loop for low pressure cooking
☐ Pouring screen to hold product in while tilting