MODEL TECV-S
STATIONARY COOKING VESSEL

GENERAL DESCRIPTION
The TUCS STATIONARY COOKING VESSEL is a low rim height, 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.). This agitator lifts the heavy particulate off the bottom and moves it to the top while pulling the floating particulate to the bottom, in a gentle mixing, folding action. 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 integrated digital control panel with a pendant mounted digital HMI.

CERTIFICATIONS
ANSI/UL-197, NSF/ANSI 4

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

CONSTRUCTION & FEATURES
All stainless-steel construction type 316l, product contact surfaces, type 304l elsewhere • Mounted on a stainless-steel frame with 4 adjustable legs and anchor pads • Steam jacket is laser welded, dimple construction and channeled to assure uniform distribution of steam and chilled water • ASME code rated for 150 psi max steam pressure • Insulated steam jacket for operator safety • Pre-piped for single point connections to utilities • Flexible connectors to the utilities are provided (see note #4) • Slide out operator convenience step (150 gallons and larger) • Pneumatic operated safety grate and lid • Water meter and hose fill

AGITATOR SYSTEM
Swept surface horizontal agitator design • Agitator easily removable without tools • Single horizontal shaft with scraper blades and alternate paddles • Blades offset 90 degrees, Delrin scraper blades are easily removable • TEFC drive motor with right angle gear box • Variable frequency motor speed drive • Continuously variable from 0 to 18 rpm • Reversible direction

CONTROLS
NEMA 4X control enclosure attached to kettle below rim • Controls mounted right or left side of cooking vessel per kitchen plan • Allen Bradley PLC with pendent mounted touch screen HMI, controls all functions • Recipe storage • Temperature control • Electronic temperature recording • EWON, Internet connection to TUCS for remote diagnostics

COVER
Pneumatic powered, one-piece solid cover over hinged grate • Grate cover interlocked with agitator drive for safety

PRODUCT DISCHARGE
3˝ air-operated, flush mounted drop-down valve

OPTIONS
☐ Split jackets with up to 2 heating zones
☐ Low pressure steam loop for low pressure cooking (-LPSL)
☐ Jacket cooling
☐ Agitator removal cart (TEARC-xxx)
☐ Agitator storage cart (TEASC-xxx)
☐ Pasta basket (TEPB-xxx)
☐ Pasta basket dolly (TEPBD-xxx)
☐ Pasta basket lift (TEPL-xxx)