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” air-operated, flush-mounted drop-down 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.

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 ■ Slide out operator convenience step (150 gallons and larger) ■ Pneumatic operated safety grate and lid ■ Water meter and fill hose ■ Kettle side is engraved for water or product level in 50 gallon increments ■ Flexible connectors for all specified utilities (See Note #4)

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 (Router), Internet connection to TUCS for remote diagnostics

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)
☐ Drain valve extension with manual ball valve for rendering off fat when cooking proteins
☐ Slide out convenience step (100-gallon)

CERTIFICATIONS
ANSI/UL-197, NSF/ANSI-4

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MODEL TECV-XXXS
STATIONARY COOKING VESSEL

Due to continuous improvements, specifications subject to change without notice.
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