GENERAL DESCRIPTION
The TUCS TILTING COOKING VESSEL 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.). This agitator lifts the heavy particulate off the bottom and moves them to the top while pulling the floating particulate to the bottom, in a gentle mixing, folding action. 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 liquids, aid in the discharge of solid non-pumpable products and provide access for easy cleaning. The vessel has a 3” air-operated, flush-mounted drop-down valve for the attachment to a Tuc's volumetric piston pump or another pumping device. Pre-piped for single point attachment to utilities and an 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 ■ Slide out operator convenience step (150 gallons and larger) ■ Pneumatic operated safety grate and lid ■ Water meter and fill hose ■ Pour spout with built-in pour path ■ Pour screen ■ 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 pendant mounted touch screen HMI controls all functions ■ Recipe storage ■ Temperature control ■ Electronic temperature recording ■ EWON (Router), Internet connection to TUCS for remote diagnostics

TILT MECHANISM
Electric switch activation of tilt ■ Self-locking banana gear

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)
☐ Slide out convenience step (100-gallon)
TUCS COOK-CHILL & PACKAGING SOLUTIONS

TILTING COOKING VESSEL

MODEL TECV-XXXT

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

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5/27/2020