

Innovations for efficiency, speed and quality

CENTRAL KITCHENS

■ UPC RANGE ■



★ ★ ★ ★
CAPIC
Manufacturer since 1955
FRANCE

Tilting kettle with mixing arm



- Multi-application.
- Uniform cooking.
- Ease of use.
- Repeatable results.
- Reduced and secure handling.



For sauces, specialities, ready meals, preparations and various mixes.

General characteristics for steam (CM) and bratt pan (RC) kettles :

- Chassis, lid in stainless steel and flat bottom tank **in 316L stainless steel.**
- Adjustable feet in stainless tube, Ø 89, height 350mm for draining at 700mm from the floor.
- Double skin lid with condensate collection and ingredient portal incorporated.
- Electric ram operated eccentric tilt.
- Removable mixer with removable scraper arm on tank base (except CH). Variable speed and direction of rotation. Suitable for all kinds of mixing.
- Mixing arm stops when lid is opened.
- Hot / cold water supply.
- Connection for external energy optimizer.

- Space of 75mm between the sides of tank to facilitate cleaning.





To cook, boil, simmer, brown, braise and the possibility to mix, hot or cold meals.



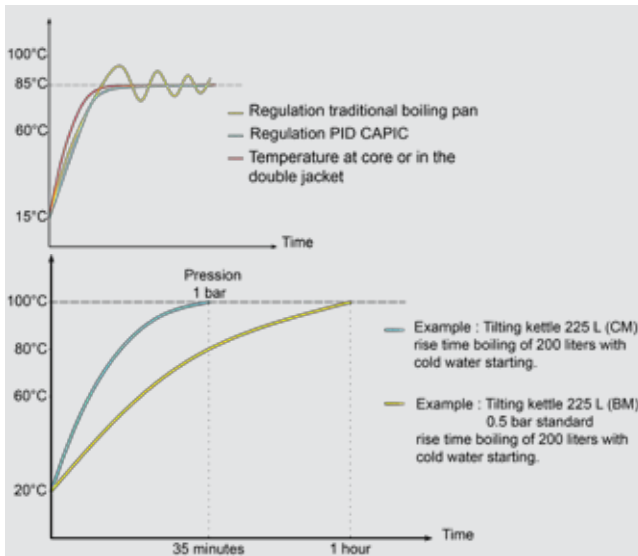
Same control box for this range of kettles and Type 100 bratt pan :

- 100 programmable recipes with manual data input.
- Tank tilting control.
- Continuous display of real values, instructions, information and fault detection.
- Delayed start (date and hour).
- Management of speed, direction of rotation and cycle of the mixing arm (except for bratt pan).
- Volumetric water meter.
- Diagnostic support for maintenance.

Options :

- RS 232/485 for traceability software.
- Handspray with hot/cold water mixer faucet.
- Sieve.
- Draining valve except for hemispherical kettle (CH).

CONTROL OF TEMPERATURE



Note : Control box position options.

1 - Waterproof pillar mounted (standard version)



2 - Fixed on wall.



■ Secure tilting with stop in any position and counterbalanced lid with Echtermann hinges.



■ **ON FEET** (standard) :

The 2 pillars are supported by 4 feet.



With adjustable feet.



Casters with 2 brakes.

Kettle Steam pressure

TYPE CM: For cooking and simmering liquids or semi-liquid products.

TRIPLE SKIN tank with flat bottom for quick and uniform cooking (safety valve).

Heating: integrated electric or gas generator producing steam (1 bar).

Product and jacket temperature control. Automatic water level control. With removable mixing arm with teflon scraper for all kinds of mixing; or without mixing arm.

Models	150 L	225 L	300 L
Width	1350	1500	1700
Tank Dim.	603x570	750x575	900x525
Electric	28 kW	35 kW	49 kW
Gas	30 kW	38 kW	56 kW



Kettle Bratt pan

TYPE RC: Braising and cooking all kinds of products.

DOUBLE SKIN tank with flat bottom and with 12mm stainless steel thick bottom.

Heating: electric or gas. Temperature to 320°C max.

Management of temperature of the product or of the bottom of the tank in bratt pan mode.

Models	44 dm ²	64 dm ²
Capacity	150 litres	300 litres
Width	1500	1700
Tank Dim.	750x400	900x525
Electric	18 kW	24 kW
Gas	22 kW	30 kW



Other models

**"PILOTE" KETTLE
CANTILEVERED OR ON FEET**

Heating: electric or gas.
With or without mixing arm.

80L model: with an elliptical bottom tank.

Other models with a flat bottom tank.



On feet

Hemispherical kettle

Steam pressure

TYPE CH: For browning, braising and other cooking methods.

TRIPLE SKIN tank with hemispherical 316L stainless steel bottom.

Heating: - Steam heating direct network (6 bars).
- Heating by integrated electric production of steam (0,5 bars).

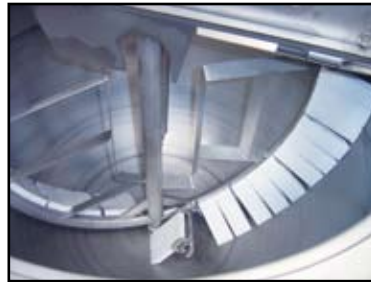
Two part lid - ingredient portal. Electric tilting, stopping in any positions. Control by touch screen to manage the process and regulate the temperature. With removable mixing arm (or without mixing arm).

Special options:
Jacket cooling by water circulation ; Valve situated in the bottom of the tank. Other capacities 400, 500 litres.

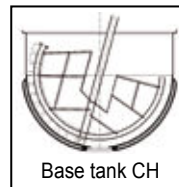
Models	200 L	300 L
Width	1520	1650
Tank Dim.	750x625	880x690
Heating Electric production	28 kW (0,5 bars)	35 kW (0,5 bars)

Special type CH kettle

- Quick and easy assembly.
- Removable mixing arm with teflon scraper.



Rapid increase of temperature.



Base tank CH



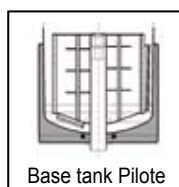
- Other models of CH kettles with removable inclined mixer arm.



Cantilevered

"PILOTE" KETTLE

Models	80 L
Width	1200
Tank Dim.	500x490
Indirect heat	
Electric	14 kW



Base tank Pilote



Cooker / Pre-chiller

To blanch or cook... and to chill.

Vegetables, meals, seafoods. Pasta, rice...

The food is poured into the basket. At the end of cooking, tilt into recovery vat or cooling basket (hot water supply).

Heating: controlled by regulator with timer acoustic signal. Tilting of the basket(s) by electric rams controlled by the operator.

Type	Basket volume (L)	External dimensions (mm)				Power	
		Length		Depth	Height	Elect. kW	Gas kW
		Cooker	Chiller				
250	100	1000	800	1200	950	35	40
500	250	1250	1150	1500	1350	70	90

Capacity :

45 to 55 kg of dry pasta or rice with 10 to 15min cooking time (dependant on product and density). Multiple cooks without changing water. The level of water is re-adjusted automatically.

Cooking tank

Cooling tank



Front-loading and unloading. 250L cooker with integrated cooling tank (1800x1100x950).

Standard control box :

- Recipes with manually programmable text.
- Management of cooking time and temperature and cooling.
- Continuous display of the real values, instructions, information and defects.
- Connection to energy optimizer.



- Available as cooker only (250 L - 1000x1100x950).



- 500, 1000 and 1500 litres sequential blanching for the food processing industry.



Multipurpose bratt pan

TYPE 100: 6 GN1/1 tray capacity

Replaces : bratt pan, direct heat or bain-marie boiling pan, griddle.

Rounded angles within tank, 12mm bimetallic base, in 316L stainless steel, electric tilting with stop in any position. Adjustable 350mm feet on tubular legs for a full drain at 400mm from the ground.

Lid activated by electric rams and for PRESSURE cooking or in saturated steam, limiting the loss of weight and the consumption of energy. Hot / Cold water supply.

Management of the process and regulation of temperatures (base and sides) by sensors, core probe. Automatic lifting of the GN1/1 vats by programmed electric rams and stop with audible alarm.



Functions :

High-performance for all kinds of cookings with management of time and precise temperature: roasting, "sauté", in-sauce dishes, various products...

Capacities :

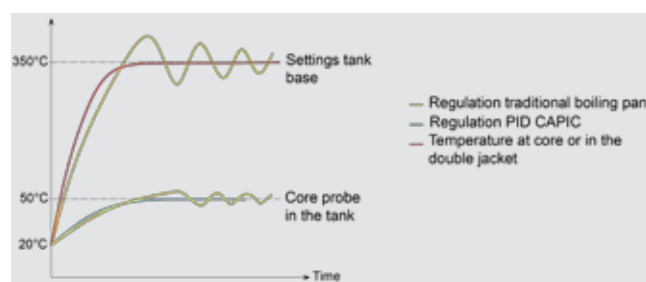
Type 100: Dimensions : 2300x1200x900
Tank : 1630x630x290. Capacity : 300 litres
Cooking surface area : 102dm².
Electric power: 36kW
Gas power: 42 kW

Special option :

GN1/1 perforated baskets with handles.



Control of the temperature



- Counterbalanced lid with seal.



- Tilting of the tank 400mm from the ground.



OTHER MODELS : 80L capacity, 100L, 130L and 170L on base unit or cantilevered.

Combi oven AC700

EXCLUSIVE

For cooking : dry, steam, mixed, roasting, pasteurization, low temperature.

- **EXCEPTIONAL CAPACITY :**
2 GN2/1 trolleys.
16 to 20 levels (40 GN2/1 vats or 80 GN1/1 vats).
- **SAVINGS OF ENERGY :** 95 kW
(instead of 125/140kW for 2 classic ovens).
- **SAVING OF SETTING UP AND OF MAINTENANCE :**
1 oven instead of 2.
- **MINIMAL FOOTPRINT :** No more than 2.5 m².
- **ELECTRIC HEATING :** By heating elements situated in the backdraft of the lateral turbines.
- **HUMIDITY PRODUCTION :** The low pressure steam is immediately produced by a generator with automatic water level.
- **CLEANING :** Automatic washing system with rotating nozzles.
- Cooling system an option.



Front : 1600 - Depth : 1650
Height : 2050 + 210 for cable connection

Control panel.



- 100 programmed recipes with description (manually adjustable).
- Management of time, ambient temperature, probe temperature (1 probe with 3 measure points).
- Hygrometry, cooking values, pasteurization values, and completion time interval cooking.
- Continuous read-out of the real values, settings, information and of the possible defects.
- Delayed start (date and hour).
- Connection for external energy optimizer and for SUPERVISION software (RS232/RS485).

Horizontal or vertical cooking of 6 to 9 lambs depending on the size of the pieces.



Some examples of capacities :

- 160 GN1/2 vats of "gratin dauphinois".
- 400 Kg of vegetables.
- 3200 sausages.
- 1200 chicken legs.
- 300 kg of roasting meat.
- 800 vol au vent.



The specialist of cooking

CAPIC INDUSTRIES

■ FOOD PROCESSING INDUSTRIES ■



★ ★ ★ ★
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Manufacturer since 1955
FRANCE

Cooker with tilting basket

To cook, blanch,...

Tank's capacities: 250, 500, 1000 or 1500 liters.

Basket's capacities: 100, 250, 500 or 750 liters.

Energy : Steam, Electricity, gas.

Overall dimensions:

Type	Length	Width	Height with baskets tilted
500	1550	1550	2150
1000	1580	2490	2410
1500	1680	2490	2610



Cooker type 500

To cook and chill, ... Pasta, rice, seafood...



Cooker and chiller type 1000



Overall dimensions:

Type	Length without loading set	Length with loading set	width
Compact CR250	1 800	2 320	1 090
Compact CR500	2 450	3 840	1 400
Compact CRR500	3 580	4 970	1 400
Inline CRR1000	4 110	5 570	2 490
Inline CRR1500	4 420	6 080	2 490

Up to 70 % of water & energy savings!

A « sustainable development » concept

- Improved working conditions.
- Energy savings.
- Water savings.
- Regularity of finished products.



Compact CR250 type



Compact CR500 type

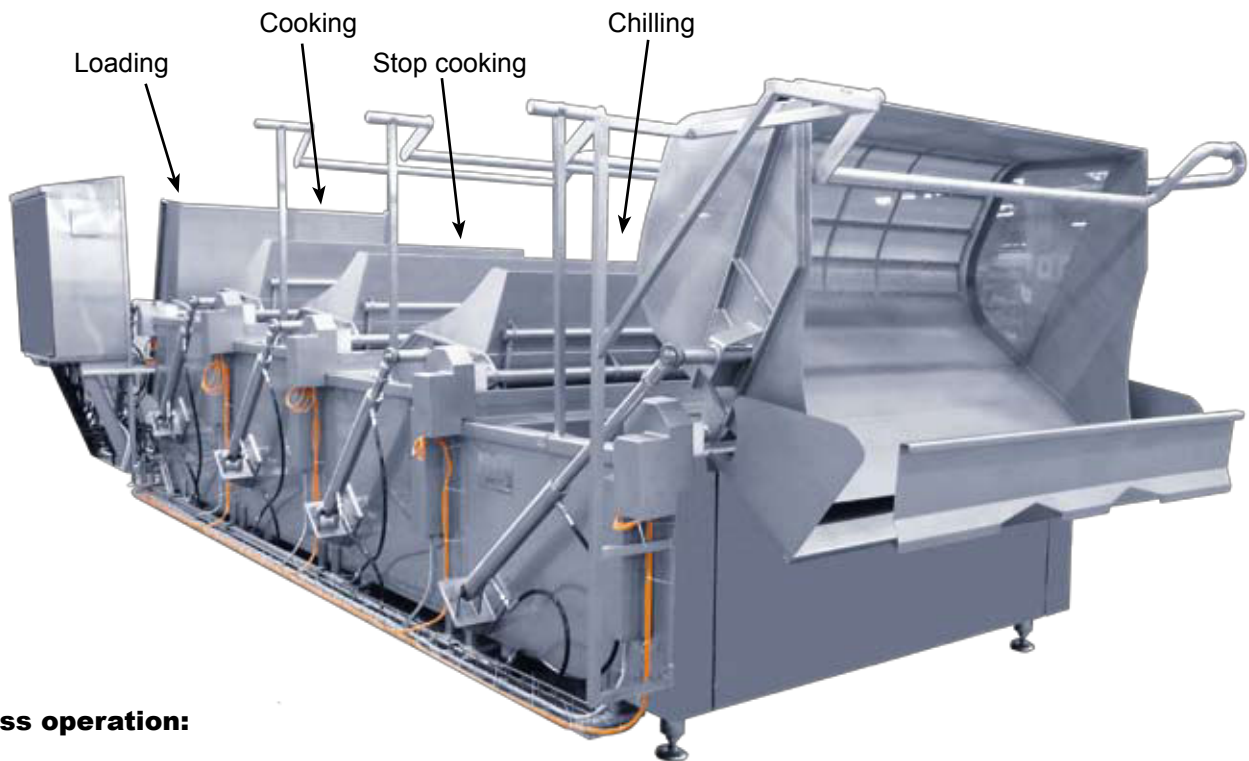
Capacity according to type.

For example:

- Pasta : 150 to 1500 Kg/hour
- Rice : 80 to 800 Kg/hour

Possible chilling down to 4°C according to the configuration of production lines.

Automated cooking/chilling line with secure access.



Process operation:

When the production line is secure and working: Water levels and temperatures are managed automatically. The operator places the trolley(s) into the loader and gets out of the secure area. Loading of the first basket in the cooking tank starts automatically, according to the selected recipe.

By the end of cooking, the first basket is tilted to pour products

into a second basket in a pre-chilling tank (in order to stop cooking). After a defined time, this second basket is tilted itself to pour products into a third basket in a chilling tank. A fourth tank can be added to chill products down quicker, according to processor's needs. At the end of process, finished products are collected in trolleys or on a vibrating conveyor.



Cooking / Chilling line - type 1000



Cooking / Chilling line - type 1500

Boiling kettles With fixed tanks

For cooking, pasteurising, blanching...

500 to 2000 litres (and more).

Characteristic:

Robust construction.
Tank with rounded corners.
Improved insulation.
Counterbalanced lid. Drainage tap (2 above 1000 litres capacity).
Wall-mounted control panel.
Steam, gas or electric.

Options:

Program controller.
Temperature probe.
Temperature recorder.
Pneumatically operated lid.
Perforated baskets (base or side opening).

Main points:

- Simplicity
- Strength
- Accurate control



Cooking basket suitable for all products.

Form specially adapted for shellfish, shrimps, ... Very fast temperature rise.

Overall dimensions : Standard equipment.

CAPACITY (L)	EXT. DIM. (mm)			DIM. OF VAT (mm)		
	Length	Depth *	Height	Length	Depth	Height
500	1500	1250	1000	1000	950	600
700	1900	1250	1000	1400	950	600
1000	2430	1250	1000	1930	950	600
1500	3390	1250	1000	2890	950	600
2000	3390	1250	1100	2890	980	700

* 1350 for gas. Encombrement vanne de vidange + 225 mm
All capacities and special modifications available on request.



1000 L kettle (and more) with 2 drainage valves



Boiling kettle with scraper arm

Characteristic:

Hemispherical tank with steam heating in a double jacket.
The speed of the scraper arm is regulated by a dimmer.
Wall-mounted control panel.

Use: Sauces and soups.



Boiling kettles With tilting hemispherical tanks

For blanching, browning, cooking, cooling...

200 to 500 litres (other capacity please contact us).
With or without scraper arm

For sauces, meat-based dishes, vegetables, pasta, desserts, speciality dishes, a wide range of mixtures,...

Main points:

- Strength
- Accurate control
- Uniformity when cooking

CAPIC's boiling kettle with its hemispherical tank and double jacket allows fast, risk-free, uniform cooking.

The design of the kettle body and the supporting tubular frame facilitates cleaning and hygiene.

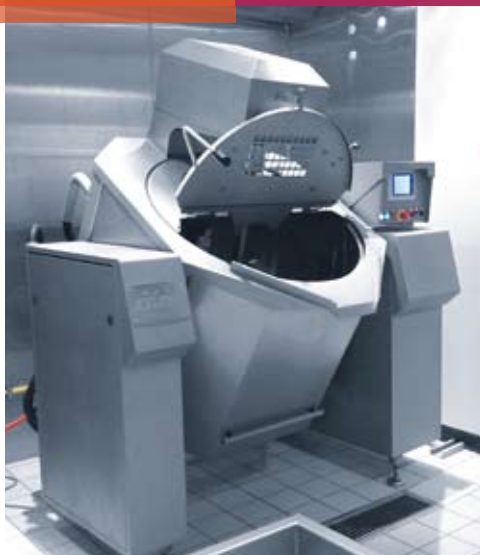
The body's eccentric axis of rotation allows complete emptying into a standard container 700 to 750 mm high (steady tilting action can be stopped in any position).

Heating: steam. Pressure from 2 to 6 bars.
 Alternative: steam generation by gas heating or separate electric generator.

Options: Drainage tap, water meter, scraper arm, cooling, temperature controls, traceability software.



Capacity (L)	External dimensions (mm)						Dimensions of vat (mm)	
	with vertical scraper arm			with removable scraper arm			Ø	Height
	Length	Depth	Height	Length	Depth	Height		
200	1660	1440	1910	2100	1440	2450	750	625
300	1780	1440	1980	2100	1440	2450	880	690
400	1850	1530	2015	2100	1530	2450	950	775
500	1890	1530	2110	2100	1530	2450	1000	850



Clamping device for the scraper arm and satellite.



Inclined, removable scraper arm and satellite mixer.



Vertical, reinforced scraper arm supported at bottom of tank..



Cellules EFC

**For steaming, smoking,
cooking, pasteurising...**

With vertical air flow.

Capacity: From 1 to 12 trolleys.

Construction in modular panels. Rigid floor: limits distortion and allows the unit to be installed on feet. Entry and exit doors (depending on installation). Dual speed, high performance ventilation system (with turbine for each trolley) optimises cooking uniformity. Automatic management of cooking process by programme controller. Different types of trolleys according to the products.

Heating: by electric elements or steam fed heat exchanger. Saturated steam cooking by independent electric steam generator or from factory supply.

Main options: Water atomisation, water sprinkler, automatic cleaning, traceability systems.



- Main points:**
- Product uniformity
 - Performance
 - Reliability

Cellule 45

Steam cooking.

Width 1060 (+300 for control panel),
depth 1200, height 2340.

Electric heating 30 kW.

Dual speed ventilation. Vertical
air flow. Maximum temperature
130°C.

Capacity: Trolley 600x800 for
from 6 to 10 levels racks.

Options: smoke generator and
humidity control.



Cellule 70

Roasting.

Width 1360 (+300 for control panel),
depth 2435, height 2230.

Electric heating 54 kW.

Alternating, horizontal air flow.
Maximum temperature 250°C.

Capacity: Trolley 1200x800 for
from 6 to 12 levels (2 racks
60x800 per level).

Option: Humidity control.



Tunnel

Cooking unit, pasteurization unit or braising unit.

• Braising by infra-red

Continuous or static.

Radiant heating :



Radiant heating on 1 side



Radiant heating on 3 sides.

Power: Gas or electric.

Characteristic:

- Dimensions according to output required (modular design).
- Adjustable positioning of infra-red heaters.
- Conveyor with adjustable speed.
- Easy access for cleaning and maintenance.

• Continuous heating by forced air

Dimensions according to output required (modular design).

Heating:

- Heated air up to 250°C
- Steam injection
- combined (heated air + steam)

Power: Electric and/or steam.

Characteristic:

Cooking air is set in motion by a ventilation unit placed at the front and upper extremity of the module. Pulsed and channeled, air is heated by electric resistances or by steam, before entering the cooking zone and being pulsed again.

Combination: with an infra-red module or a grill marking.



Grilling !

Continuous, by direct contact. Important production output on a 600mm (length) conveyor.
Electric power.



A spirit, a team, a skill

★ ★ ★ ★
CAPIC

Manufacturer since 1955
FRANCE

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