

## Automatic Cook Tank

- CKCT-5 [600 Lbs. Nominal Capacity]
- CKCT-10 [1000 Lbs. Nominal Capacity]
- CKCT-20 [2200 Lbs. Nominal Capacity]

### General Description:

CapKold Model CKCT-\_\_\_\_ automatic cook-chill tank. Cook Tank to have nominal capacity of 600, 1000 or 2200 pounds, a high performance water circulating pump and rear mounted heating and chilled water cooling exchangers. Convenient front facing control panel to allow unattended operation and complete cook-chill cycle documentation of product temperature.

### Standard Features:

- Constructed of Type 304 stainless steel, No. 4 sanitary finish
- Tube shell heat exchanger for heating designed for operation up to 90 PSI maximum. Unit will operate dependably at steam pressures between 20 PSI and 90 PSI maximum. The lower the steam delivery pressure, the longer the cooking cycle
- Piped heat exchanger for cold water cooling
- Water circulating pump ensures even temperature distribution throughout tank
- Stainless steel wire product cooking baskets provided. Each basket has compartments designed to hold two 10 to 12 pound solid meat products and ensure separation of products for uniform temperature distribution
- All valves necessary for proper operation of Cook Tank are piped for single point utility connection
- Meat probe provided for recording internal product temperature
- One lifting rack, one lifting frame, one dolly and one set of baskets provided with each Cook Tank
- NSF listed

### Integral Control Package:

Two (2) Pen Chart Recorders provides permanent record of product and water bath temperatures throughout cook-chill cycle. Standard Control Package includes:

- System on/off
- Cycle start switch



- Selection of hot or cold water fill
- Soak (thaw) time setting
- Cook time setting
- Water temperature setting
- Selection of cook to internal product temperature or time
- Product temperature setting
- Water temperature probe provided for control and recording of cooking temperature

### Options:

- Audible chill failure alarm
- Prison package

### Accessories:

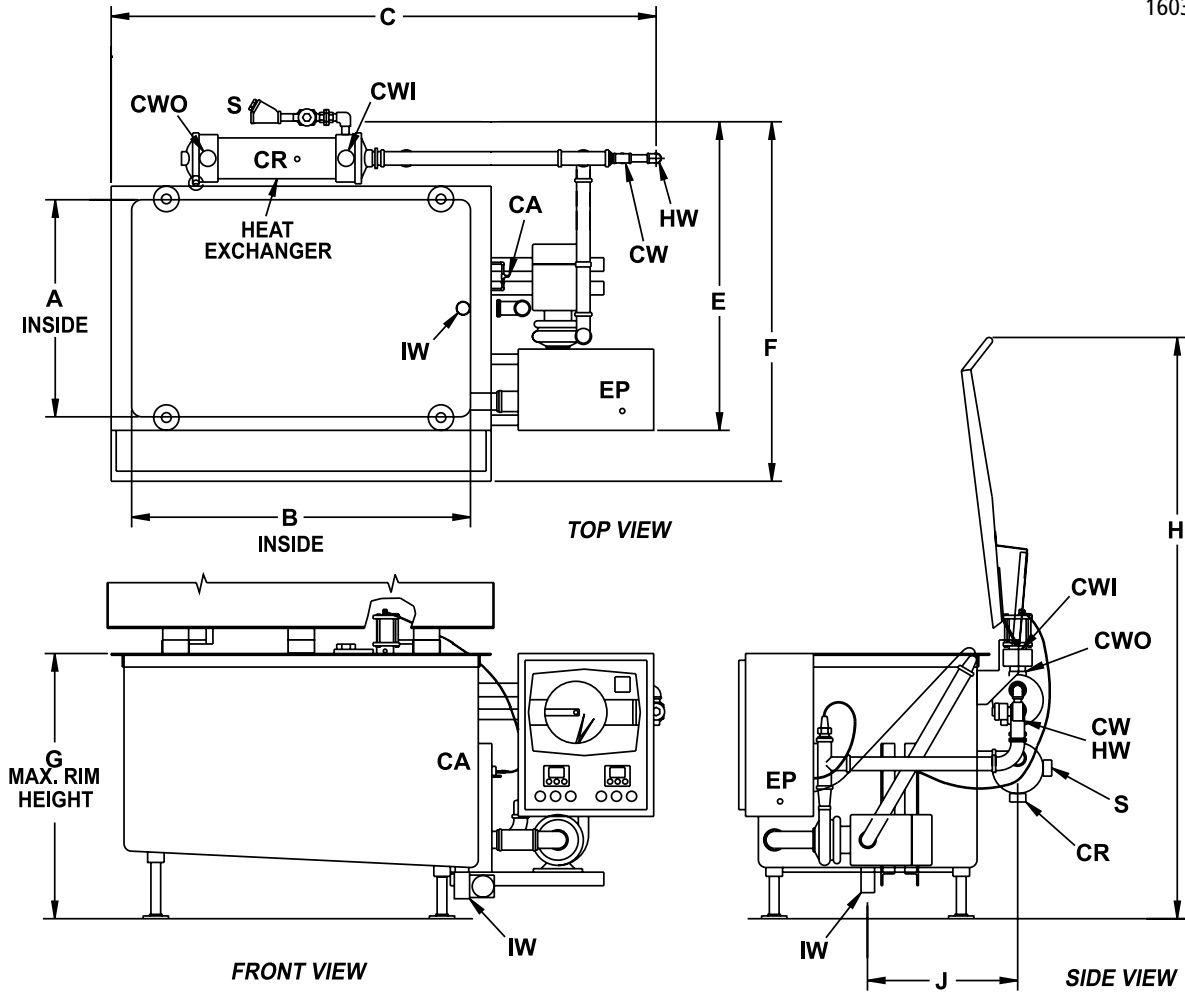
- Extra product loading wire basket sets
- Extra lifting rack for wire baskets
- Extra lifting frame
- Extra dolly for wire baskets rack
- Electric lifting hoists

### Notes:

- 60 PSI recommended for optimal cooking performance

# CKCT Automatic Cook Tank

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## PHYSICAL DIMENSIONS

MODEL	A	B	C	E	F	G	H	J	RECOMMENDED CLEARANCES		
									LEFT	RIGHT	REAR
CKCT-5	32"	52"	87"	49"	54-1/4"	39-1/4"	86-1/2"	31"	12"	12"	12"
CKCT-10	32"	63"	99"	49"	54-1/4"	44-1/4"	93"	31"	12"	12"	12"
CKCT-20	38"	93"	129"	60-1/2"	66-1/2"	60"	116"	39-1/2"	12"	12"	12"

## UTILITY CONNECTIONS

SYMBOL	CA	CW	HW	CWI	CWO	CR	IW	S	EP
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	CONDENSATE RETURN	INDIRECT WASTE	STEAM INLET	POWER SUPPLY
CONNECTION	FOR MODELS CKCT-5 & CKCT-10								
	1/4" NPT	3/4" NPT	3/4" NPT	2" NPT	2" NPT	1/2" NPT	2" NPT	3/4" NPT	3/4"
	FOR MODEL CKCT-20								
	1/4" NPT	1" NPT	1" NPT	2" NPT	2" NPT	3/4" NPT	2" NPT	1" NPT	3/4"

## UTILITY REQUIREMENTS

MODEL	COMPRESSED AIR 90 PSI MIN.	POTABLE WATER	COOLING WATER	INDIRECT WASTE	STEAM 15-100 PSI	ELECTRICAL		WEIGHTS (lbs.)	
						HP	208, 230/460/3/60	SHIPPING	OPERATING
CKCT-5	1 CFM	15 GPM	100 GPM	60 GPM	400 lbs @ 90 PSI	2	8 A, 7 A, 3.5 A	1155	2715
CKCT-10	1 CFM	15 GPM	100 GPM	60 GPM	600 lbs @ 90 PSI	3	11 A, 10 A, 5 A	1320	3600
CKCT-20	1 CFM	20 GPM	150 GPM	60 GPM	800 lbs @ 90 PSI	5	18 A, 15.5 A, 7.8 A	3280	8452





## Cook Tank Baskets & Basket Handling Accessories

### Standard Baskets Provided:

One set of stacking Cook Tank Baskets comes with each CapKold Model CKCT Cook Tank. Baskets are designed to maximize the effective product load cooking/cooling capacity, while ensuring efficient water circulation around and between individual packaged product. The basket set consists of:

	CKCT-5	CKCT-10	CKCT-20
No. of Baskets	5	5	8
Sections/Basket	4	5	5

### Basket Construction:

- 3/16" diameter Type 304 electro-polished stainless steel wire form construction
- Each basket nests in lower basket

### Options & Accessories:

- Additional Cooking Basket Sets [For pre-loading/staging]
- Manual loading of baskets is possible. Optional hoists are available [See CKH]

### Optional Cook Tank Loading Accessories:

- Lifting Frame

#### General Description:

Lifting frame for \_\_\_\_\_ (specify CKCT-5, 10 or 20) Cook Tank consists of stainless steel all welded construction. Lifting frame attaches to lifting racks and hoist to enable lifting and lowering of Cook Tank baskets.

- Lifting Frame provided with two 3" swivel hooks with spring loaded locking tab for easy connection to Lifting Rack, and two "J" hooks

- Lifting Rack [Designed to hold a full set of Cook Tank baskets. One (1) lifting rack recommended for each complete set of Cook Tank baskets.]

### General Description:

Lifting Rack for \_\_\_\_\_ (Specify CKCT-5, 10 or 20) consists of stainless steel all welded construction, designed to hold full set of product loading baskets and provide four point load balanced attachment of hoist using lifting frame device for rapid loading and unloading of Cook Tank. Lifting Rack includes the following standard features:

- Heavy Type 304 stainless steel welded construction
- Heavy 'U' bolt lift points at four corners of Lifting Rack

- Lifting Rack/Basket Dolly [For the transport of lifting rack and Cook Tank basket set. One (1) transport dolly recommended for each complete set of Cook Tank baskets.]

#### General Description:

Lifting Rack/Basket Dolly for \_\_\_\_\_ (Specify CKCT-5, 10 or 20) Cook Tank consist of stainless steel frame with four casters, designed to hold corresponding size Basket Lifting Rack, provide a safe and sanitary place for loading cooking baskets and for easier movement of full or empty cooking basket sets. Dolly to include the following standard features: Lifting Rack/Basket Dolly Construction

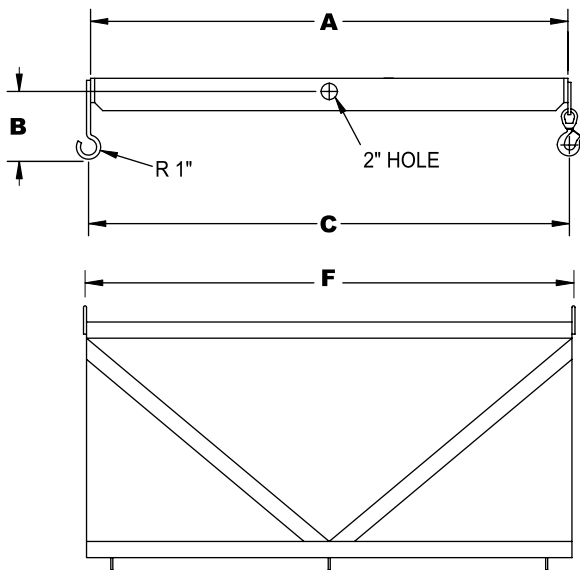
- Heavy Type 304 stainless steel welded frame
- Heavy duty 5" casters, two fixed and two swivel type, with locking brakes

### Notes:

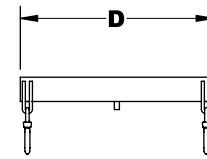
- One set of baskets, one lifting frame, one lifting rack and one dolly provided with each Cook Tank.

# CKCT B&A Cook Tank Baskets & Accessories

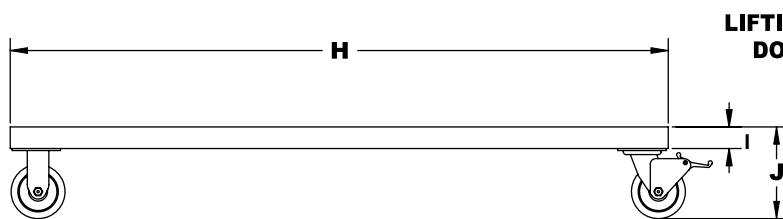
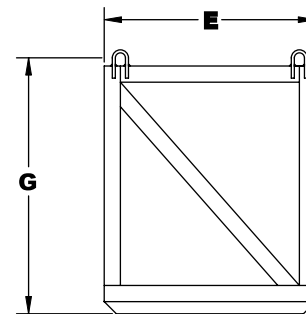
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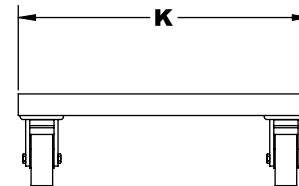
**LIFTING  
FRAME**



**LIFTING  
RACK**



**LIFTING RACK/BASKET  
DOLLY**



**FRONT VIEWS**

**SIDE VIEWS**

## PHYSICAL DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	I	J	K
CKCT-5 FRAME	49-3/4"	6-5/8"	49-3/8"	23-3/4"	-	-	-	-	-	-	-
CKCT-10 FRAME	62-1/2"	10"	62-1/2"	23-7/8"	-	-	-	-	-	-	-
CKCT-20FRAME	90-3/8"	9"	90-3/8"	32-3/8"	-	-	-	-	-	-	-
CKCT-5 RACK	-	-	-	-	26-1/8"	49-3/4"	26-5/8"	-	-	-	-
CKCT-10 RACK	-	-	-	-	26-1/8"	60-3/4"	32 -5/8"	-	-	-	-
CKCT-20 RACK	-	-	-	-	31"	92-1/8"	47-1/2"	-	-	-	-
CKCT-5 DOLLY	-	-	-	-	-	-	-	50-1/2"	3"	9-1/2"	27-1/2"
CKCT-10 DOLLY	-	-	-	-	-	-	-	61"	3"	9-1/2"	27"
CKCT-20 DOLLY	-	-	-	-	-	-	-	93-1/4"	4"	13-1/2"	31-7/8"

## Basket Hoist System

- CKH-1 [1 Ton, Manual Trolley]
- CKH-1E [1 Ton, Motorized Trolley]
- CKR-2E [2 Ton, Motorized Trolley]

### Sizing Ordering Guide:

Basket Hoist Systems are recommended to speed and simplify the loading and unloading of Cook Tank Baskets and/or Pasta Kettle Baskets. Depending on the production equipment specified, building layout, building construction and space constraints, individual Hoist and Rail Systems can be specified for: 1) one or more Cook Tanks; 2) one or more Pasta Kettles and/or INA/2-TO [Tilt-Out] Kettles; or 3) a single Hoist and Rail System can serve both a Cook Tank and one or more Pasta Kettles. A Manual Trolley requires one or more operators to push or pull the empty or loaded basket and hoist along the rail. A motorized trolley moves the basket and hoist along the stainless steel rail under its own power. The following hoist models are recommended for:

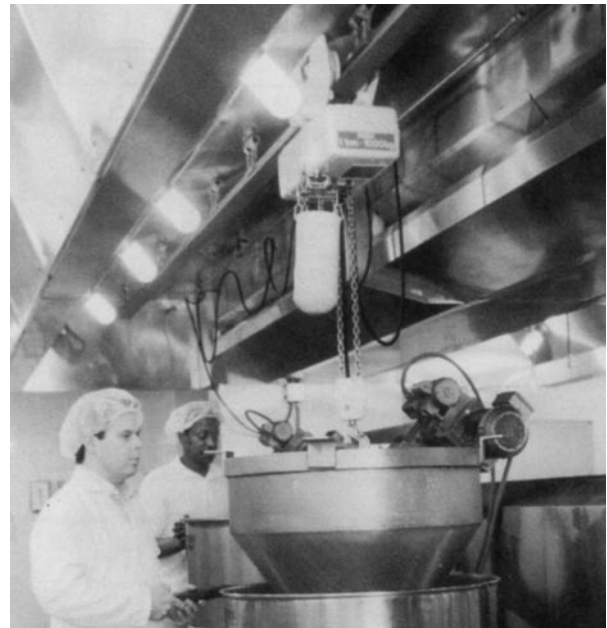
Model	Capacity	Trolley	Cook Tank	Pasta Kettle/Size
CKH-1	1 Ton	Manual	CKCT-5/10	N-80, 100 or 200P
CKH-1E	1 Ton	Motorized	CKCT-10	N-100 or 200P
CKR-2E	2 Ton	Motorized	CKCT-20	All Kettle Sizes

### General Description:

Basket Hoist is a CapKold Model CK\_\_\_\_[Add H-1 for 1 ton manual, H-1E for 1 ton motorized or R-2E for 2 ton motorized] chain hoist for lifting and movement of Cook Tank baskets and/or Pasta Kettle baskets.

### Standard Features:

- Overhead four wheel trolley with water-resistant construction
- Heavy duty motor:
  - H-1 = 1/2 horsepower
  - H-1E = 3/4 horsepower
  - R-2E = 1 1/2 horsepower
- Heavy duty industrial cable suspended push button operating control
- Chain with 1" gap hook and chain container which holds all unused hoist chain just below the trolley



### Options:

- Messenger cable assembly to support electric power cable.
- Automatic power cord reel [motorized trolley only]

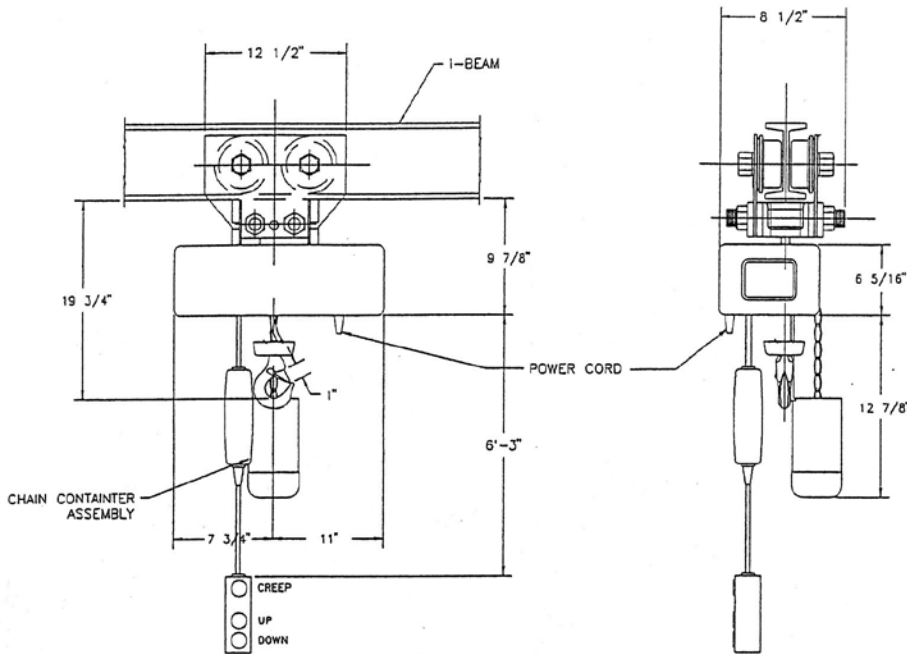
### Notes:

- Required rail components, rail heights, hood and ceiling clearances are site dependent and will be listed on the quotation and stack up drawings.

# CKH Basket Hoist System

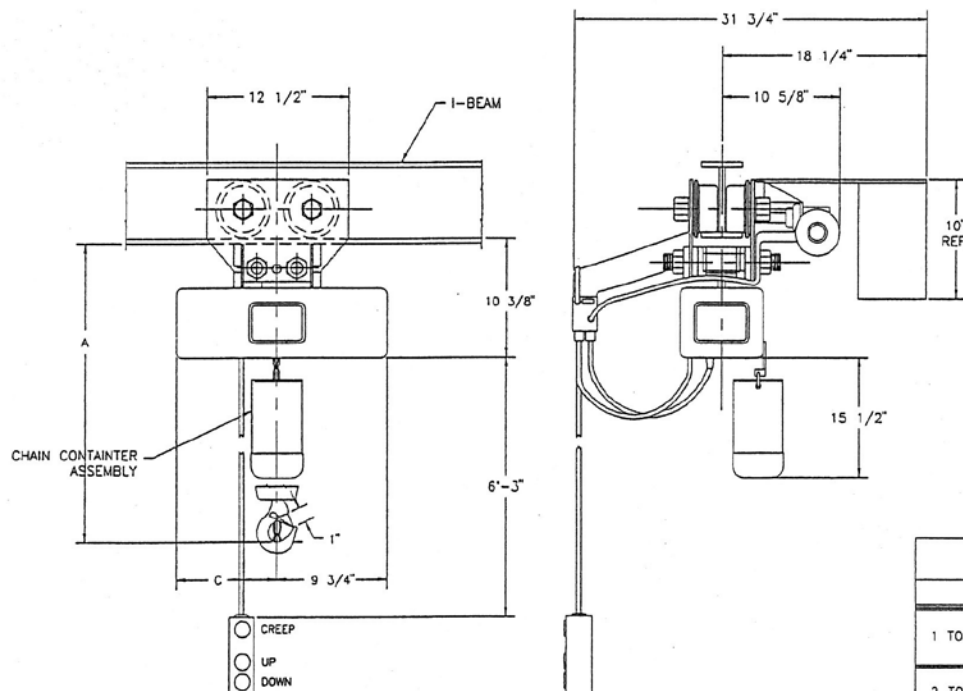
## Model CKH-1 Hoist - Manual Trolley

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UTILITY REQUIREMENTS	
EP =	POWER SUPPLY
	1/2 HP
	115/230/1/60 SINGLE SPEED
	OR 208 OR 230/460/3/60
	(CUSTOMER TO SPECIFY REQUIREMENTS)

## Models CKH-1E CKR-2E Hoist - Motorized Trolley



UTILITY CONNECTION	
EP =	POWER SUPPLY
1 TON	3/4 HP
2 TON	1 1/2 HP
	115/230/1/60 SINGLE SPEED
	OR 208 OR 230/460/3/60
	(CUSTOMER TO SPECIFY REQUIREMENTS)

TABLE OF DIMENSIONS				
		A	B	C
1 TON	INCH	19 3/4	8 7/8	7/8
2 TON	INCH	23 3/4	10 11/16	1 1/2

## Combination Tumble Chiller & Cook Tank

- CKTC/CT [50 Gal.]
- CKTC/CT [100 Gal.]

### General Description:

CapKold Combination Tumble Chiller/Cook Tank Model CKTC/CT-\_\_\_\_ dual purpose, horizontal drum batch cold water tumble chiller and circulating hot water automatic Cook Tank. Integrated heat exchanger provides either chilled water for tumble chilling kettle cooked foods packaged in flexible casings; or hot water for slow cooking of pre-packaged meats and other products followed by circulating cold water for chilling. In Tumble Chill mode unit will chill contents of 50 or 100 gallon kettle from 180°F to 40°F in approximately 60 minutes or less from introduction of last casing (depending on product and packaging). In Cook Tank mode CKTC/CT-50 and CKTC/CT-100 units will slow cook then automatically chill approximately 250 or 600 pounds respectively nominal capacity of muscle meat products. Compact horizontal rotating drum and water resistant integrated control panel are standard.

### Standard Features:

- Type 304 stainless steel construction throughout
- Integral right side mounted control panel with locking water resistant cover and plastic viewing window
- Pre-piped heat exchanger for heating and cooling of process water, enclosed in stainless steel control/piping cabinet
- Spring assisted hinged tank cover with built-in interlock safety switch to prevent cylinder rotation when cover is open
- Motor driven perforated rotating inner cylinder, with latching access door, for loading and unloading product
- Stainless steel wire racks and hold down grate for Cook Tank operation
- Meat probe for recording internal temperature of meat products
- Pre-piped for single point utility connections
- Front and right side service accessible
- Integrated water conservation system



### Integral Control Package:

- Mode selection: Tumble Chill or Cook Tank
- 24 hour circular time/temperature chart with two pen recorder for permanent record of water bath and product temperature over time

### For Tumble Chill Operation:

- Chill time indicated on chart recorder
- Water temperature indicated on chart recorder

### For Cook Tank Operation:

- Mode select: Cook to internal product temperature or time
- Water temperature: actual and set point
- Product temperature: actual and set point
- Soak timer for thawing prior to cooking

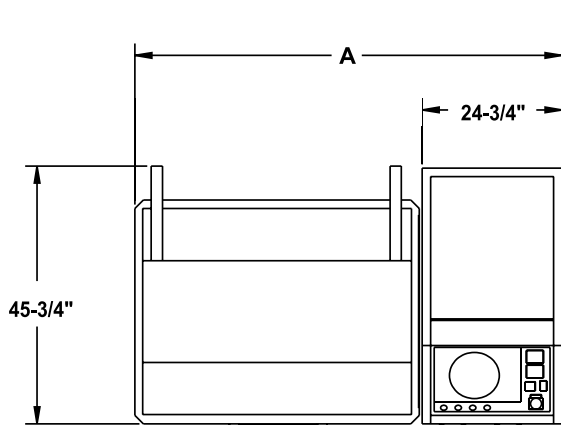
### Options & Accessories:

- Prison package

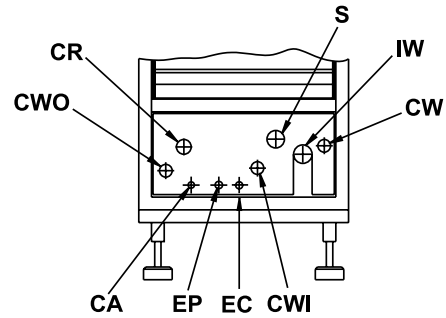
# CKTC/CT Combination Tumber Chiller & Cook Tank

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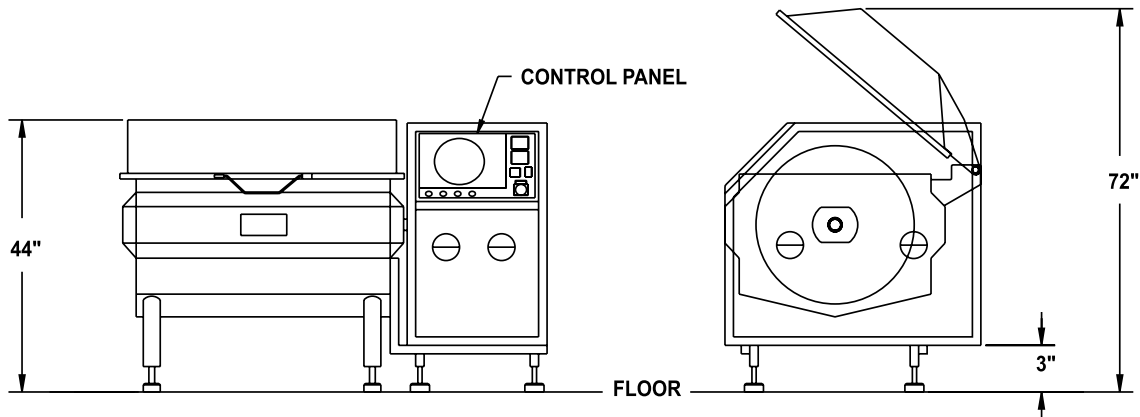
## COMBINATION TUMBLE CHILLER/COOK TANK



TOP VIEW



REAR VIEW OF CONTROL PANEL



FRONT VIEW

SIDE VIEW

### PHYSICAL DIMENSIONS

MODEL	A	RECOMMENDED CLEARANCES		
		RIGHT	LEFT	REAR
CKTC/CT-50	75-1/2"	24"	12"	12"
CKCT/CT-100	107"	24"	12"	12"

### UTILITY CONNECTIONS (ALL MODELS)

SYMBOL	CA	CW	CWI	CWO	CR	IW	S	EP	EC
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	CONDENSATE RETURN	INDIRECT WASTE	STEAM INLET	POWER SUPPLY	CONTROL WIRES
CONNECTION	1/4" NPT	1" NPT	1" NPT	1" NPT	1/2" NPT	2" NPT	1" NPT	30 VAC	1/2" NPT

### UTILITY REQUIREMENTS

MODEL	COMPRESSED AIR 90 PSI MIN.	POTABLE WATER	COOLING WATER	INDIRECT WASTE	STEAM 15-45 PSI	ELECTRICAL		WEIGHTS (lbs.)	
						HP	208, 230/460/3/60	SHIPPING	OPERATING
CKTC/CT-50	<1 CFM	20 GPM	60 GPM	80 GPM	300 lbs @ 45 PSI	2	9A • 8A • 4A	1375	2655
CKTC/CT-100	<1 CFM	20 GPM	60 GPM	80 GPM	300 lbs @ 45 PSI	2	9A • 8A • 4A	1560	3260



## Rapid Product Chiller/Cook Tank

CKWJ

### General Description:

Rapid Product Chiller/Cook Tank shall be a CapKold WaterJet™ Model WJ100 gallon (product chilling capacity) fully automatic Cook/Chill unit designed to rapidly chill pump-able food products and ingredients packaged in special plastic casings in a rapid and turbulently circulating water bath. Unit to chill most products from bag fill temperature of approximately 180° F to 40° F in 60 minutes or less. Unit to also slow cook or slack prepackaged raw meats, vegetables and starches; or rapidly reheat cook-chill or ven-dor prepared foods in a circulating hot water bath. Unit to include internal hoist mechanism to raise and lower product baskets and not require any external device for this function, powerful water circulation pump, fully automatic operator control package, and sheathed and air gap insulated tank with splash covers. WaterJet Chiller/Cook Tank to include the following standard features:

### Standard Features:

- Type 304 stainless steel tank with 1" radius corners
- Insulating, non-corroding double wall construction on exposed tank sides
- Fully enclosed and vented pump/utility housing
- 6" legs with adjustable floor mounting flanges
- Attached stainless steel splash covers with lift assist
- Probe for recording internal temperature of solid muscle products
- Diverter valve to control water discharge flow and turbulence
- Foreign object screen protects pump
- Water level overflow protection
- Automatic 2" drain with 75 GPM capacity
- NSF listed

### Control Package:

Control box is NEMA-4 water resistant enclosure. Integrated Operator Controls mounted on tank front and include:

- Function selection for: Tumble Chill, Cook-Chill, Heat only and Pump only (for cleaning)
- Rapid Chill Operation: digital display of chilling time, digital display of water temperature



- Cook Tank Operation: Select (cook to internal product temperature or time), Digital Water Temperature (actual and set point), Digital Product Temperature (actual and set point), Soak Time (for thawing frozen products)
- Heat Only Operation: Digital display of water temperature only (Meat probe not active)

### Chilled Water Production (Self-Contained):

No Ice Builder needed. For Remote Refrigeration Package see CapKold Spec CK-83 or CK-84.

### Water Heating System:

This unit is direct steam heated and requires a steam source of 20-50 PSI.

### Agency Approvals:

- Unit NSF Listed
- Unit UL Listed
- Built to ASME Code

### Options:

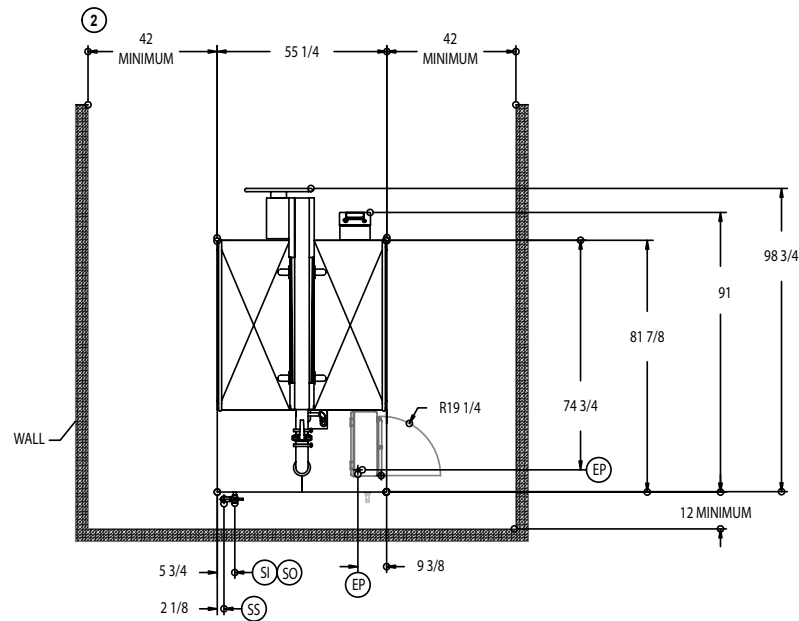
- 24 Hour Time/Temperature Recorder (For recording water and product time and temperature)

### Notes:

- WJ100 requires double doors or 55" wide minimum access to site of installation

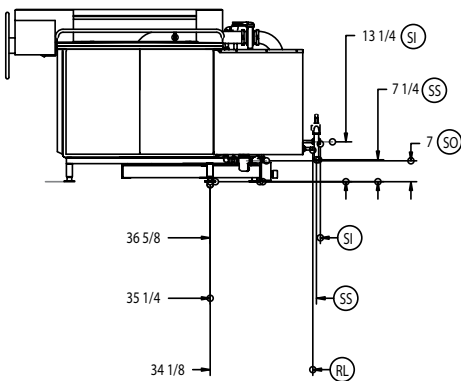
## 100 GALLON WATERJET

UTILITY REQUIREMENTS	
CW = COLD POTABLE WATER INLET	
HW = HOT POTABLE WATER INLET	
3/4" NPT - 15 GPM	
DR = DRAIN LINE	
2" NPT 75 GPM	
SI = STEAM INPUT 3/4" NPT	
3/4" NPT - 90 PSI MAX	
400 lbs/Hr MIN	
SO = STEAM OUTLET	
3/4" NPT	
SS = STEAM SAFETY VALVE	
1-1/4" NPT	
REFRIGERATION INSTALLATION	
RL=REFRIGERANT LIQUID LINE	7/8" OD
RG=REFRIGERANT GAS LINE	1-5/8" OD
(dependant on distance and elevation)	
EP = POWER SUPPLY	
208/240-20 AMPS	
480-20 AMPS	
CONNECTION PER LOCAL CODES	
208 OR 230/460/3/60	
DISCONNECT SUPPLIED BY OTHERS	
(CUSTOMER TO SPECIFY REQUIREMENTS)	
APROX. SHIPPING WEIGHT	1560 LBS
APPROX. OPERATING WEIGHT	3700 LBS

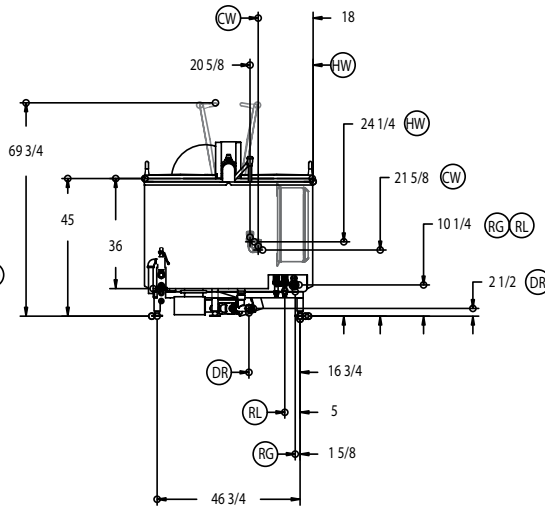


TOP VIEW

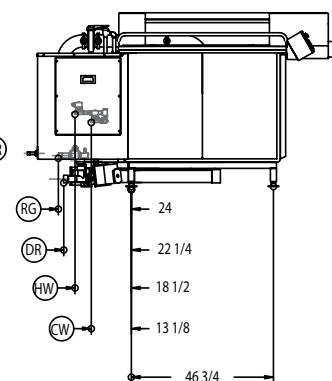
- NOTES:
- 1) PRIOR TO INSTALLATION OF THIS EQUIPMENT, CAPKOLD SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.
  - 2) MINIMAL REQUIREMENT FOR FUNCTION ONLY. CONSULT STATE LOCAL CODES BEFORE INSTALLING.



RIGHT SIDE VIEW



REAR VIEW



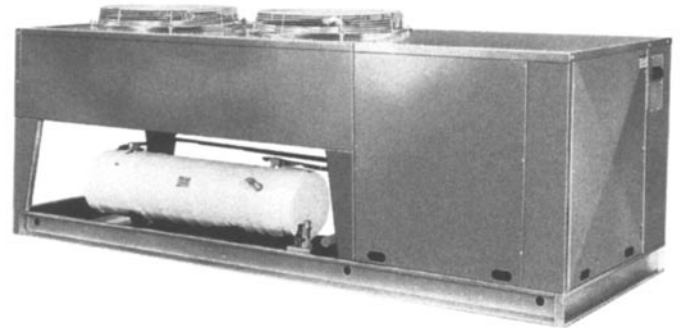
LEFT SIDE VIEW



## Air Cooled Remote Refrigeration Package

WJ100-REF-A [For 100 Gal. WaterJet]

Remote Refrigeration Package: Air Cooled



### General Description:

Remote Refrigeration Package shall be a Model WJ100-REF-A self-contained air cooled unit consisting of a compressor, condenser coils, two or more cooling fans and electrical control and safety subsystems; contained in a corrosion resistant galvanized housing. Unit shall be designed and sized to provide adequate water chilling capacity for the WJ100 WaterJet Chiller and will come evacuated and nitrogen charged, for use with R-22 refrigerant. Unit shall be suitable for exterior roof or ground level installation.

### Standard Features:

- Winterized for cold weather operation
- Semi-hermetic compressor
- Sealed high efficiency compressor, with crankcase heater (Temperature limit - 20° F minimum)
- Compressor and condenser coils evacuated and nitrogen charged. For use with R-22 refrigerant only
- Air cooled condensing unit and matching evaporator.
- Welded Pump-Down Receiver Tank with pressure relief valve
- Suction accumulator with factory installed refrigerant filter/dryer with replaceable core
- Compressor Receiver Valves factory mounted.
- Compressor and control cabinet fully enclosed with corrosion resistant galvanized panels

### Control Package:

- Main Power Disconnect
- Head pressure control for all climate ambient temperature operation
- Fuse/panel protection system
- Both Receiver Outlet & Liquid Outlet sight glasses
- Defrost heater contactors
- High/Low pressure control
- Flood type head pressure control

### Additional WaterJet Capabilities:

- For Water Cooled Package see CapKold spec. CK-84

### Notes:

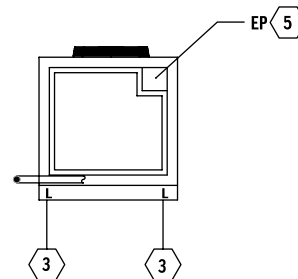
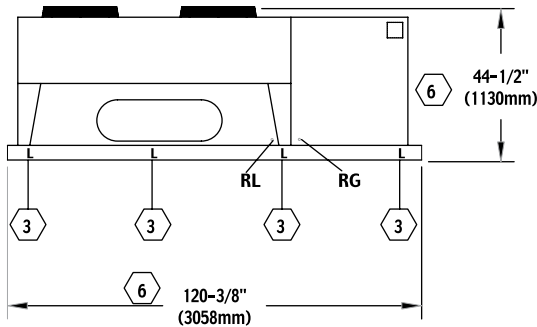
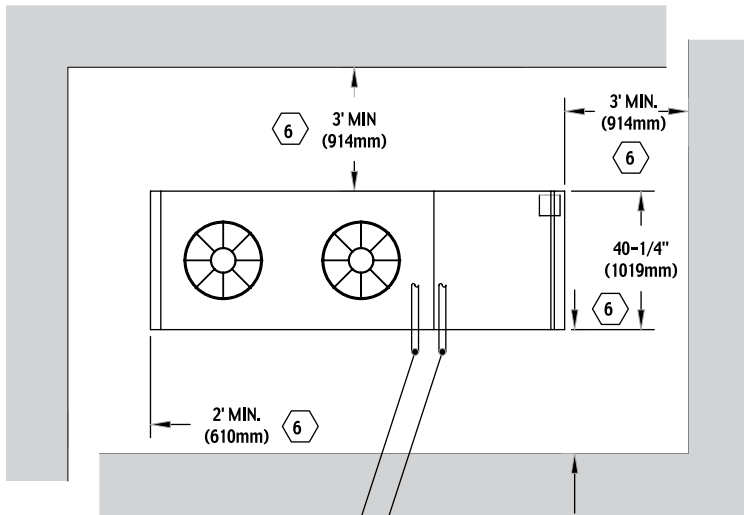
- WaterJet Remote Refrigeration Package is designed for outdoor installation on a ground level pad or rooftop location. Contact CapKold for any refrigeration piping run over 100 feet or installation at any elevation higher than 10 feet above the WJ100 unit. Professional consultant and/or mechanical contractor must determine suitability of installation site and provide for all necessary site preparations.
- Refrigerant piping and electrical control wiring between the WaterJet Tank unit and exterior mounted Refrigeration Package must be installed by a licensed refrigeration contractor in accordance with all applicable plumbing and electrical codes, good practice and the detailed installation instructions provided with both system components.

# AIR COOLED CONDENSING UNIT 100 GALLON WATERJET

UTILITY REQUIREMENTS		
REF. CODE	DESCRIPTION	CONNECTION
RL	LIQUID LINE	7/8" OD TUBE
RG	GAS SUCTION LINE	1-5/8" OD TUBE
EP	POWER IN	208-240/3/60 RLA 60 AMPS MFS 125 AMPS
		480/3/60 RLA 29 AMPS MFS 60 AMPS
APPROX. WEIGHT		1560 LBS EMPTY
REFRIGERANT		R22
CHARGE REQUIRED		SEE NOTE #2 DO NOT EXCEED 100 FEET OF REFRIGERATION LINE LENGTH, IF A GREATER LENGTH IS REQUIRED CONTACT GROEN.

**NOTES:**

1. PRIOR TO INSTALLATION OF THIS EQUIPMENT, CAPKOLD SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.
  2. REFRIGERATION CHARGE IS TEMPERATURE AND PIPING LENGTH DEPENDENT. APPROXIMATE 66 TO 100 POUNDS.
  3. GENERAL STRUCTURAL LOCATION SHOWN. SPECIFIC STRUCTURAL LOCATIONS AND FASTENING MEANS TO BE DETERMINED AT INSTALLATION.
  4. GENERAL UTILITY CONNECTION LOCATIONS SHOWN. ACTUAL LOCATION AND DIMENSIONS DETERMINED BY SITE SPECIFICS.
  5. KNOCKOUT LOCATIONS FOR ELECTRICAL POWER ARE LOCATED IN VARIOUS POSITIONS ON REAR OF PANEL.
  6. SPECIFIED DIMENSION ARE MINIMUM FOR WORKING CLEARANCE ONLY. AIR FLOW REQUIRES AT LEAST TWO SIDES OPEN (NO WALLS).
- COMPLIANCE WITH ALL STATE AND LOCAL CODES IS THE RESPONSIBILITY OF THE INSTALLER.
7. FOR OUTDOOR USE ONLY.
  8. ALL DIMENSIONS ±2.00".
  9. DUE TO CONTINUAL PRODUCT IMPROVEMENT, ALL DESIGNS, SPECIFICATIONS AND DIMENSIONS SUBJECT TO CHANGE WITHOUT NOTICE.



## Water Cooled Remote Refrigeration Package

WJ100-REF-W [For 100 Gal. WaterJet]

### General Description:

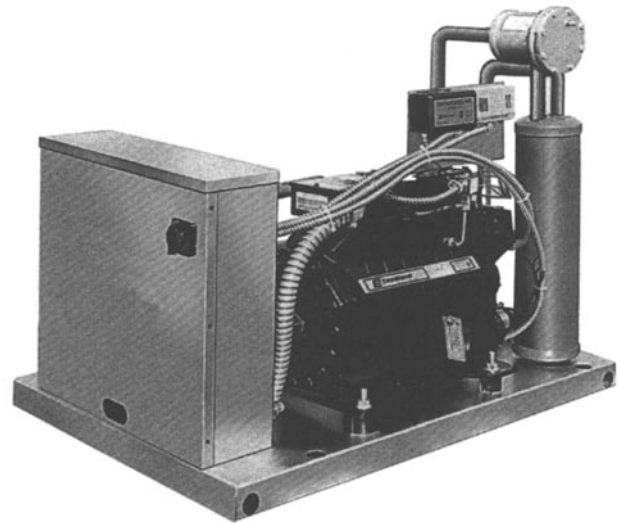
Remote Refrigeration Package shall be a Model WJ100-REF-W self-contained water cooled condensing unit consisting of a compressor, shell and tube condenser, and electrical control and safety subsystems. Unit shall be designed and sized to provide adequate water chilling capacity for the WaterJet Chiller, and will come evacuated and nitrogen charged for use with R-22 refrigerant. Unit shall be designed for interior, utility room installation.

### Standard Features:

- Semi-hermetic compressor
- Sealed high efficiency compressor for indoor use only
- Compressor and condenser coils evacuated and nitrogen charged. For use with R-22 refrigerant only
- Water cooled condensing unit and matching evaporator
- Welded Pump-Down Receiver Tank with pressure relief valve
- Suction accumulator with factory installed refrigerant filter/dryer with replaceable core
- Compressor Receiver Valves factory mounted
- Compressor and control cabinet fully enclosed with corrosion resistant galvanized panels

### Control Package:

- Main Power Disconnect
- Head pressure control for all climate ambient temperature operation
- Fuse/panel protection system
- Both Receiver Outlet & Liquid Outlet sight glasses
- High/Low pressure control
- Flood type head pressure control



### Additional WaterJet Capabilities:

For Air Cooled Package see CapKold spec. CK-83

### Notes:

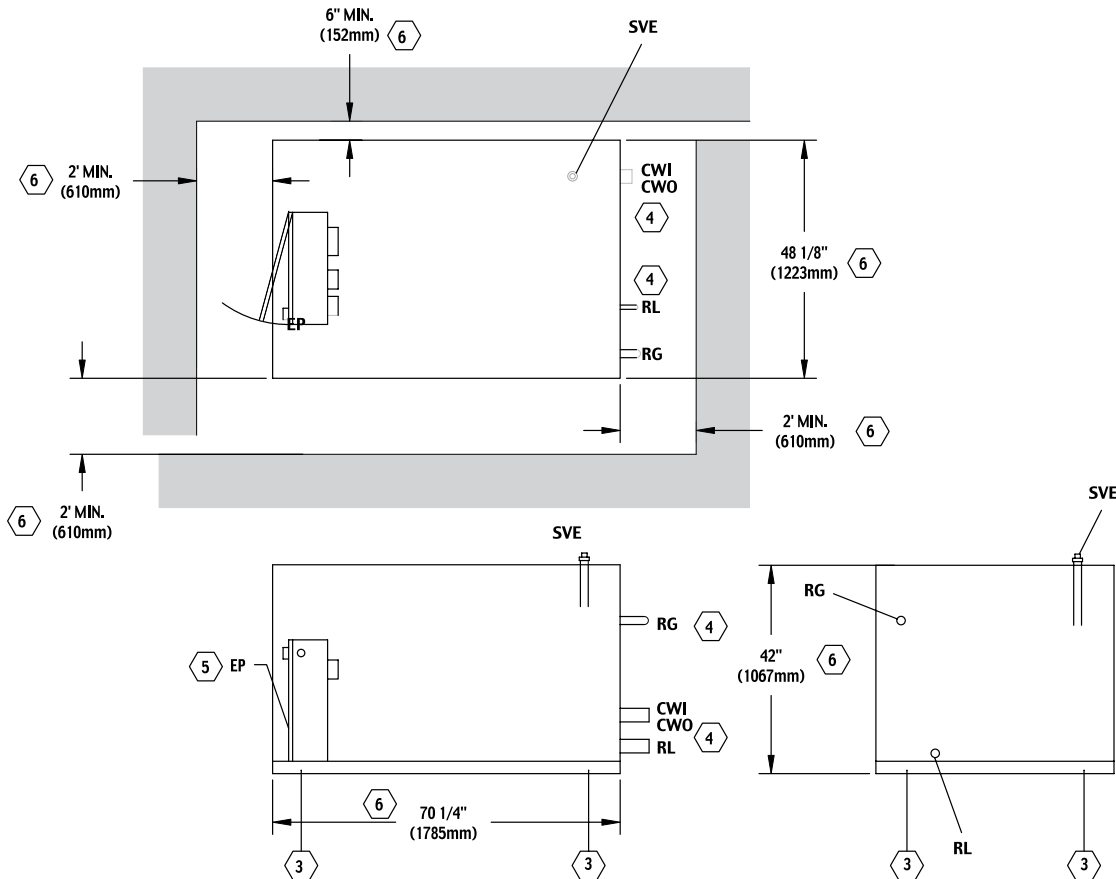
- WaterJet Remote Refrigeration Package is designed for indoor installation and for use with customer-supplied cooling water. Contact CapKold for any refrigeration piping run over 100 feet or installation at any elevation higher than 10 feet above the WJ100 unit. Professional consultant and/or mechanical contractor must determine suitability of installation site and provide for all necessary site preparations.
- Refrigerant piping and electrical control wiring between the WaterJet Tank unit and water cooled Refrigeration Package must be installed by a licensed refrigeration contractor, in accordance with all applicable building, plumbing and electrical codes, good practice and the detailed installation instructions provided with both system components.

# WATER COOLED CONDENSING UNIT 100 GALLON WATERJET

UTILITY REQUIREMENTS		
REF. CODE	DESCRIPTION	CONNECTION
RL	LIQUID LINE	7/8" OD TUBE
RG	SUCTION LINE	1-5/8" OD TUBE
CWI	COOLING WATER IN	2" NPT
CWO	COOLING WATER OUT	2" NPT
SVE	SAFETY VALVE EXHAUST	PIPE AS REQUIRED
EP	POWER IN	208-230/3/60 RLA - 60 AMPS MFS - 125 AMPS
		480/3/60 RLA - 29 AMPS MFS - 60 AMPS
APPROX. WEIGHT		760 LBS EMPTY
REFRIGERANT		R22
CHARGE REQUIRED		DO NOT EXCEED 100 FEET OF REFRIGERATION LINE LENGTH, IF A GREATER LENGTH IS REQUIRED CONTACT GROEN.
SEE NOTE #2		
COOLING WATER		50 GPM @85°F RETURN TEMP WITH ΔOF 10°F

**NOTES:**

1. PRIOR TO INSTALLATION OF THIS EQUIPMENT, CAPKOLD SERVICE DEPARTMENT MUST AUTHORIZE THE USE OF RSES CERTIFIED REFRIGERATION TECHNICIANS.
2. REFRIGERATION CHARGE IS TEMPERATURE AND PIPING LENGTH DEPENDENT. APPROXIMATE 66 TO 100 POUNDS.
3. GENERAL STRUCTURAL LOCATION SHOWN. SPECIFIC STRUCTURAL LOCATIONS AND FASTENING MEANS TO BE DETERMINED AT INSTALLATION.
4. GENERAL UTILITY CONNECTION LOCATIONS SHOWN. ACTUAL LOCATION AND DIMENSIONS DETERMINED BY SITE SPECIFICS.
5. KNOCKOUT LOCATIONS FOR ELECTRICAL POWER ARE LOCATED IN VARIOUS POSITIONS ON REAR OF PANEL.
6. SPECIFIED DIMENSION ARE MINIMUM FOR WORKING CLEARANCE ONLY. AIR FLOW REQUIRES AT LEAST TWO SIDES OPEN (NO WALLS).
- COMPLIANCE WITH ALL STATE AND LOCAL CODES IS THE RESPONSIBILITY OF THE INSTALLER.
7. FOR INDOOR USE ONLY.
8. ALL DIMENSIONS ±2.00".
9. DUE TO CONTINUAL PRODUCT IMPROVEMENT, ALL DESIGNS, SPECIFICATIONS AND DIMENSIONS SUBJECT TO CHANGE WITHOUT NOTICE.



## Batch Tumble Chiller

- CKTC [200 Gal.]
- CKTC [300 Gal.]

### General Description:

CapKold Model CKTC\_\_\_\_\_ batch front loading rotating drum ice water bath tumble chiller is designed to rapidly chill food packaged in flexible plastic casings from 180°F to 40°F in approximately 60 minutes after introduction of the last casing (depending on product and packaging). Unit features a compact design with integrated, pre-piped chilled water heat exchanger and all stainless steel construction for long life, easy cleaning and low profile unit height.

### Standard Features:

- Stainless steel construction throughout
- Drum sized to hold and chill contents of up to 200 or 300 gallon kettle
- Full drum rotation
- Inclined loading chute allows continuous loading of product while drum is in motion
- Pre-piped circulating water pump with inline filter
- Automatic water fill and drain, with 2 pre-set water levels to save water when chilling a smaller batch
- Temperature control thermostat to assure product water bath is 40°F or below, before door can be opened for unloading
- Steam heated water cleaning capability for interior cleaning in place
- Emergency override door switch
- Emergency override drain switch
- Pre-piped for single point utility connections
- Manufactured to latest sanitary standards and HACCP compliant

### Integral Control Package:

- Left or Right side mounting door hinge (specify order)
- Left or Right side mounting control package mounting (specify on order)



All operating controls are contained in a convenient eye level, front mounted control panel. Control package includes:

- Stop switch
- Start switch
- Door switch which operates drain and door automatically
- Water level switch - half/full product volume
- Digital temperature readout
- 99 minute timer
- Steam heated water clean switch

### Options:

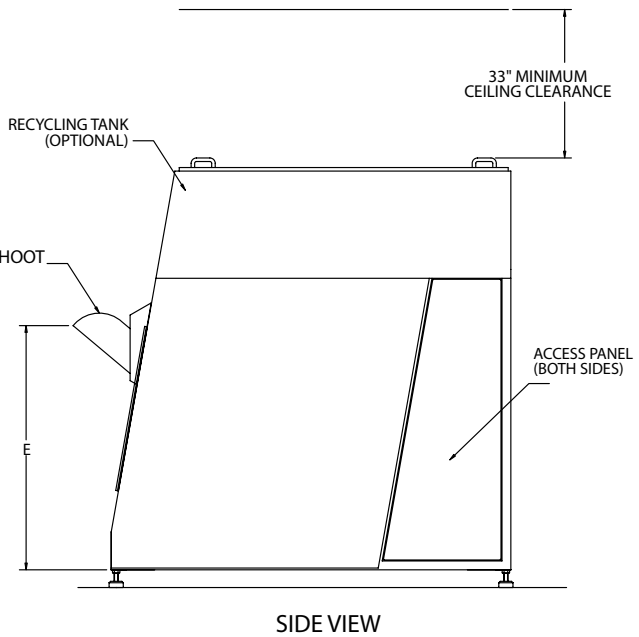
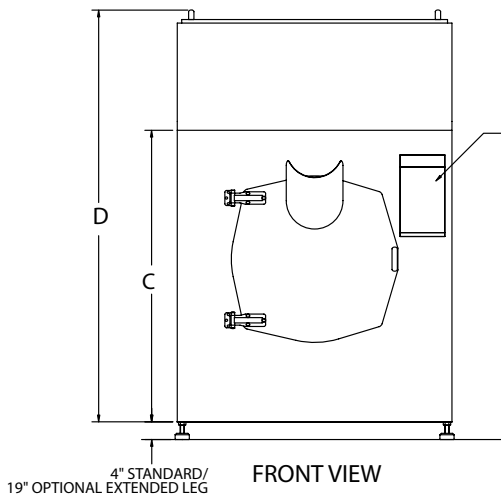
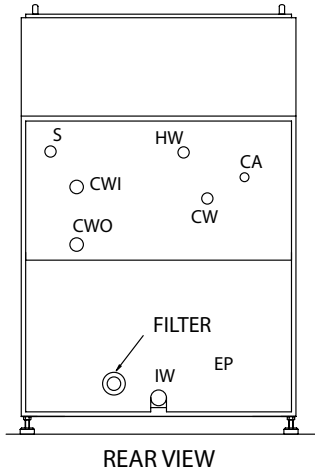
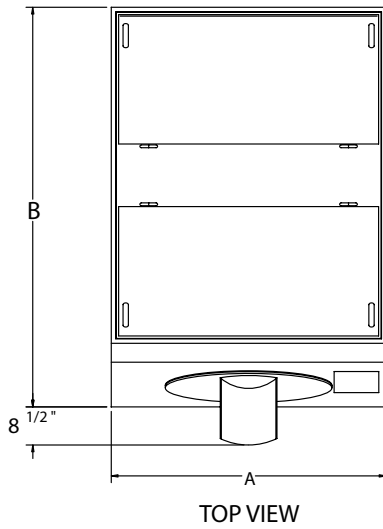
- Time/temperature chart recorder
- Chlorine injector (For automatic sanitizing of chilling water)
- Recycling Tank (For recycling cooling water)
- Prison package
- Hot water cleaning
- Oscillation mode
- 19" legs

### Accessory:

- Loading conveyor (See CKCV)

# CKTC Batch Tumble Chiller

160669 REV A



## PHYSICAL DIMENSIONS

MODEL	A	B	C	D	E
CKTC-200 Gal.	61"	77-1/4"	70-3/4"	92"	56-1/4"
CKTC-300 Gal.	61"	88-3/4"	68-3/4"	95-1/2"	58-1/4"

## RECOMMENDED CLEARANCES

RIGHT	LEFT	REAR
36"	36"	36"
36"	36"	36"

## UTILITY CONNECTIONS (ALL MODELS)

SYMBOL	CA	CW	HW	CWI	CWO	IW	S	EP
DESCRIPTION	COMPRESSED AIR INLET	COLD POTABLE WATER INLET	HOT POTABLE WATER INLET	COOLING WATER INLET	COOLING WATER OUTLET	INDIRECT WASTE	STEAM INLET	POWER SUPPLY
CONNECTION	1/4" NPT	1" NPT	1" NPT	1" NPT	1" NPT	2" NPT	3/4" NPT	3/4"

## UTILITY REQUIREMENTS

MODEL	COMPRESSED AIR INLET	POTABLE WATER	COOLING WATER	INDIRECT WASTE	STEAM 15-100 PSI	ELECTRICAL	SHIPPING WEIGHT	OPERATING WEIGHT
CKTC-200 Gal.	1 CFM @ 80-90 PSI	20 GPM	40 GPM	60 GPM	300 LBS @ 45 PSI (OPTIMAL CLEANING)	208/3/60 @ 13A 240/3/60 @ 12A 480/3/60 @ 8A	2,200 LBS	5,700 LBS
CKTC-300 Gal.	1 CFM @ 80-90 PSI	30 GPM	40 GPM	60 GPM	300 LBS @ 45 PSI (OPTIMAL CLEANING)	208/3/60 @ 21A 240/3/60 @ 19A 480/3/60 @ 13A	2,600 LBS	7,200 LBS



## Batch Tumble Chiller

CKTC [320 Gal.]

### General Description:

CapKold Model CKTC 320 batch front loading rotating drum ice water bath tumble chiller is designed to rapidly chill food packaged in flexible plastic casings from 180°F to 40°F in approximately 60 minutes or less after introduction of the last casing (depending on product and packaging). Unit features a compact design with integrated, pre-piped chilled water heat exchanger and all stainless construction for long life, easy cleaning and low profile unit height. Tumble Chiller to include the following standard and optional features:

### Standard Features:

- Stainless steel construction throughout
- Perforated stainless steel drum with a 1HP direct drive motor
- Maintenance free shaft seal
- Drum sized to hold and chill up to 320 gallons of bagged product
- Inclined loading chute allows continuous loading of product while drum is in motion
- Pre-piped circulating water pump with inline filter
- Automatic water fill and drain, with selectable water levels (Saves water when chilling smaller batch)
- Hot water or steam connection for drum cleaning or batch product heating (Clean steam must be supplied)
- Temperature control thermostat
- Pre-piped for single point utility connections
- Manufactured to latest sanitary standards and HACCP compliant
- All operating controls are contained in a convenient eye level, front mounted control panel (Left front side or Right front side mounting available)

### Integral Control Package:

- Left or Right side mounting door hinge (specify order)
- All operating controls are contained in a convenient eye level, side mounted touch screen control panel. Control package includes:
- Integral cycle programming up to 99 programs
  - Stop switch
  - Start switch



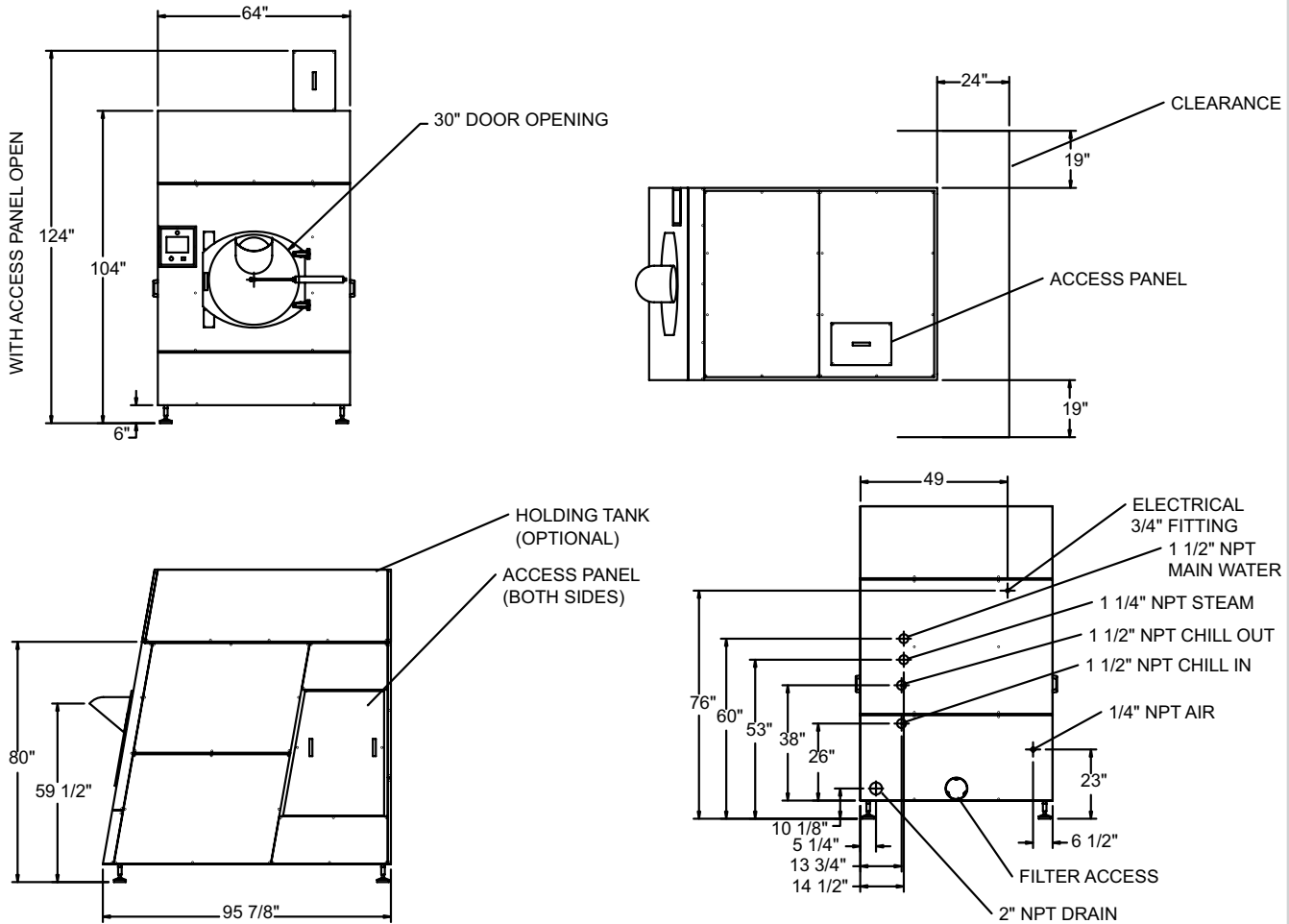
- Door over-ride switch which operates drain and door automatically
- Auto back flush of heat exchanger
- Direct drive drum
- Jog function
- Interrupt function for all cycles
- Drum speed controls to include ability to change speeds from 2, 4, 6, and 8 RPM
- 3 Mode select rotation, oscillation, and gentle cycle
- Emergency stop switch
- Water level switch - 100/200/320 gallons product volume
- Digital temperature readout
- 99 minute timer
- Clean (steam/hot water) mode
- NSF Approved

### Options & Accessories:

- Time/temperature chart recorder
- Chlorine injector (For automatic sanitizing of chilling water)
- Hot water cleaning
- Loading conveyor (See CKCV)
- Recycling tank (For recycling cooling water)
- Prison package (per American Correctional Food Service Association Guidelines)

# CKTC 320 Batch Tumble Chiller

160402 REV A



No.	DESCRIPTION	SIZE	REQUIREMENTS
1.	COOLING MEDIUM IN	1 1/2" NPT	60 GPM @ 32 TO 33.8 DEGREES F.
2.	COOLING MEDIUM OUT	1 1/2" NPT	
3.	MAIN WATER IN	1 1/2" NPT	30 GPM @ 43 PSI (INITIAL FILL ONLY)
4.	DRAIN	2" NPT	60 GPM FLOW.
5.	COMPRESSED AIR	5/16" O.D. TUBE	REGULATED 90 MIN-100 MAX PSI, <1 SCFM.
6.	ELECTRIC IN	3/4" FITTING	AS CUSTOMERS SUPPLY @ 10 AMPS MIN @ 20 AMPS MAX IF INCLUDES PFS AND CONVEYOR
THE FOLLOWING ARE OPTIONAL SERVICES FOR CLEANING, ACCORDING TO INDIVIDUAL SPECIFICATION.			
7.	STEAM IN	1 1/4" NPT	300 LBS @ 45 PSI
8.	HOT WATER IN	1" NPT	AS CUSTOMERS SUPPLY

# CALCULATE YOUR YEARLY SAVINGS

ANNUAL SAVINGS CALCULATION CHART Use to Estimate How Much CapKold Can Save You			
Multiply your expenses by the savings factors listed below.			EXAMPLE:
A) Yearly hot food production labor cost (30-50% savings)*	\$	x .50 = \$	(\$500,000 x .50) = \$250,000
B) Yearly raw prepared food cost (10% savings)**	\$	x .10 = \$	(\$600,000 x .10) = \$60,000
C) Yearly labor savings for cleaning pots & pans (8% savings)*	\$	x .08 = \$	(\$100,000 x .08) = \$8,000
D) Yearly energy cost KW/H (2% savings)*	\$	x .02 = \$	(\$30,000 x .02) = \$600
<b>GRAND TOTAL (add lines A-D)</b>	<b>\$</b>		<b>(total savings) = \$318,600</b>

\*Estimated savings.  
 \*\*10% Savings of raw prepared food cost includes: reduces food waste of 2-3%, recipe standardization savings of 1-2%, purchasing—economy savings of 2%, reduction in pilferage of 1%, and a 3-5% cost savings on increased muscle meat yields of 25-35%.

## CAPKOLD MENU APPLICATIONS

A CapKold System can prepare a wide variety of popular menu entrees, side dishes and dessert items, plus many key product components or sauces. Here is just a sample ...

- |  |                                  |
|--|----------------------------------|
| Broth & Cream-Based Soups/Chowders         | Ethnic Specialties & Other Items |
| Hearty Stews, Home-Style Casseroles & More | Prepared Meats & Prepared Foods  |
| Sauces, Gravies & Fillings                 | Whole Meat Items                 |



## CAPKOLD TEST KITCHEN & ON-SITE ASSISTANCE PROGRAM



CapKold's test kitchen in Jackson, Mississippi is available to all customers throughout the various stages of project development in order to offer assistance with:

- Cook-Chill orientation
- Application testing
- Menu development and modification
- Product development
- Training of operations and maintenance personnel



Kettle control panel training

CapKold makes available to all customers an on-site assistance program to support the cook-chill production system purchase. The program includes:

- **Site Inspection:** Prior to shipment of the system, CapKold personnel will conduct a site visit in order to confirm layout plans and general site readiness with the architect, general contractor, consultant and other required individuals.

- **Installation Advisory Service:** Site visit by CapKold personnel as a supervisory service to advise the installation team on key elements of the installation once the system is in place

- **Engineering Start Up:** CapKold personnel will be on site as part of the engineering start-up in order to check and calibrate the system and to train maintenance personnel and local service technicians

- **Initial Operational Training:** CapKold's chef/trainer will conduct initial operational and culinary training to include, but not limited to:
  - Equipment orientation
  - Equipment care and sanitation
  - Equipment operation
  - Recipe adjustment guidance
  - Production schedule preparation assistance
  - HACCP and shelf life guidance
  - Contact our chef online by going to <http://www.unifiedbrands.net/meetthechef.html>



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Information contained in this document is known to be current and accurate at the time of printing. Unified Brands recommends referencing our product line websites for the most updated product information and specifications. CK 08/06 (3m)



## COOK-CHILL PRODUCTION SYSTEMS



## REVOLUTIONARY COOK-CHILL SOLUTION

Cook-Chill is a revolutionary way to create meals that look and taste like they were freshly and individually prepared ... yet may have been produced for hundreds to thousands at a time.

CapKold is one of the market leaders in Cook-Chill technology. With dedication to research and development, CapKold continues to bring innovation to Cook-Chill, including new products and enhancements.

- Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch;
- Sophisticated systems control equipment and monitor product through the entire process;
- Combination of plastic casings and water bath chillers accelerate chilling and deliver safe, extended, refrigerated shelf lives up to 45 days.



CapKold kitchen (from left to right, shown above) - kettle control panel, (2) kettles, tumble chiller and pump-fill station



Refrigerated food bank for storage up to 45 days



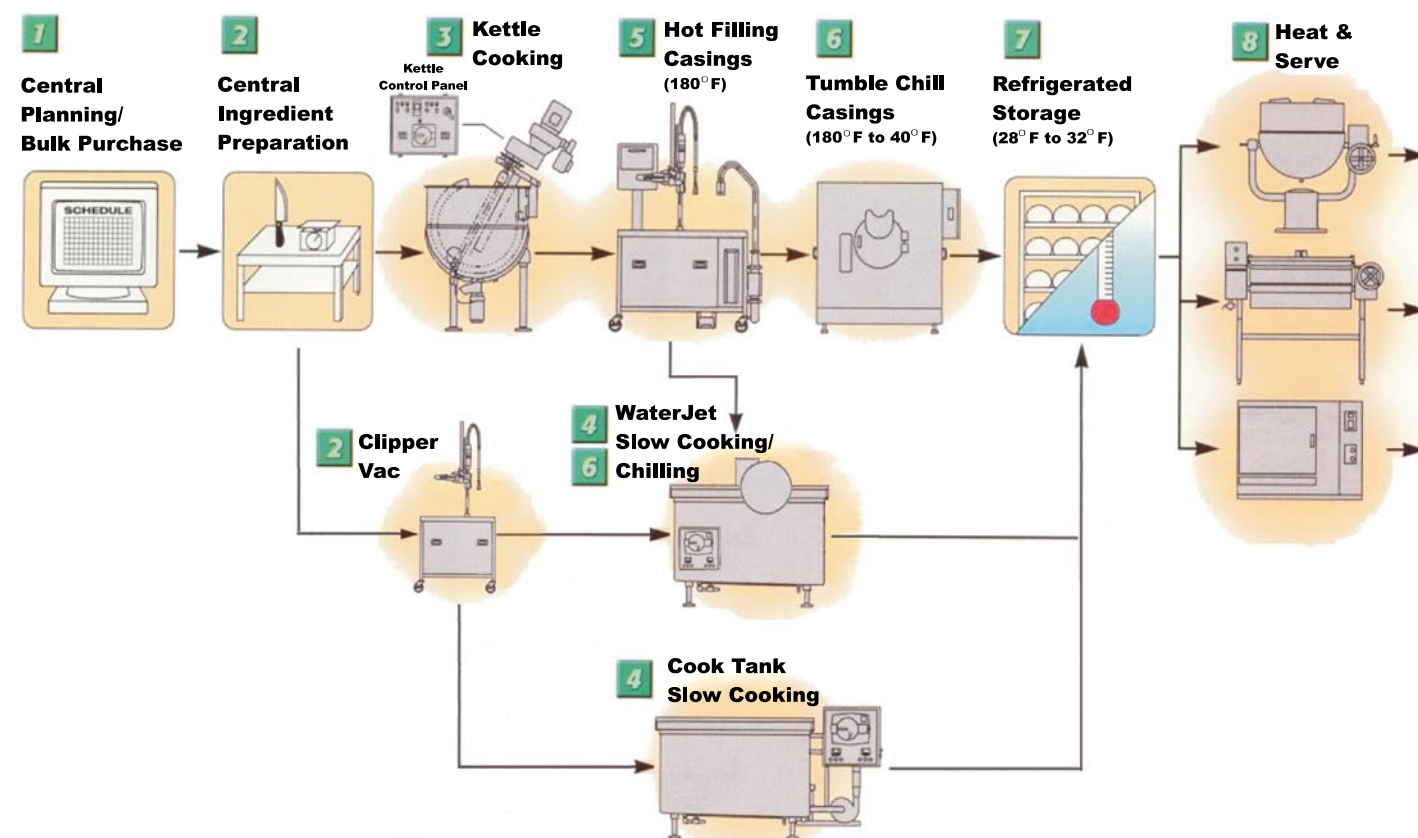
### THE COOK-CHILL PIONEER

In the early 1970s, Groen and a major packaging film manufacturer developed CapKold – a food production, packaging and rapid chilling system designed as a safe, economical alternative to traditional cook-and-serve. Groen was the first to apply volume food production techniques, sophisticated control technology and the latest packaging films to the Cook-Chill concept. Today, CapKold provides equipment systems that offer cost-savings while delivering the fresh taste and quality of just-cooked food.

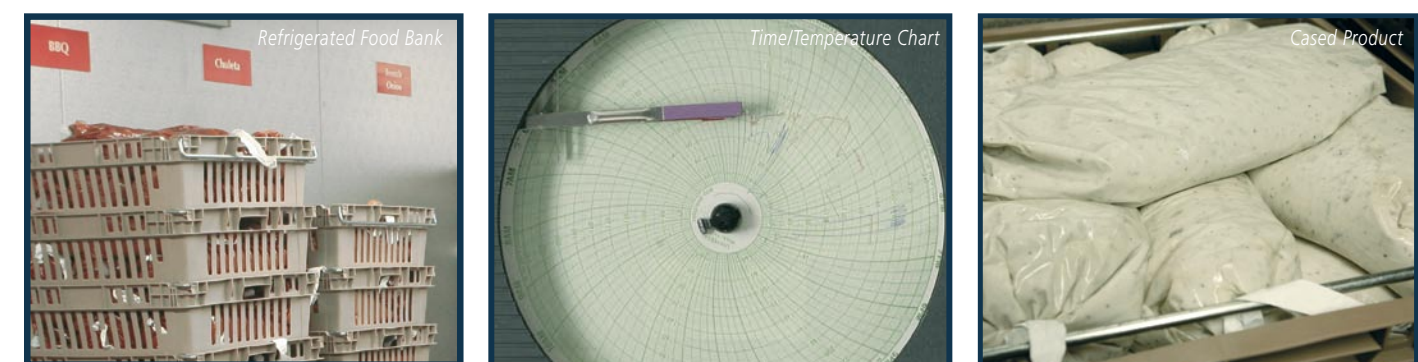
### MATCHING FOOD PRODUCTION TO DEMAND

The Cook-Chill concept was developed as a solution to the age-old problem of matching food production to demand. It separates food production from food serving by creating a "food bank" or inventory of prepared product. The key to safe extended storage of foods is very rapid chilling through the bacterial growth "danger zone." The key to retaining food quality, taste, textures and aroma is controlled refrigerated storage.

# COOK-CHILL PRODUCTION SYSTEMS AT A GLANCE



## CONTROL, SAFETY, & QUALITY



### Planning & Control

- A CapKold system allows advanced scheduling of production, labor and raw material purchase.
- Employees can be scheduled on an eight-hour, five-day or a ten-hour, four-day work schedule. Holidays and vacations can be easily scheduled around normal production.
- Output can typically be doubled or tripled with little or no additional equipment investment. CapKold offers capacity for growth.
- A refrigerated food bank provides an emergency back-up in case of natural disaster or a work stoppage.

### Sanitation & Food Safety

- Kettle and Cook Tank controls include time/temperature chart recorders for HACCP documentation.
- Ideal for HACCP food safety programs.
- Components are designed to the latest sanitary standards.
- Products are packaged hot (sanitary).
- Durable, multi-ply, flexible plastic casings allow product to be safely chilled, stored and rethermalized.

### Food Quality

- CapKold food has the taste, texture, color and aroma of freshly prepared items.
- Centralized purchasing, ingredient preparation and production provides consistent food quality and managed recipe costs. Ingredients can be purchased in volume.
- Large quantity automated cooking ensures batch-to-batch consistency.
- Refrigerated – NOT FROZEN – storage maintains cellular structure... key to preserving texture and consistency.
- Cook Tank items slow cook in their own natural juices - tenderizing tougher cuts of meat, increasing yield and enhancing flavor.

## KETTLE COOKING →



Proven kettle agitator design

### KETTLE COOKING – PUMPABLES

Pumpable foods are cooked in CapKold steam-jacketed kettles, with an inclined agitator/mixer and a bottom-mounted product discharge valve. The patented inclined agitator lifts, folds and mixes kettle ingredients, eliminating product burning/scorching and maintaining batch consistency. The discharge valve allows efficient transfer of kettle product to a pump-fill station without damaging delicate foods.

The Kettle Control Panel sequences the cooking cycle, controlling the agitator, temperature and metered water. A chart recorder provides a time/temperature record for HACCP and quality assurance.

### PROVEN AGITATOR DESIGNS

Groen has manufactured steam jacketed kettles for over 90 years. We were the first to introduce steam-jacketed kettles to commercial and institutional foodservice after World War II. CapKold offers a wide range of large kettles, agitators, jacket configurations and control packages. We are the leader in Kettle technology.

- CapKold INA-Series inclined agitators are available in fixed-agitator, tilt-out agitator (TO), retractable pinned tilt-out agitator (RTO) and fixed agitator/tilt (TW) with variations.

- The new retractable pinned tilt-out agitator is anchored at the bottom for heavy, viscous products. The agitator retracts off an anchor then tilts out of the kettle eliminating the cleaning and maintenance issues associated with horizontal agitators.

- CapKold N-Series Pasta Kettles feature rim-mounted drains.

- Capkold DH/INA/2-100 Kettle is a self-contained gas-heated model.

- All direct-steam kettles available in 50-300 gallon working capacities. Larger sizes are available on request.

## HOT FILLING CASING →

### TRANSFER & PACKAGING

At the completion of a cooking cycle, the Pump-fill Station draws product from the kettle, measures a pre-set volume, and fills a flexible plastic casing. The operator uses a station-mounted clipper to seal, attach a label, and trim the casing in one fluid motion. One employee can typically empty and package the entire contents of a 200-gallon (750-liter) kettle in 15-20 minutes. A Pump-fill Station can be shared by two or more kettles.



Station-mounted clipper for sealing, attaching label and trimming casing



Heated, plated and ready to eat

### BETTER FOOD TRANSFER & PACKAGING SOLUTIONS

CapKold was first to introduce transfer pumps and air-operated, product valves to Cook-Chill.

- The Pump-fill Station handles a broad range of product types, viscosities and particulate sizes.

- The Pump-fill Station features digital input and display, making adjustment of pump speed and fill volume quick, precise and very easy.

- Air operated casing clippers and air driven vacuum pump available for muscle meats and cut vegetables.

## TUMBLE CHILL CASING →



Loading filled casings directly into the tumble chiller

### RAPID TUMBLE CHILLING

The batch tumble chiller is used exclusively for cooling large volumes of bagged kettle product. Filled casings are loaded directly into the chiller, where they gently tumble in circulating cold water. The tumbling action quickly removes heat from the food casings and chills the product in the fastest possible time. An automatic control system monitors the chilling time and water bath temperature.

### WATER-BASED HEAT TRANSFER EXPERIENCE

CapKold was the first to develop the batch tumble chiller and water jet concepts of rapidly cooling food in plastic casings or pouches.

- Tumble Chillers feature all stainless steel design and provide up to 300-gallon batch chilling capability.
- Integrated heat exchangers reduce height and simplify cleaning.
- Energy saving ice builders, direct expansion chillers and falling-film chillers provide cold water used for product cooling.
- Recycling Tanks for saving and reusing product chilled water.
- Casing conveyors speed and simplify Tumble Chiller loading.



Unloading chilled casings from tumble chiller to food bank storage

## WATERJET™ (COMBINATION TUMBLE CHILLER & COOK TANK) →



### WATERJET 100

The WaterJet is a Rapid Product Chiller/Cook Tank designed to rapidly chill 100-gallons of filled casings in a circulating water bath. The WaterJet will slow cook using steam slack, prepackaged raw meats, vegetables and starches; or rapidly reheat prepared foods in its circulating hot water bath. An internal lift mechanism raises and lowers product from the water eliminating the need for a hoist/lifting mechanism. Chills most products from temperatures of approximately 180°F-40°F in 60 minutes or less. A powerful water circulation pump, fully automatic operator control package, and a sheathed and air-gap insulated tank with splash covers and lift assist cylinders are included. Unit is NSF Listed, UL Listed and ASMEB31.1.

- Features insulating, non-corroding double wall construction on exposed tank sides and fully enclosed and vented pump/utility housing.
- Monitor temperatures with a probe for recording internal temperature of solid muscle products and a 24 hour time/temperature recorder for recording water and product time and temperature.
- Water level overflow protection and a diverter valve controls water discharge flow and turbulence.
- Chilled water production uses direct refrigeration eliminating the need for a second tank and saving space.
- Water heating system is direct steam heated and requires a steam source of 20-50 PSI.

### CONTROL PACKAGE

- One touch controls for chill and heat.
- Step-by-step programming of cook-to-temperature and probe.
- Digital display of chilling time and water temperature.

## COOK TANK COOKING →

### WATER BATH SLOW COOKING

Whole-meat products, such as roasts and turkey breasts, and many prepared foods such as rice, vegetables and meatloaf, can be slow-cooked in a WaterJet or a Cook Tank. Both use circulating hot water to cook products, vacuum packaged in plastic casings. At the end of the cooking cycle, the units automatically drain and then circulate cold water for rapid chilling, without the product ever leaving the tank.

Water bath slow cooking can be done overnight, unattended. An integral control system monitors both cooking and chilling and provides a time/temperature production record for HACCP and quality assurance.



Loading and unloading food product with a push of a button

### PROVEN HOT WATER BATH

CapKold pioneered hot water bath, low temperature cooking of meats and prepared foods in vacuum-sealed plastic casings. CapKold Cook Tanks are capable of preparing hundreds of pounds of perfect rare roast beef and more.

- CapKold Cook Tanks are available with 500-, 1000- and 2000-pound nominal.
- Dual purpose Tumble Chiller/Cook Tanks and WaterJets are designed for smaller operators and kitchens.
- A powerful water circulation pump provides uniform cooking and cooling.
- A baffled bottom steam jacket provides fast and efficient heating with direct steam.
- Integrated control systems allow overnight, unattended cooking, cooling and documentation.

## REFRIGERATED STORAGE, HEATING & SERVING

### REFRIGERATED STORAGE (FOOD BANK)

Prepared foods are stored in walk-in refrigerators (commonly referred to as a Food Bank). Temperature is maintained just above the freezing point, to preserve the freshness, texture, color and quality of the food. Menu items are pulled from inventory as needed, used on site, or shipped to remote serving points.

### HEATING & SERVING

CapKold items can be quickly heated to safe serving temperatures right in the casing, placed in steam table pans, or individually portioned. Groen offers a line of steam equipment that is perfect for rethermalizing food.

CapKold foods are ideal for pre-plating as part of a tray makeup and delivery system. They can be used in combination with freshly prepared foods and foods which have been blast-chilled. Randell offers a line of blast chillers as well as standard and customized hot and cold food tables for serving applications.



Groen steamers are an excellent way to reheat food in casings or steam pans



Randell RanServe hot food tables have integral heaters and are NSF listed

## VENTILATION & UDS



Avtec® Chimnook Hood

For today's performance kitchens with CapKold cook-chill production systems, Avtec offers ventilation and utility distribution systems (UDS) to satisfy your customization requirements. Avtec's high quality, reliable ventilation hoods

handle the CapKold cooking and heating parts of your cook-chill operation. Avtec UDS provides single point connections for each utility, ease of installation and maintenance, and permits future line-up changes in your cook-chill kitchen. Look to Avtec to complement your CapKold cook-chill kitchen operation.



Avtec® UDS