



# MODEL TECV-XXXTG

GAS TILTING COOKING VESSEL

## GENERAL DESCRIPTION

The TUCS GAS-FIRED TILTING COOKING VESSEL is a low rim height, tilting, trough-shaped vessel with a horizontal mixing scraper agitator to produce liquid semiviscous 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. The vessel tilts to pour out liquids, aids in the discharge of solid non-pumpable products, and provides access for easy cleaning. The vessel has a 3" air-operated, flush-mounted drop-down valve to attach to a Tucs volumetric piston pump or another pumping device. Pre-piped for a single-point extension to utilities and an integrated digital control panel with a pendant-mounted digital HMI.



50-Gallon Gas Tilting Cooking Vessel

## CERTIFICATIONS

ANSI/UL-197, NSF/ANSI-4



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ITEM NO.

PROJECT

QUANTITY

AIA NO.

## CAPACITIES

50, 100, 150, and 200-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 ■ ASME code rated for 75 PSI maximum 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 on our drawing) ■ Slide-out operator convenience step on 200 gallon kettles ■ 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

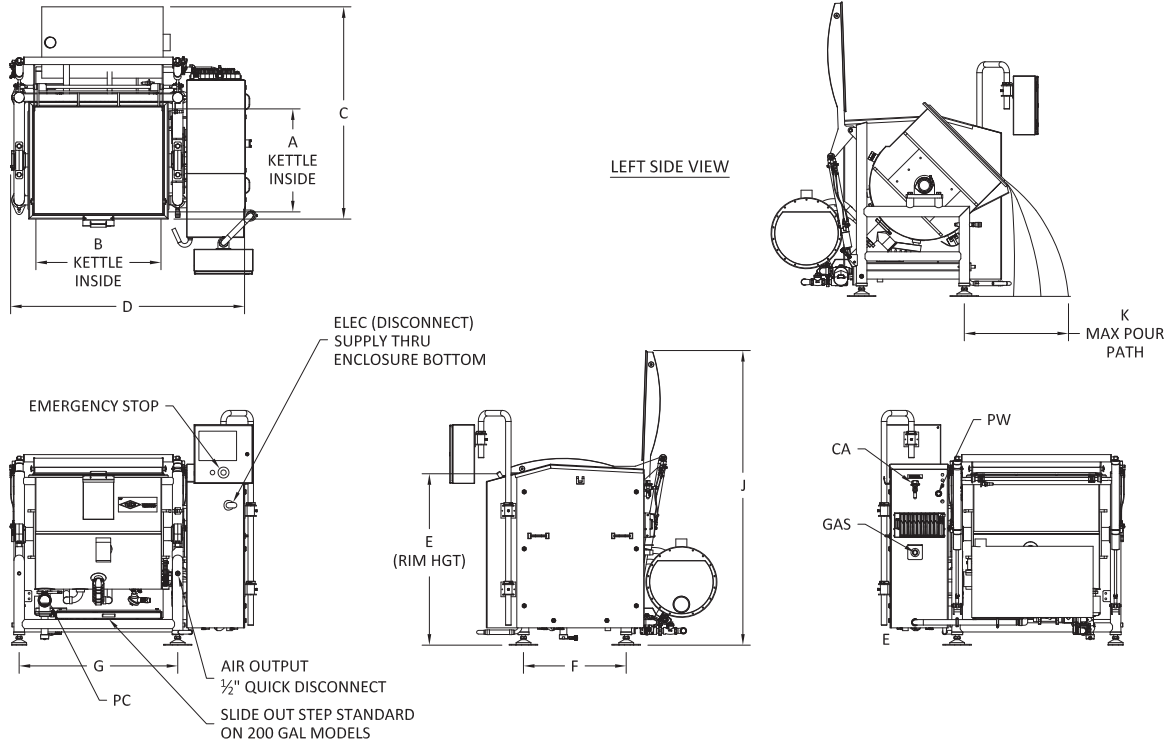
## OPTIONS

- Agitator removal cart (TEARC-xxx)
- Agitator storage cart (TEASC-xxx)
- Slide out convenience step (100-gallon)

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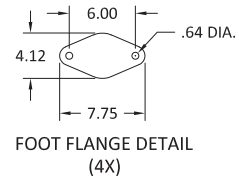
GAS TILTING COOKING VESSEL

Scan this QR code with your smart phone to visit our website for more information.



**NOTES:**

1. SHOWN WITH CONTROL ON RIGHT SIDE. LEFT SIDE AVAILABLE.
2. POTABLE WATER GPM DEPENDANT ON SIZE OF MAIN WATER LINE AND WATER LINE PRESSURE.
3. COMPRESSED AIR RATING SHOWN FOR KETTLE USE ONLY. INCREASED CFM REQUIRED FOR ADDITIONAL EQUIPMENT.
4. FLEXIBLE CONNECTOR HOSES (36\"/>



**UTILITY CONNECTIONS**

SIZE	COMPR. AIR	GAS SUPPLY	POTABLE WATER	PUMP CONNECT
SYMBOL	CA	GAS	PW	PC
50	1/2" QD	3/4" NPT	1" NPT	3" DC
100	1/2" QD	3/4" NPT	1" NPT	3" DC
150	1/2" QD	3/4" NPT	1" NPT	3" DC
200	1/2" QD	3/4" NPT	1" NPT	3" DC

**DIMENSIONS**

SIZE	A	B	C	D	E	F	G	H	J	K
50	24	28	55	58	45	26	37	60	75	26
100	28	34	58	63	47	28	43	60	80	28
150	30	44	60	73	49	31	53	60	84	30
200	33	48	63	77	53	32	57	60	91	32

**UTILITY REQUIREMENTS**

SIZE	COMPR. AIR	GAS 5" W.C. MIN 14" W.C. MAX	POTABLE WATER 60 PSI MAX	ELECTRIC (ELEC) 3 PH/60 Hz			SHIPPED WEIGHT	
				AGITATOR MOTOR	FLA @ 208V	FLA @ 240V		FLA @ 480V
50	1	300,000	20	1/2 HP	5.4 A	4.7 A	2.4 A	1,100
100	1	300,000	20	1 HP	7.2 A	6.3 A	3.2 A	1,300
150	1	300,000	20	1 1/2 HP	8.8 A	7.7 A	3.9 A	1,600
200	1	300,000	20	1 1/2 HP	8.8 A	7.7 A	3.9 A	1,950

**RECOMMENDED CLEARANCES**

(RIGHT HAND KETTLE)	
RIGHT SIDE	24"
BACK SIDE	6"
LEFT SIDE	12"