

Central kitchens - Food processing industries

Cooking solutions



COMBI OVEN - AC700

Exceptional capacity

- Two 20 levels GN 2/1 trolleys
- Convection & steam cooking
- Tailor-made for big production
- Temperature:
up to 250°C / 482°F
- Small footprint:
only 2.5 m² on the ground
- Triple doors
- Solid, robust and long lasting design



95 kW



1,600 mm



1,650 mm



2,100 mm



EXAMPLES OF APPLICATIONS



230 kg / 510 lbs
of potato bake



200 kg / 440lbs
of vegetables



250 to 300 kg / 550 to 660lbs
roasting meat



100 to 150 kg / 220 to 330 lbs
of pies

COOKER CHILLER - CR250

Two-in-one machine



- Multipurpose: pasta, rice, vegetable, grain, seafood...
- Tank volume: 220L, basket 100L
- 150 to 200 kg/h/
330 to 440 lbs
of cooked and
cooled pasta
(down to 25°C /
77°F)
- Ergonomic
- Energy and
water savings



32 kW



6 bars



1,810 mm



1,210 mm



1480/1670 mm

EXAMPLES OF APPLICATIONS



20 kg / 45 lbs of raw pasta/rice per batch



40 kg / 90 lbs of vegetables per batch

COOKER CHILLER - CR500

Two-in-one machine



- Multipurpose: pasta, rice, vegetable, grain, seafood...
- Tank volume: 500L, basket 250L
- 400 to 500 kg/h / 880 to 1100lbs of cooked and cooled pasta (down to 25°C / 77°F)
- Energy and water savings



65 kW



6 bars



2,450 mm



1,600 mm



1,810/2,170 mm

50 kg of dry rice, pasta, 100 kg of vegetables per batch

COOKER CHILLER CRR500

3 tanks: cooking, pre-cooling & cooling

- Tank volume: 500L, basket 250L
- 400 to 500 kg/h / 880 to 1100lbs of cooked and cooled pasta (down to 10°C / 50°F)
- Chilling: cold and iced water from the factory network
- Energy and water savings



65 kW



6 bars



3,580 mm



1,600 mm

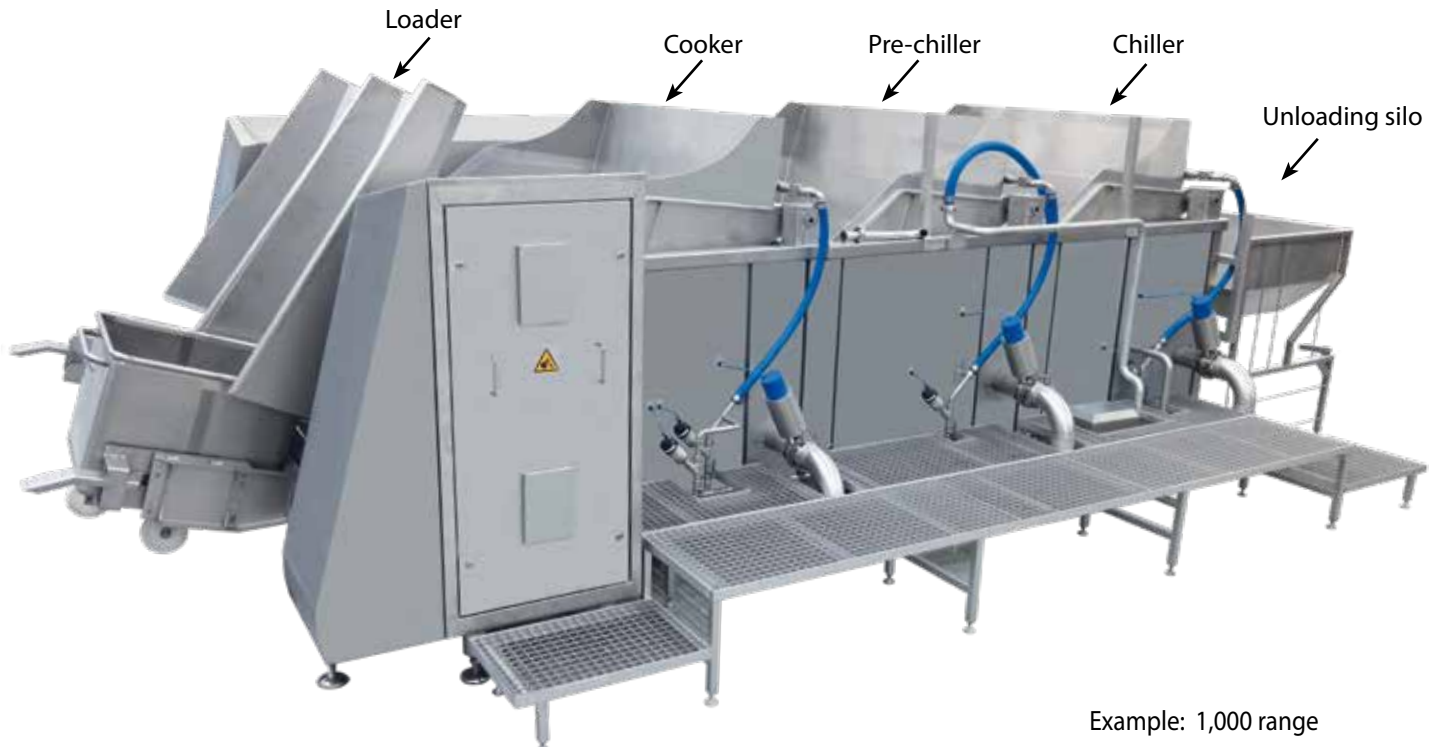


1,810/2170 mm



AUTOMATIC COOKER CHILLER

High capacity production line



Example: 1,000 range

- Tank volume: 500, 1000 or 1500L
- Cooling: cold and iced (4°C / 39°F) water from the factory network
- Heavy-duty gear motors for baskets tilting



CIRCULAR BRATT PAN

Cooking surface: 1 or 1.3m² / 3,3 or 4,3 ft²



- Tank volume: 280L or 380 L
- Temperature of the bottom tank: up to 225°C / 437°F
- Pouring at 700 mm from the ground
- Removable scrapper arm with various speed
- Siemens touch screen with 100 programmed recipes
- Regulation of tank bottom temperature

1100 MODEL



35 kW



2,050 mm



1,800 mm



1,540/2,500mm

1300 MODEL



48 kW



2,200 mm



1,800 mm



1,540/2,500mm

MULTIPURPOSE BRATT PAN

Cooking surface: 1m² / 3,3 ft² - volume 300L



- Temperature of the bottom tank: up to 250°C / 482°F
- Bimetallic bottom for a better heat distribution
- Draining 700mm from the floor
- Lid with balanced hinges
- Recipe programming



40 kW



2,550 mm



1,450 mm



1,525/2,290 mm

HEMISPHERICAL KETTLE

With removable mixing arm, 200, 300, 400 or 500L



- Double jacketed kettle with large exchange surface for fast and even cooking
- Siemens touch screen with 100 programmed recipes
- Inclined mixing arm for a better mixing process



42/61 kW



6 bars

FIXED BOILING KETTLE

500, 700, 1000, 1500 or 2000L



- Rectangular tank
- Draining valve 50/60 (2 valves from 1,000 L)
- Separated control panel



Baskets: according to your needs



Reactivity, Quality, Innovation



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