

Central kitchens - Food processing industries

Cooking solutions



Combi oven AC700

Very high capacity

2 trolleys of levels GN2/1

- Steam heating immediately produced by an electric generator integrated to the oven, or connection to the factory steam network
- Adjustable temperature until 250°C (until 100°C for steam)
- Control panel with 100 programmed recipes
- Control of the ambient and core temperature
- Ventilation via 2 stainless steel turbines
- Control of the ambient and core temperature



MODEL AC700	
Front (mm)	1,560
Depth (mm)	1,650
Height (mm)	2,100
Power	
Electric total	95 kW
Steam generator	84 kW
Dry heating	80 kW

SOME EXAMPLES OF THE OVEN CAPACITY AC700 with 2 trolleys GN2/1



230 kg of potato bake



200 kg of vegetables

CR250 Compact

150 to 200 kg/h
of cooked and cooled pasta
(down to 25°C)

Cooking tank + pre-cooling tank



- Tank volume: 220 Litres, baskets 100L
- Cooking energy: Electric, steam network or gas
- Cooling: Cold water from network of the factory
- 16 recipes programmable by touch screen
- Perforated tilting basket Ø 1.5
- Tilting by electric jack manually controlled

MODEL CR250 COMPACT

Front (mm)	1,810
Depth (mm)	1,210
Height (mm)	950
Power	
Electric heating	30 kW
Gas heating	35 kW
Steam heating	Consult us



SOME EXAMPLES OF THE CAPACITY CR250 Compact



20 kg of dry rice, pasta

40 kg of vegetables / cycle

CR500 Compact

400 to 500 kg/h
of cooked and cooled pasta
(down to 25°C)



Cooking tank + pre-cooling tank

- Tank volume: 500L, baskets 250L
- Perforated baskets Ø1.5mm, activated by jacks
- 16 recipes programmable by touch screen
- Cooking energy: electric, steam a gas
- Cooling: Cold water from network of the factory

Approximate dimensions:

Electric model	Length (without the loader)	Length (with the loader)	Depth*
CR500 compact	2,450	3,840	1,400
CRR500 compact	3,590	4,970	1,400

50 kg of dry rice, pasta, 100 kg of vegetables / cycle

* 1,600mm with draining valve

CRR500 Compact

400 to 500 kg/h
of cooked and cooled pasta
(down to 10°C)

Cooking tank pre-cooling tank cooling tank

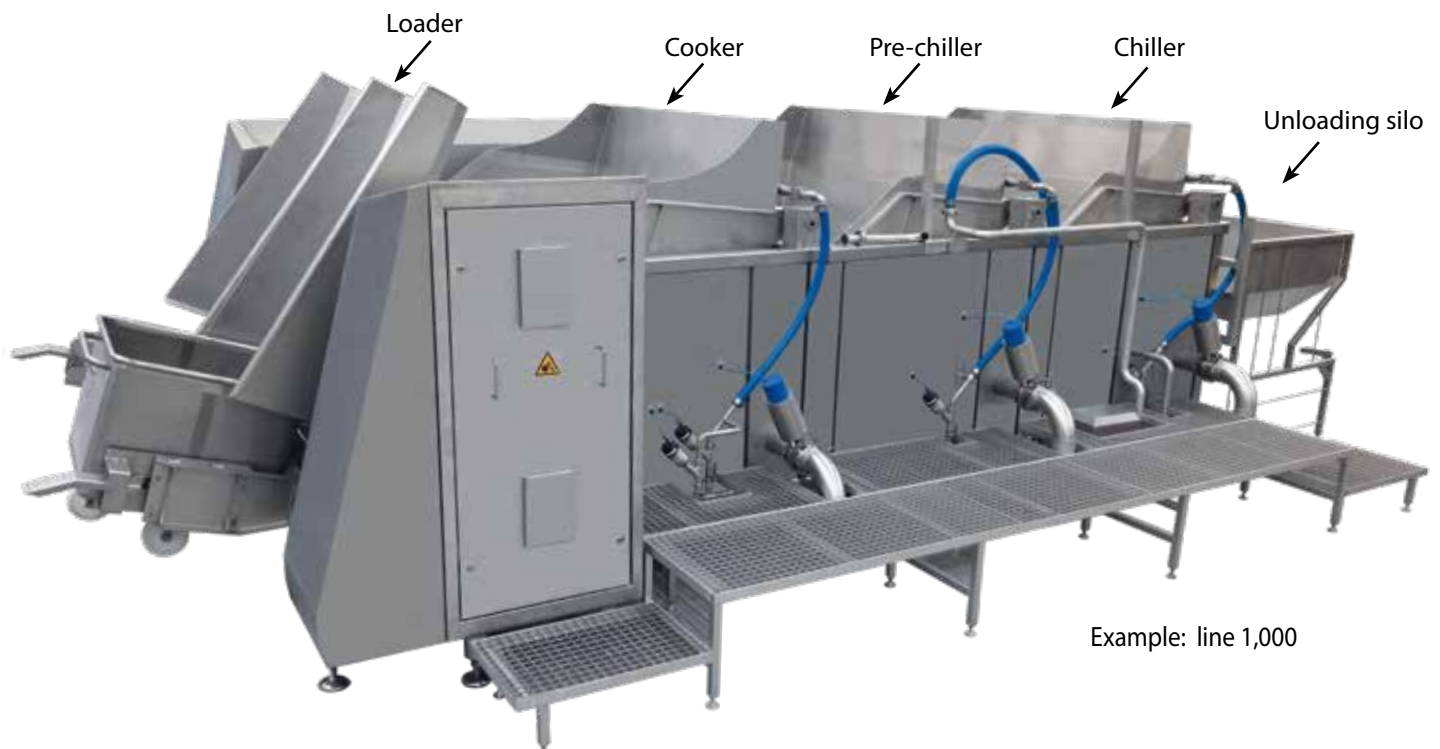
- Tank volume : 500 litres, baskets : 250 litres
- Perforated baskets Ø 1.5mm, activated by geared motors
- 100 recipes programmable by touch screen
- Cooking energy: electric, steam network or gas
- Chilling: cold and iced (4°C) water from the factory network



Cooker / Chiller

400 to 1,500 kg/h
of cooked and cooled pasta
(down to 10°C or 4°C) on the model
and the line configuration

With secured access - Heavy-duty gear motor for baskets tilting



Automated production line For models 500 - 1,000 and 1,500

The number of cooking tanks and chilling tanks is determined by the kind of cooking and the desired production capacities

Cooking power: steam network, gas or electricity

Chilling: cold and iced water from the factory network



Cooking / Chilling line - CR 500



Cooking / Chilling line - CR1,000



Circular bratt pan

280 litres or
380 litres



Surface: 1 m² or 1,3 m²

- Temperature of the bottom tank: 225°C max
- Pouring at 700 mm from the ground
- Removable scrapper arm, various speed
- Siemens touch screen with 100 programmable recipes
- Tank bottom temperature regulation



MODEL	1,100	1,300
Surface	1 m ²	1,3 m ²
Circular tank	280 L	380 L
Electric power	29 kW	42 kW
Lenght (mm)	2,050	2,200
Depth (mm)	1,800	1,800
Height (mm)	2,500	2,550

Multipurpose bratt pan

300 litres
Surface 1m²



- Tank bottom temperature: 250°C max.
- Bimetallic bottom for a better heat distribution
- Draining 700mm from the floor
- Lid with counterbalanced hinges
- Recipes programmation

MODEL	TYPE 100
Lenght (mm)	2,550
Depth (mm)	1,450
Height (mm)	2,290
Electric power	36 kW



Model UPC

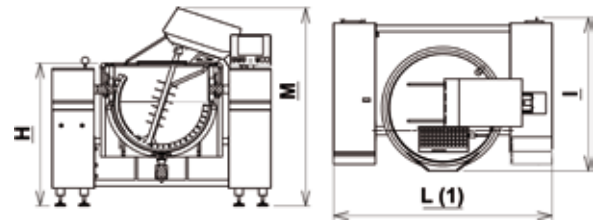
Hemispherical kettle

**200 to 500 L
(other capacities)**



- Double jacketed kettle with large exchange surface for fast and even cooking
- Touch screen allowing the setting of 100 recipes
- Inclined mixing arm for a better mixing process
- Heating:
Steam from the factory network (up to 6 bars)

With removable mixing arm



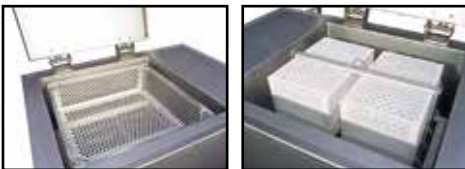
Capacity (L)	External dimensions (mm)						Dim. of vat ØxP (mm)
	L	L(1)	I	H	A	M	
200	1,660	-	1,440	1,240	1,885	-	750x625
300	1,780	2,000	1,550	1,280	1,885	1,890	880x690
400	1,850	2,100	1,550	1,280	1,895	1,890	950x775
500	1,890	2,100	1,550	1,350	1,990	1,890	1,000x850

Fixed boiling kettle

**500 to 2,000 L
(and more)**

- Energy steam, electric, gaz or oil heating
- Rectangular tank
- Draining valve 50/60
- (2 valves from 1,000 L)
- Separated control box

Baskets: according to the use



Volume: standard equipment

CAPACITY Litres	DIM. EXT. (mm)			DIM. OF THE TANK (mm)		
	Front	Depth *	Height	Front	Depth	Height
500	1,500	1,250	1,000	1,000	950	600
700	1,900	1,250	1,000	1,400	950	600
1,000	2,430	1,250	1,000	1,930	950	600
1,500	3,390	1,250	1,000	2,890	950	600
2,000	3,390	1,280	1,100	2,890	980	700

* 1,350 for gas. Draining valve + 225 mm
All capacities and special modifications available on request.

A spirit, a team, a skill

The reference in the food processing industry since 1955



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The equipment presented in this documentation are manufactured in Brittany-France by CAPIC.
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