



MODEL TECV-XXXT-SP

TILTING STOCK POT

GENERAL DESCRIPTION

The TUCS TILTING STOCK POT COOKING VESSEL is a low rim height, tilting, trough-shaped vessel for the production of liquid stock. The vessel tilts to pour out liquids and provide access for easy cleaning. The vessel has a 3" air-operated, flush-mounted drop-down valve for the attachment to a Tucs volumetric piston pump or another pumping device. Pre-piped for single point attachment to utilities. Space saving control panel is mounted to the vessel for control of temperature and water.

Cook basket and mobile basket cart are included.



200-Gallon Tilting Stock Pot

CERTIFICATIONS

ANSI/UL-197, NSF/ANSI-4



TUCS Equipment, Inc.
755 County Road 18 S. • Princeton MN 55371
Phone 763-574-7475 Fax 763-574-7472
www.tucsequipment.com

ITEM NO.

PROJECT

QUANTITY

AIA NO.

CAPACITIES

50, 100, 150, 200, 300, and 400-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 and chilled water
- ASME code rated for 150 PSI max steam pressure
- Insulated steam jacket for operator safety
- Pre-piped for single point connections to utilities
- Slide out operator convenience step (150 gallons and larger)
- Pneumatic operated safety grate and lid
- Water meter and fill hose
- Kettle side is engraved for water or product level in 50 gallon increments
- Flexible connectors for all specified utilities (See Note #4)

CONTROLS

NEMA 4X control box attached to kettle below rim

- Controls mounted right or left side of cooking vessel per kitchen plan
- Steam On/Off temperature control
- Tilt switch
- Water Meter with fill hose
- Air agitation control

PRODUCT DISCHARGE

3" flush-mounted valve for the attachment to a Tucs volumetric piston pump or another pumping device

- Valve located at end of vessel opposite control panel

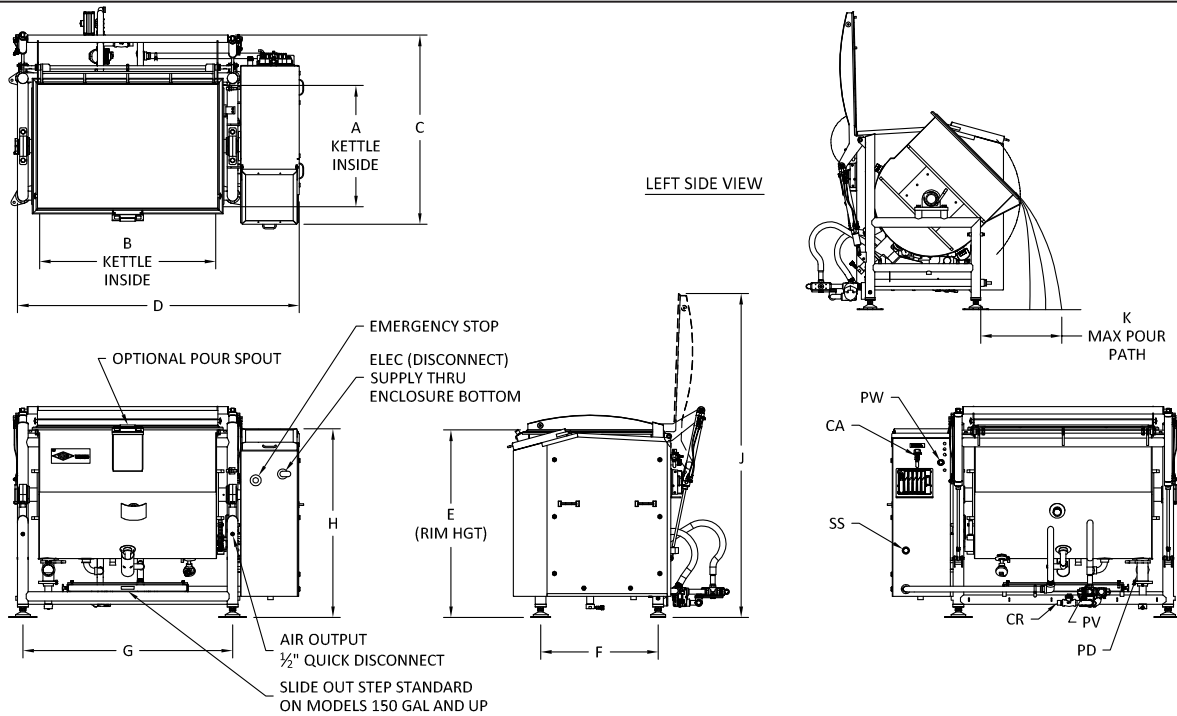
OPTIONS

- Low pressure steam loop for low pressure cooking (-LPSL)
- Mobile Pasta Basket Lift (TEPBL-xxx)
- Slide out convenience step (100-gallon)
- Stationary, Non-Tilting

MODEL TECV-XXXT-SP

TILTING STOCK POT

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" L) PROVIDED BY TUCS FOR CA, SS, CR, AND PW. INSTALLER MUST PROVIDE STAINLESS ELBOWS OR STREET ELBOWS WHEN MAKING FINAL CONNECTIONS.
5. CUSTOMER TO PROVIDE REGULATED WATER PRESSURE NOT TO EXCEED 60 PSI.

UTILITY CONNECTIONS

SIZE	COMPR. AIR	STEAM SUPPLY	COND. RET.	PURGE VALVE	POTABLE WATER	PRODUCT DISCHARGE
SYMBOL	CA	SS	CR	PV	PW	PD
50	1/2" QD	1" NPT	3/4" NPT	1/2" NPT	1" NPT	3" DC
100	1/2" QD	1" NPT	1" NPT	1/2" NPT	1" NPT	3" DC
150	1/2" QD	1 1/4" NPT	1" NPT	1/2" NPT	1" NPT	3" DC
200	1/2" QD	1 1/4" NPT	1" NPT	1/2" NPT	1" NPT	3" DC
300	1/2" QD	1 1/2" NPT	1" NPT	1/2" NPT	1" NPT	3" DC
400	1/2" QD	1 1/2" NPT	1 1/4" NPT	1/2" NPT	1" NPT	3" DC

DIMENSIONS

SIZE	A	B	C	D	E	F	G	H	J	K
50	24	28	41	58	45	26	37	52	75	26
100	28	34	44	63	47	28	43	52	80	28
150	30	44	46	73	49	31	53	52	84	30
200	33	48	49	77	53	32	57	52	91	32
300	38	54	55	83	59	36	64	52	101	36
400	42	60	59	90	62	40	70	52	108	40

UTILITY REQUIREMENTS

SIZE	COMPR. AIR	STEAM JKT 150 PSI MAX	POTABLE WATER 60 PSI MAX	ELECTRIC (ELEC) 3 PH/60 Hz			SHIPPED WEIGHT	
				CFM @ 90 PSI	LB/HR MAX @ 100 PSI	GPM		GEAR MOTOR
50	1	380	20	1/4 HP	3.2 A	2.8 A	1.4 A	950
100	1	611	20	1/4 HP	3.2 A	2.8 A	1.4 A	1150
150	1	869	20	1/4 HP	3.2 A	2.8 A	1.4 A	1450
200	1	1,060	20	1/4 HP	3.2 A	2.8 A	1.4 A	1800
300	1	1,386	20	1/4 HP	3.2 A	2.8 A	1.4 A	1950
400	1	1,589	20	1/4 HP	3.2 A	2.8 A	1.4 A	2150

FACTORY SUPPLIED STEAM PRESSURE RELIEF VALVE @125 PSI.

RECOMMENDED CLEARANCES

RIGHT HAND KETTLE	
RIGHT SIDE	24"
FROM BACK LEG	22"
LEFT SIDE	12"