



# DCNORRIS

**READY-2-COOK**

SIMPLY CONNECT & COOK



Model	300	500	750	1000
Static	✓	✓	✓	✓
Tilting	✓	✓		

## SIMPLY CONNECT TO SERVICES AND COOK!

The Ready-2-Cook Steam-Jacketed Kettle range has been designed to give manufacturers a simple route to food production, whilst offering the high quality build standards you would expect from DCN. The system is ready to start cooking with minimal installation and training required.

Ready-2-Cook is incredibly versatile, ideal as an easy first step-up to industrial cooking, pilot plant/recipe testing, or alongside larger kettles for additional production capacity. The compact self-contained design is fully piped with steam valve package and controls included, as well as standard cooking and mixing features.

The Ready-2-Cook Kettle is available as a tilting or static version, and is ideal for cooking a wide range of food and beverage products.

### ⬡ Jacket

Insulated jacket designed and stamped for 100psi/7 bar steam.

### ⬡ Exterior

Type 304 stainless steel with a semi-deluxe buff finish straight cylinder and closed-in base.

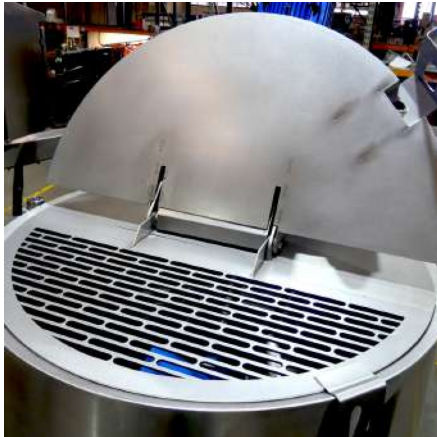
### ⬡ Interior

Type 316 stainless steel with machine polished 180 grit.

### ⬡ Frame

Kettle mounted on heavy-duty stainless steel frame on pivots supported by nylon bearing blocks. The frame also incorporates the control panel housing and the steam valve package.

## READY-2-COOK KETTLE



- **Hinged double lid**

With grill section and drop-in sieve suitable for draining pasta-type products.



- **Agitator**

Variable speed.

- **Lift & fold scraping shovels**

Patented.

- **Blades**

Heat-resistant food-approved plastic.



- **HMI Control Panel**

Feature for water batching, temperature control, timings, simmering and discharge.

## 5 YEAR JACKET WARRANTY



standard features

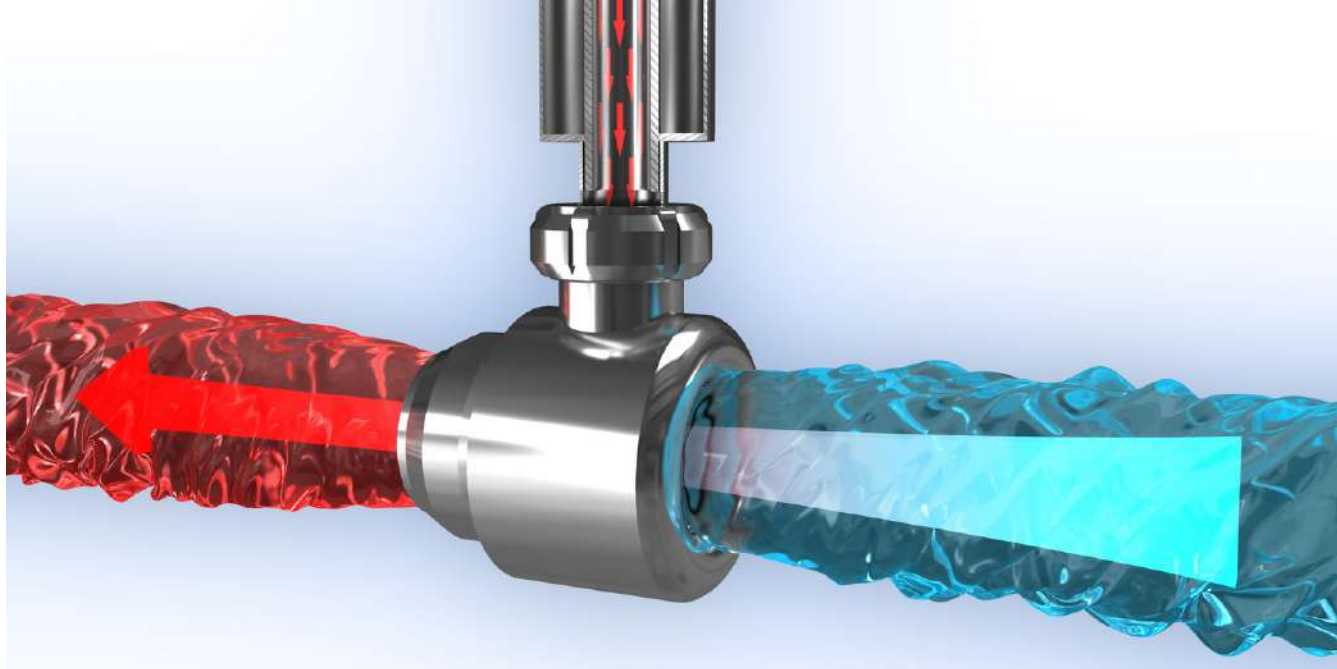




Static Ready-2-Cook Kettle with optional Access Platform



300 Litre Tilting Ready-2-Cook Kettle with Jet Cook™ technology for high-speed cooking



DCN has a wide variety of patented advanced processing features which form part of the wider Cook-Chill and Jet Process System family. These can be incorporated into your Ready-2-Cook Kettle as an additional option. Many of these have been developed to improve the quality of products and speed up processing times. For example, our Braising System caramelises meat and onions to add flavour, or you can save time and energy with Jet Cook and Assisted Wash.

Jet Cook™	High Shear Mixer	Flush-fitting Outlet Valve
MADS System	Recipe Management System	Load Cells
Braising System	Virtual Chart Recorder	Tumble Chiller
Assisted Wash	Access Platform	Pump Fill Station

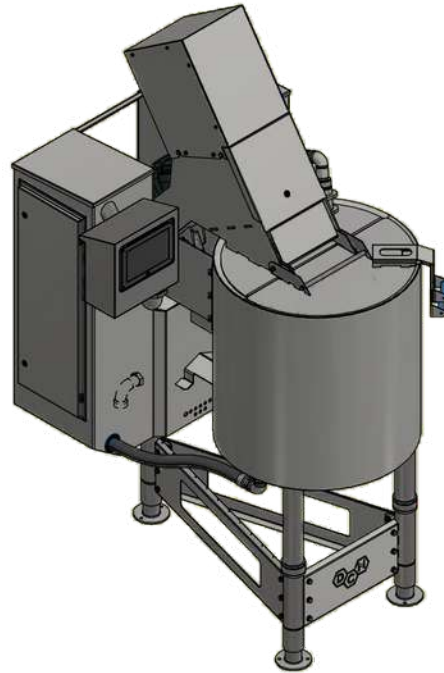
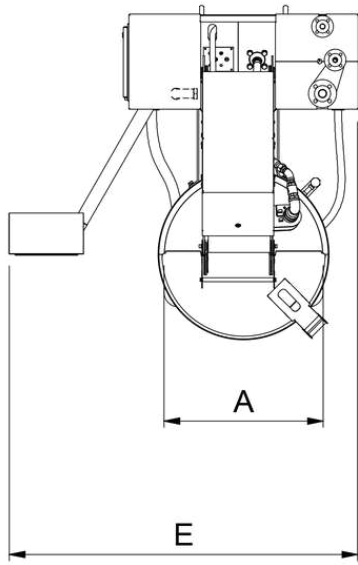
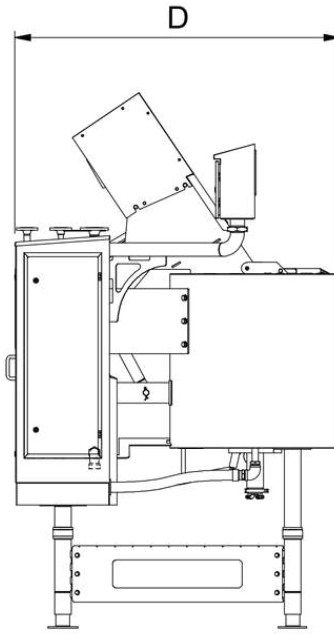
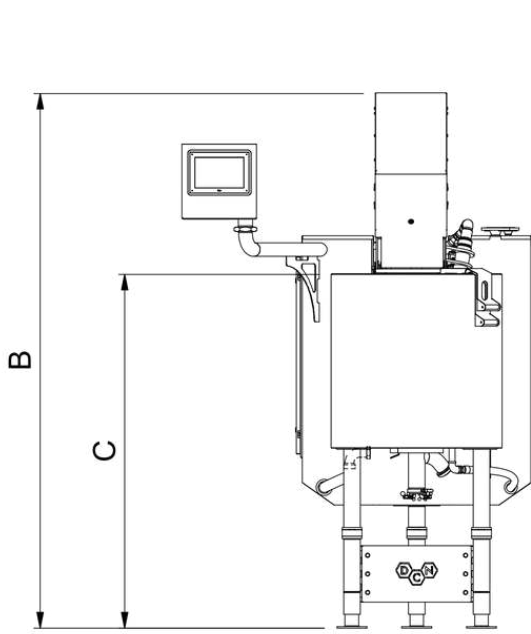
**Ready-2-Cook can be used for the manufacture of a wide variety of products:**

- ◻ Soups
- ◻ Sauces: Béchamel / Cheese / Tomato-Based / Ethnic / Desserts
- ◻ Ready Meals
- ◻ Pie Fillings
- ◻ Dips & Dressings
- ◻ Condiments
- ◻ Beverages



# STATIC KETTLE

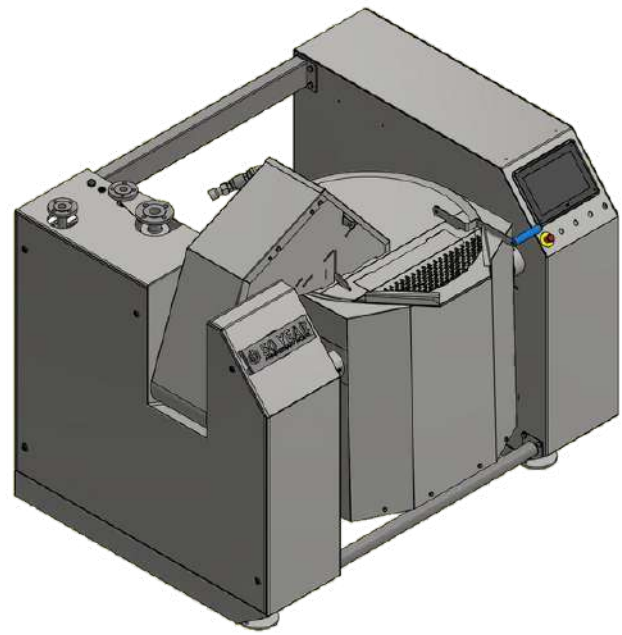
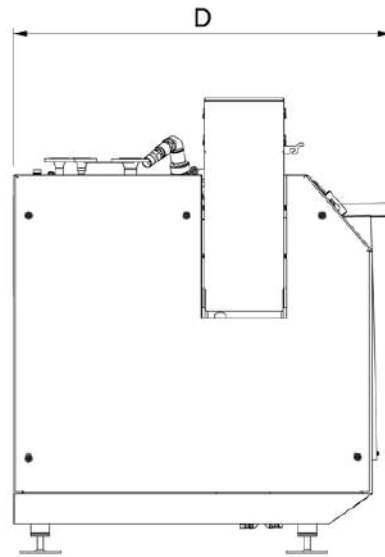
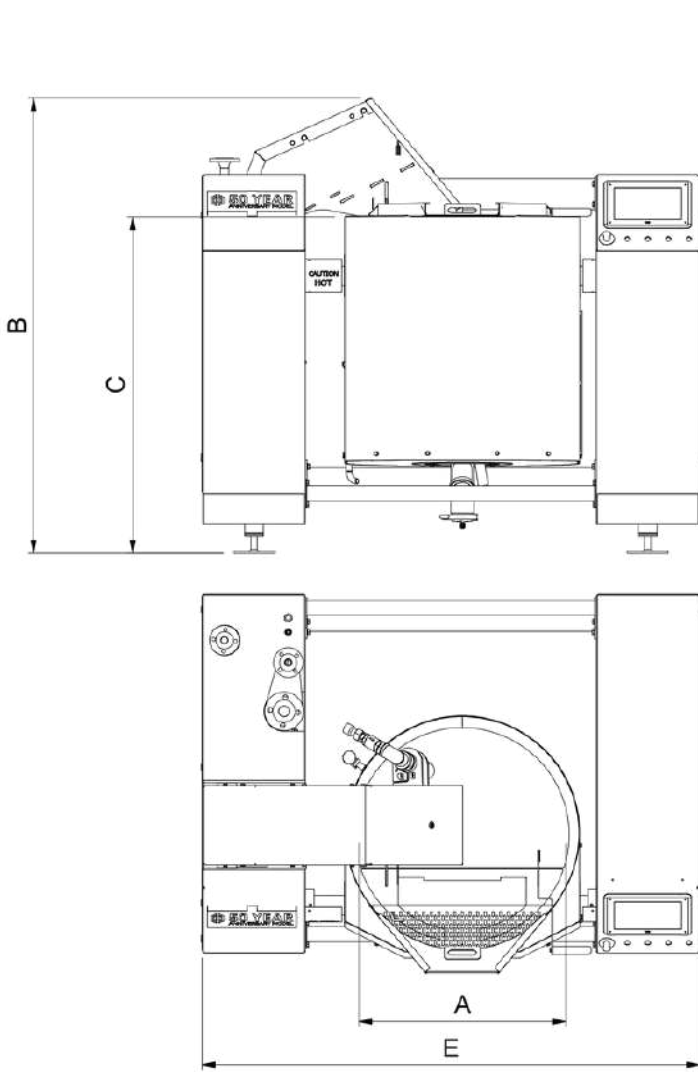
technical data



	A Kettle Diameter Interior (mm)	B Overall Kettle Height (mm)	C Kettle Height (mm)	D Depth (mm)	E Overall Width (mm)	Steam Requirements	Steam BSP	Condensate Outlet	Product Outlet
300 Litre Kettle	860	2866	1896	1746	1867	278kg/hr @ 7bar	1½"	1"	3"
500 Litre Kettle	959	2830	1896	1861	1861	480kg/hr @ 7bar	1"	1"	3"
750 Litre Kettle	1165	2842	1896	1959	1872	27626kg/hr @ 7bar	1½"	1"	3"
1000 Litre Kettle	1332	2827	1897	2069	1924	793kg/hr @ 7bar	1½"	1"	3"



# TILTING KETTLE



technical data

	A Kettle Diameter Interior (mm)	B Kettle Height (mm)	C Overall Kettle Height (mm)	D Depth (mm)	E Overall Width (mm)	Steam Requirements	Steam BSP	Condensate Outlet	Product Outlet
300 Litre Kettle	806 mm	1775 mm	1313 mm	1472 mm	1940 mm	278kg/hr @ 7bar	1½"	1"	3"
500 Litre Kettle	930 mm	1979 mm	1462 mm	1497 mm	2004 mm	480kg/hr @ 7bar	1"	1"	3"



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food processing innovation