



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 also 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 100 psi/7 bar steam

Exterior

Type 304 stainless steel with a semi-deluxe buff finish
Straight cylindrical cladding and closed-in base

Interior

Type 316 stainless steel with machine polished 180 grit

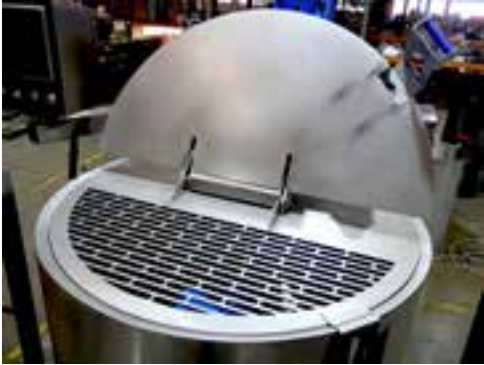
Frame

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

5 YEAR JACKET
WARRANTY



- **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**

Features for water batching, temperature control, timings, simmering and discharge

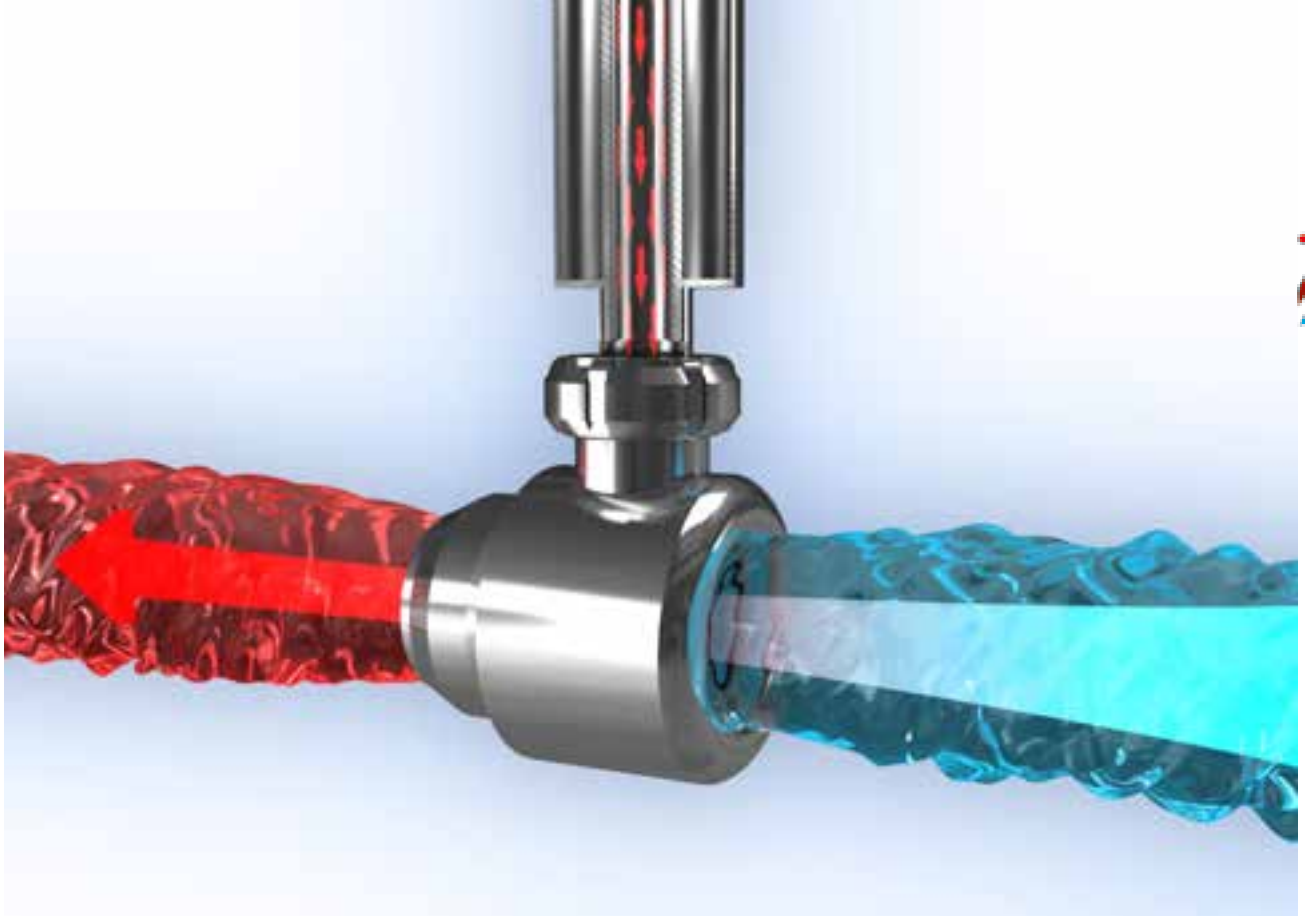
standard features



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™

MADS (Multi Aperture Drainage System)

Braising System

Assisted Wash

High Shear Mixer

Recipe Management System

Virtual Chart Recorder

Access Platform

Flush-fitting Outlet Valve

Load Cells

Tumble Chiller

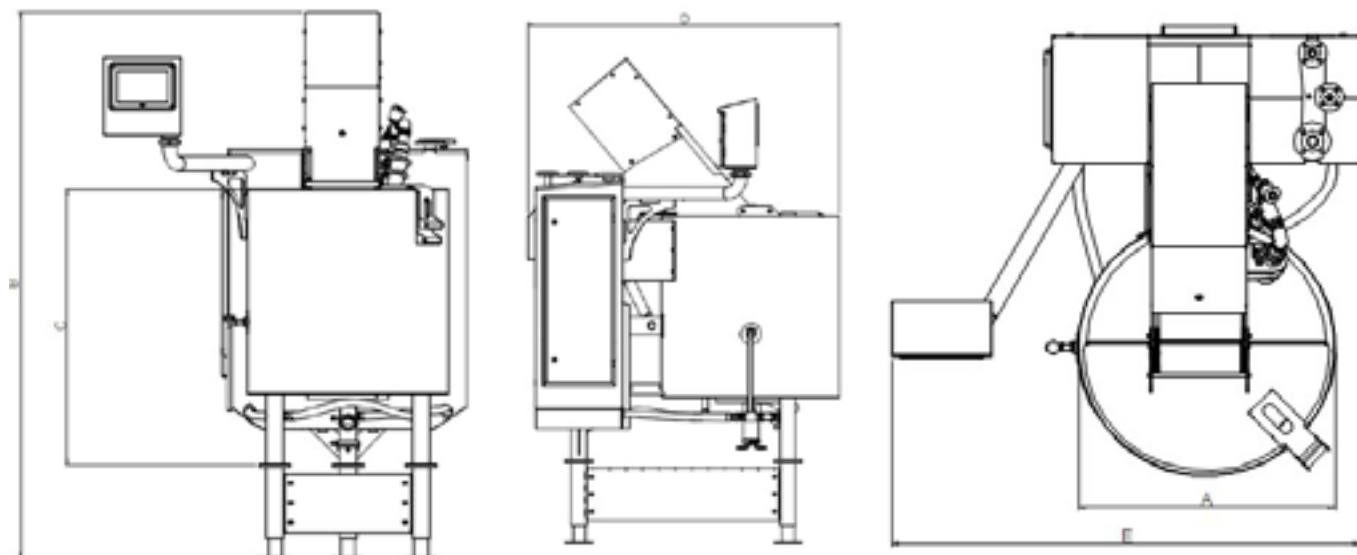
Pump Fill Station

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

- 🔷 Soups
- 🔷 Sauces: Béchamel /Cheese/ Tomato-based/Ethnic/Dessert
- 🔷 Ready Meals
- 🔷 Pie Fillings
- 🔷 Dips & Dressings
- 🔷 Condiments
- 🔷 Beverages



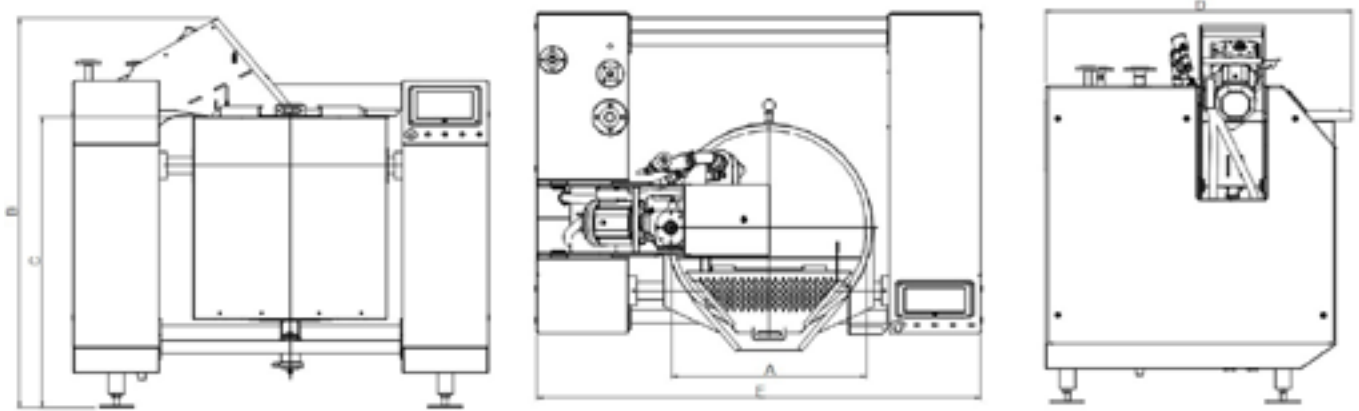
STATIC KETTLE



	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	854	On Request	1280	1650	1873	278kg/hr@ 7 bar	1½"	1"	3"
500 Litre Kettle	960	On Request	1450	1764	1873	480kg/hr@ 7 bar	1"	1"	3"
750 Litre Kettle	1165	On Request	1540	1912	1873	626kg/hr@ 7 bar	1½"	1"	3"
1000 Litre Kettle	1268	On Request	1615	2068	1873	793kg/hr@ 7 bar	1½"	1"	3"

Overall height (Dim B) subject to customer requirements

TILTING KETTLE



	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	850	1820	1350	1476	1938	278kg/hr@ 7 bar	1½"	1"	3"
500 Litre Kettle	967	1915	1418	1522	2088	480kg/hr@ 7 bar	1½"	1"	3"



D C Norris & Company Ltd

Sand Road Industrial Estate
Great Gransden
Nr. Sandy
Bedfordshire
SG19 3AH
United Kingdom

T +44 (0)1767 677515
F +44 (0)1767 677851
E mail@dcnorris.com

food processing innovation