

	RKKC 120 E	RKKC 200 E	RKKC 300 E
Capacity (L)	120	200	300
Power (kW)	9,6	19,2	19,2
Inside diameter (mm)	Ø650	Ø930	Ø930
Inside height (mm)	380	310	460
Outside width (mm)	1160	1570	1570
Outside depth (mm)	800	1080	1080
Outside height (mm)	1000	1415	1415

Besides the standard agitator tilting kettles Thissen & Stecher also delivers specials namely, the Agitator tilting kettle RKKC - E Special. These are customer specific solutions for your production process in the fields of energy technology, energy savings, control technology and production technology.



Compact agitator tilting kettle
with direct heating

Type: RKKC - E

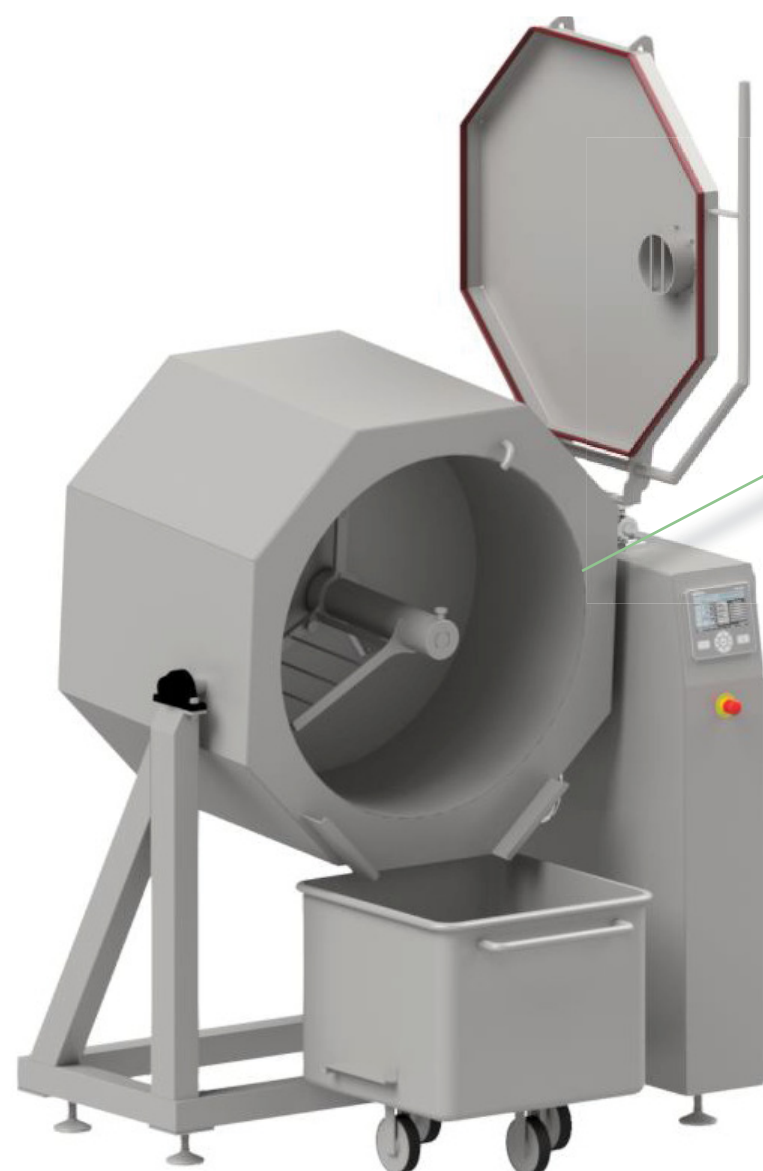
Thissen & Stecher BV
Pannenberg 8
5951 DM Belfeld

T +31 (0) 77 382 18 97
info@thissen-stecher.nl
www.thissen-stecher.nl



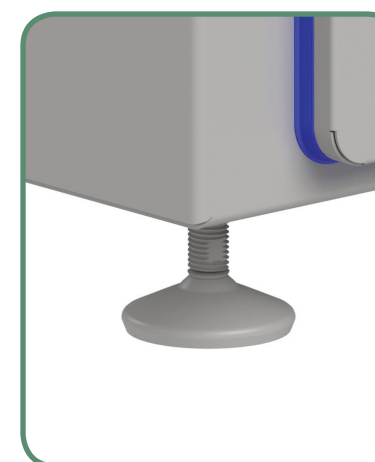
Through years of experience Thissen & Stecher has become the specialist in the field of agitator tilting kettles for the food industry. These agitator tilting kettles are entirely made of high quality stainless steel and are suitable for (cooking, backing and mixing) food such as meat and potatoes, as well as soups, sauces and ready-made meals.

The RKKC - E is an electrically heated agitator tilting kettle. The agitator tilting kettle is being heated by heaters that are directly placed against the bottom of the kettle. This causes a very good heat transfer. The maximum temperature of the bottomplate is 200°C, this makes backing possible.



- Very easy to remove the agitator.
- The propulsion of the agitator sits under the kettle.
- Agitator rotation speed 5 - 20 RPM.
- Directions of rotation: clockwise, counter-clockwise and variable clockwise / counter clockwise.
- Mixing grid (Option).
- Scraper sideways (Option).
- Agitator with 3 bottomscrapers. Scrapers pressed against the bottom by spring plates.

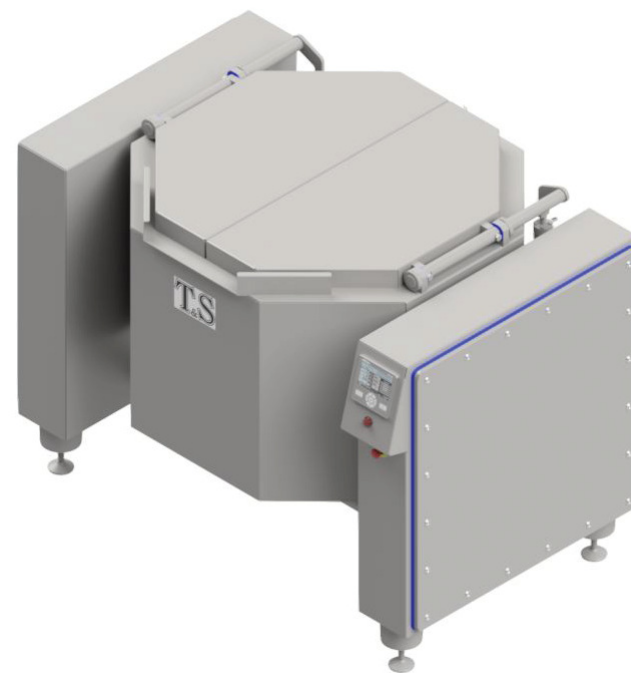
- Microprocessor Aditec MKA 120.
- Product- and bottomtemperature are controlled.
- Temperature up to 200 °C.
- Cooking time and preheat time.
- Data logging system Visunet Base or Comfort (Option).



- Automatic tiltable.
- Drainage outlet from stainless steel Echtermann (Option).
- Water supply.
- Equipment legs.
- Stainless steel wheels instead of equipment legs (Option up to and including 120 liter).
- CE certified.
- Hygienic design according to HACCP.
- Low maintenance.

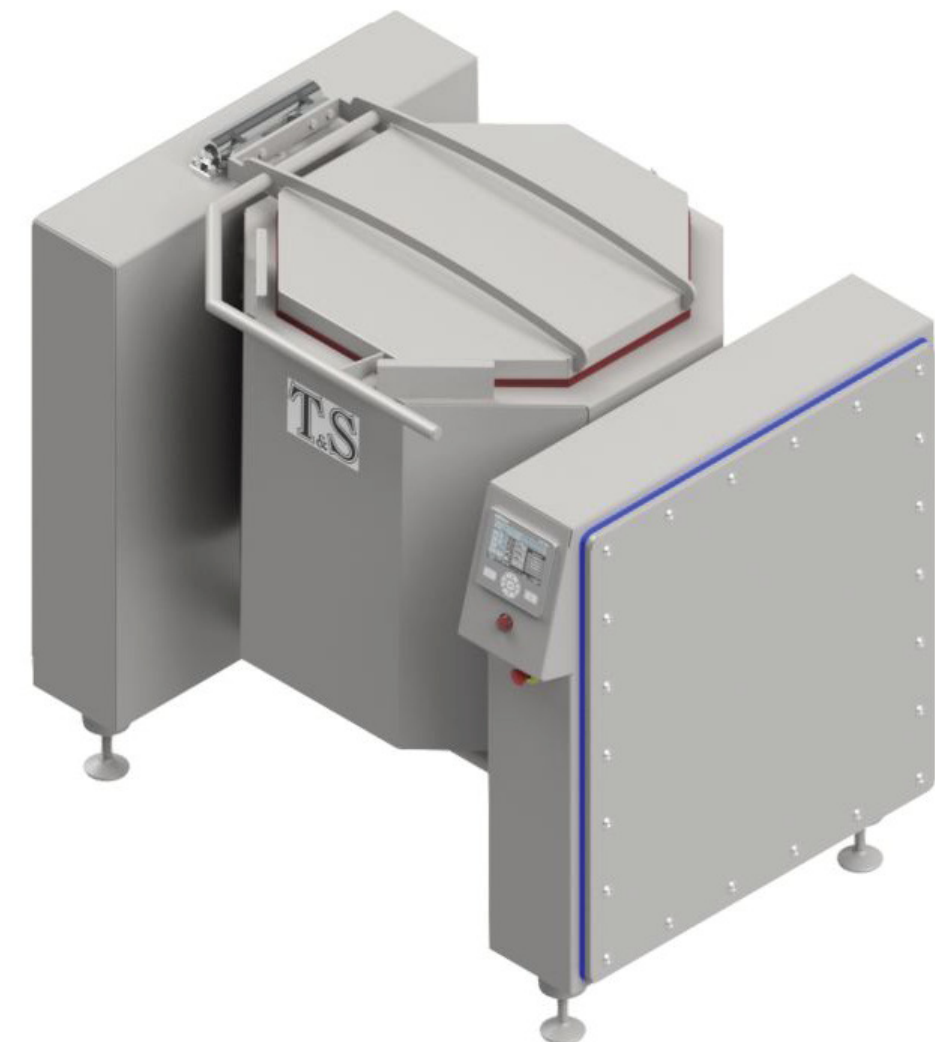
	RKKC 200 EG	RKKC 300 EG	RKKC 400 EG	RKKC 500 EG	RKKC 600 EG	RKKC 800 EG	RKKC 1000 EG
Capacity (L)	200	300	400	500	600	800	1000
Power (kW)	19,8	19,8	39,6	39,6	59,4	59,4	79,2
Inside diameter (mm)	Ø750	Ø900	Ø1050	Ø1150	Ø1250	Ø1250	Ø1400
Inside height (mm)	500	500	500	500	500	670	670
Outside width (mm)	1660	1810	1940	2040	2140	2250	2400
Outside depth (mm)	1170	1170	1250	1350	1450	1450	1600
Outside height (mm)	1400	1400	1425	1475	1525	1550	1700

Besides the standard agitator tilting kettles Thissen & Stecher also delivers specials namely, the Agitator tilting kettle RKKC - EG Special. These are customer specific solutions for your production process in the fields of energy technology, energy savings, control technology and production technology. Starting from 400 liter with pneumatic lid.



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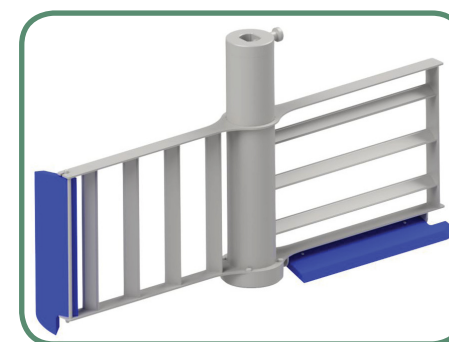
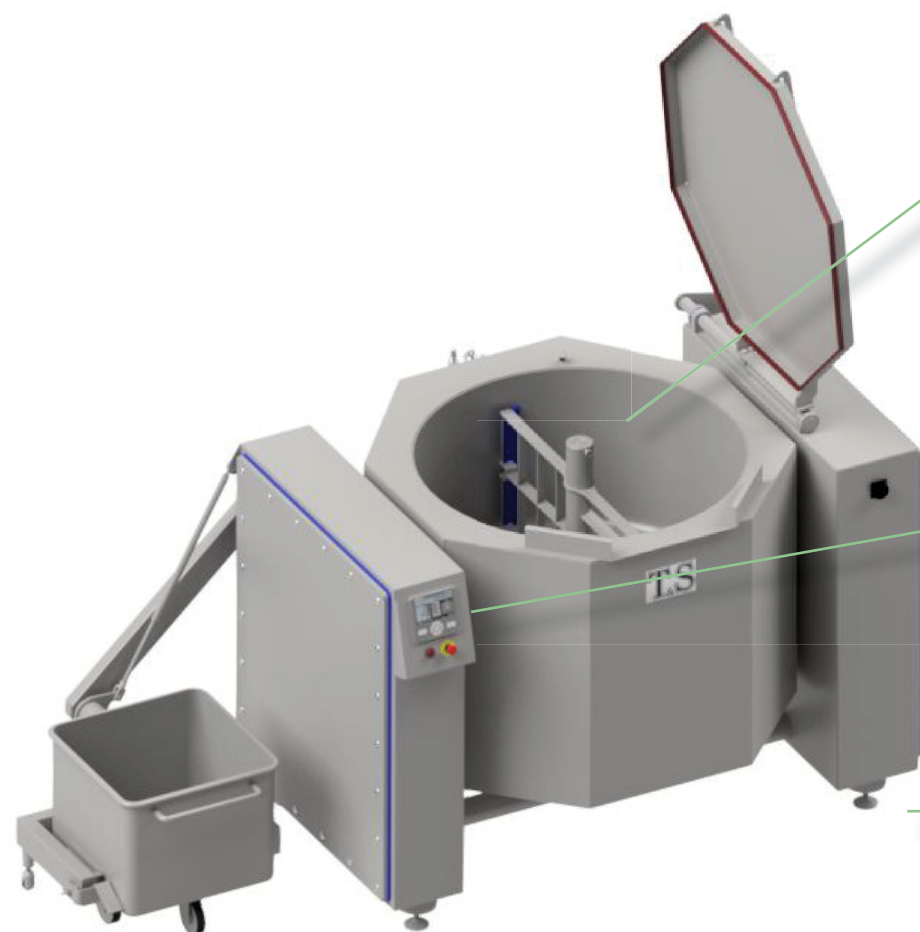


Compact agitator tilting kettle
with built-in steam generator

Type: RKKC - EG

Through years of experience Thissen & Stecher has become the specialist in the field of agitator tilting kettles for the food industry. These agitator tilting kettles are entirely made of high quality stainless steel and are suitable for cooking food such as meat and potatoes, as well as soups, sauces and ready-made meals.

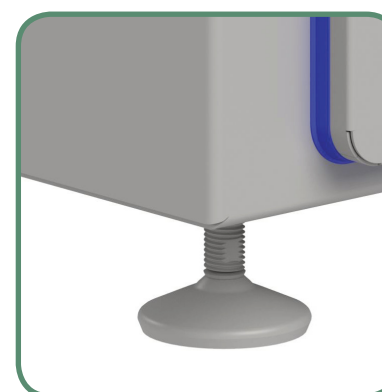
The RKKC - EG is an electrically heated agitator tilting kettle with built-in steam generator. The agitator tilting kettle works according to the principle whereby electrical heating elements generate steam, in order to evenly and most effectively heat the inner kettle. Because of the large capacity in the steam jacket there is a highly efficient heat distribution of steam and the condensate is drained optimally. This is to prevent accumulation of condensate that has negative influence on the heat transfer.



- Very easy to remove the agitator.
- The propulsion of the agitator sits under the kettle.
- Agitator rotation speed continuously adjustable from 10 to 60 RPM.
- Slow mixing facility (10 RPM) with lid open.
- Pre programmable agitator directions of rotation: clockwise, counter-clockwise and variable clockwise / counter clockwise.



- Microprocessor Aditec MIC 900.
- 99 programs with 20 program steps.
- Good heat transfer, fast heat up times.
- "burn on" prevention of product.
- Lower energy consumption.
- Prevention of temperature overshoot after reaching setpoint.
- Bottom and side walls heated.
- Inner kettle insulated.
- Data logging system Visunet Base or Comfort (Option)
- Steam pressure 1,4 bar (126,3 °C) (Optional up to 2,4 bar (138,9 °C)).
- Tilting height 720 mm. Suitable for 200 liter standard trolleys.
- Shielding for MIC 900 (optional)
- Standart cart lift (optional)



- Automatic tiltable.
- Programmable water flow meter.
- Drainage outlet from stainless steel Echtermann (Option).
- Chilling with water from main supply (<0,1 dH) (Option).
- Water supply.
- Hinges (Echtermann).
- Equipment legs.
- PED guideline, CE certified and hygienic design according to HACCP.
- Low maintenance.

	RKKC 200 S	RKKC 300 S	RKKC 400 S	RKKC 500 S	RKKC 600 S	RKKC 800 S	RKKC 1000 S
Capacity (L)	200	300	400	500	600	800	1000
Steam consumption (kg/h)	105	135	170	190	220	270	320
Inside diameter (mm)	Ø750	Ø900	Ø1050	Ø1150	Ø1250	Ø1250	Ø1400
Inside height (mm)	500	500	500	500	500	670	670
Outside width (mm)	1660	1810	1940	2040	2140	2250	2400
Outside depth (mm)	1170	1170	1250	1350	1450	1450	1600
Outside height (mm)	1400	1400	1425	1475	1525	1550	1700

Besides the standard agitator tilting kettles Thissen & Stecher also delivers specials namely, the Agitator tilting kettle RKKC - S Special. These are customer specific solutions for your production process in the fields of energy technology, energy savings, control technology and production technology. Starting from 400 liter with pneumatic lid.

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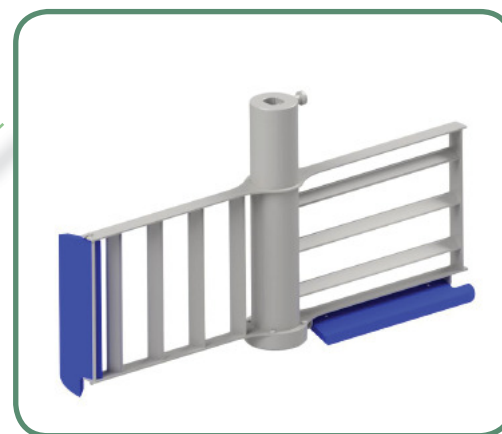


Steam heated agitator tilting
kettle compact

Type: RKKC - S

Through years of experience Thissen & Stecher has become the specialist in the field of agitator tilting kettles for the food industry. These agitator tilting kettles are entirely made of high quality stainless steel and are suitable for cooking food such as meat and potatoes, as well as soups, sauces and ready-made meals.

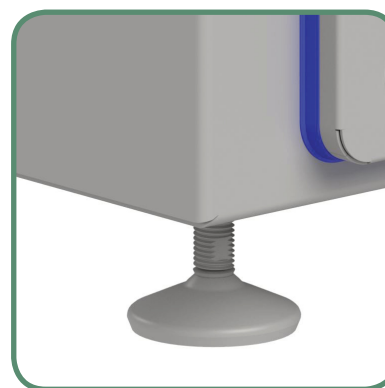
The RKKC - S is a steam heated agitator tilting kettle. The round inner kettle is optimally and evenly heated with steam. Because of the large capacity in the steam jacket there is a highly efficient heat distribution of steam and the condensate is drained optimally. This is to prevent accumulation of condensate that has negative influence on the heat transfer.



- Very easy to remove the agitator.
- The propulsion of the agitator sits under the kettle.
- Agitator rotation speed continuously adjustable from 10 to 60 RPM.
- Slow mixing facility (10 RPM) with lid open.
- Pre programmable agitator directions of rotation: clockwise, counter-clockwise and variable clockwise / counter clockwise.



- Microprocessor Aditec MIC 900.
- 99 programs with 20 program steps.
- Good heat transfer, fast heat up times.
- "burn on" prevention of product.
- Lower energy consumption.
- Prevention of temperature overshoot after reaching setpoint.
- Bottom and side walls heated.
- Inner kettle insulated.
- Data logging system Visunet Base or Comfort (Option)
- Steam pressure 1,4 bar (126,3 °C).
- Tilting height 720 mm. Suitable for 200 liter standard trolleys.
- Shielding for MIC 900 (optional)
- Standard cart lift (optional)



- Automatic tiltable.
- Programmable water flow meter.
- Drainage outlet from stainless steel Echtermann (Option).
- Chilling with water from main supply (<0,1 dH) (Option).
- Water supply.
- Hinges (Echtermann).
- Equipment legs.
- PED guideline, CE certified and hygienic design according to HACCP.
- Low maintenance.