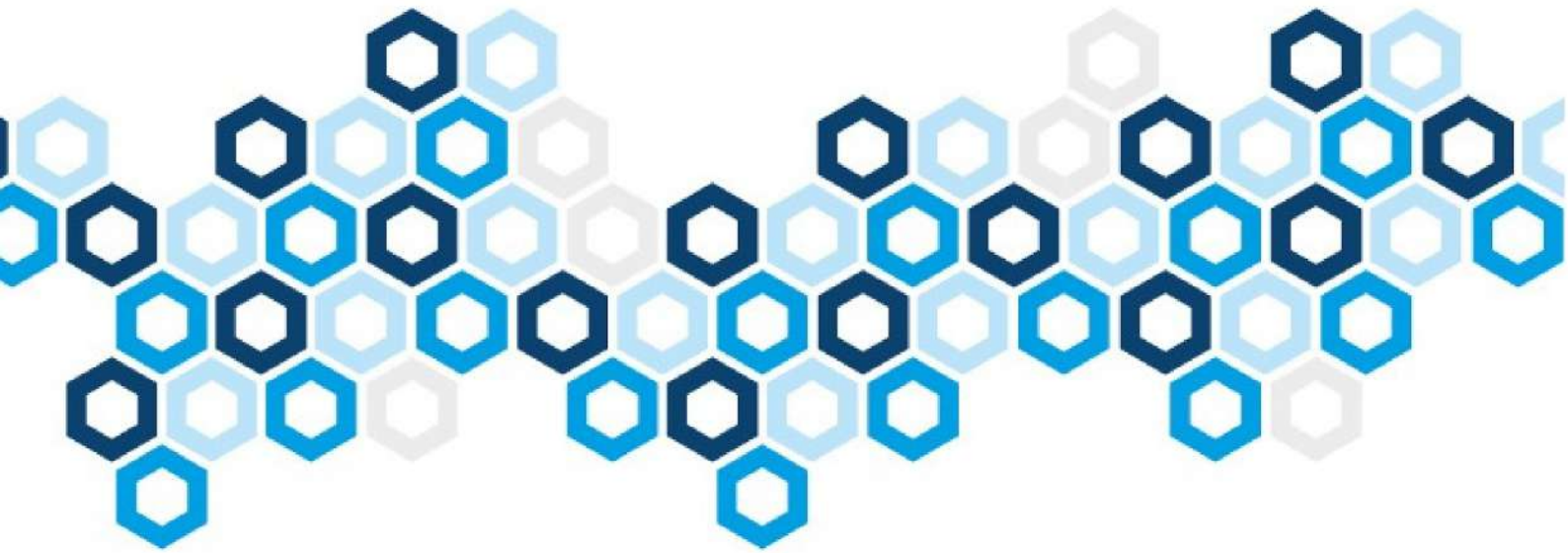




**DCNORRIS**



**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 (tilting kettle only)

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 slotted grid section for the addition of ingredients while agitator is in operation.



- **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

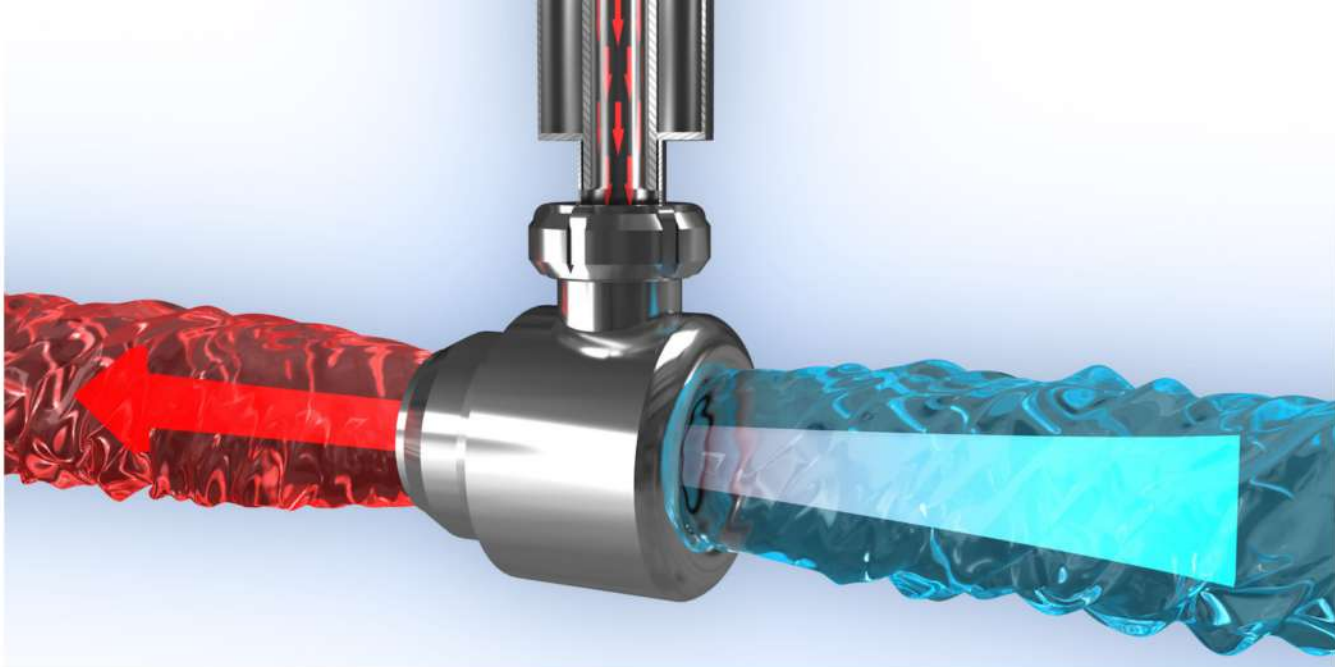
standard features



Static Ready-2-Cook Kettle with Access Platform



300 Litre Tilting Ready-2-Cook Kettle with Jet Cook™ technology for high-speed cooking and optional drop-in sieve suitable for draining pasta-type products.



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



# options



## MADS

Multiple Aperture Discharge System (MADS) is a solution for removing liquids/fats from products during the initial cooking process to improve particulate integrity, flavour and texture.

During the processing of caramelising onions, a large amount of water is given up by the onions, which traditionally sits on the bottom of the vessel and causes the onions to boil rather than braise. This is also undesirable with meats when the customer is looking for a seared look and texture.

The liquid is drained through the base of the vessel and can be collected and added back to the product with starch if a sauce-style product is required.



## RECIPE MANAGER

Recipe Manager Software package provides a simple-to-use and flexible method of controlling a recipe-driven production process.

The user-friendly system allows customers to create ingredient listings, step-by-step procedural recipes and user access security with all recipes stored to a relational database.

Data collected includes ingredient addition stages, temperatures, shear and timings. These can be programmed into Recipe Manager Software ensuring repeatability every time. The system maintains full records of kettle yields, allowing barcode identification from preparation through to packaging, and ensures all HACCP controls are met.



## BRAISING BAR

The Braising Bar is ideal for those recipes which require a preliminary step such as caramelising of onions, searing of meat, crackling spices or creating a roux for sauces. The bar coats a thin layer of the product onto the hot kettle surface to aid braising/caramelising before the addition of the other ingredients. If the recipe requires a roux base, the flour and fat mixture can be cooked out to the desired texture.



## VAPOUR REDUCTION SYSTEM

The vapour reduction system enables you to reduce the processing time of "reduction" cook products such as jam, marmalade, stocks, demi-glace and broths by up to 65%.

Steam is pulled from the vessel via a nozzle attachment in the lid of the vessel, and then pulled through a heat exchanger and collapsed into a liquid. The liquid can then be directed to the drain.

This is also ideal as an odour abatement system to remove unwanted steam and odours from the factory when cooking products such as onions or spicy foods.

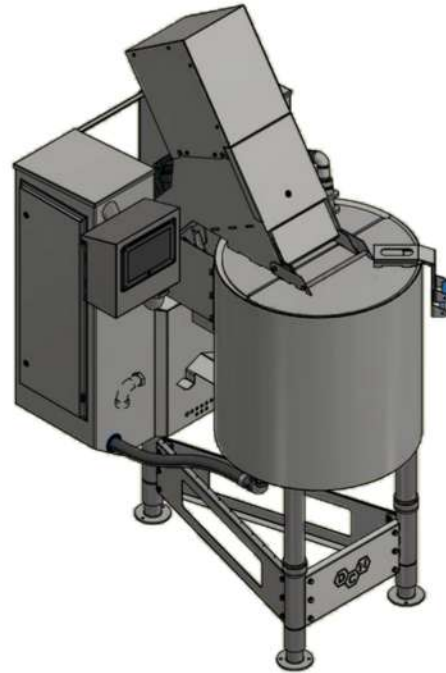
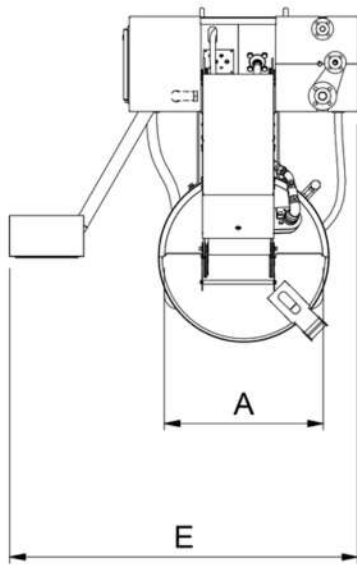
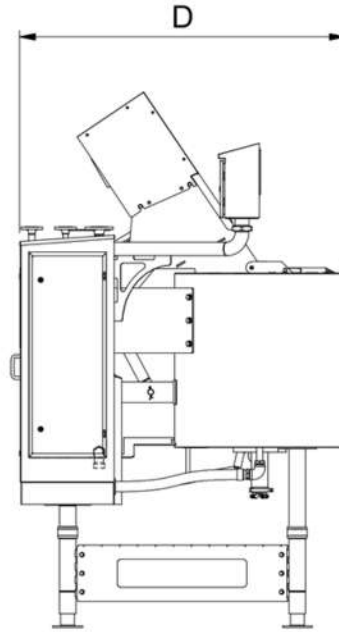
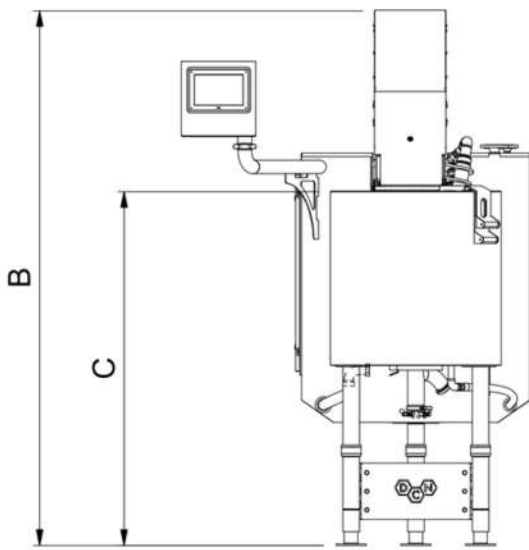


## HIGH SHEAR EMULSIFIER

Emulsifies and homogenises powders and solids in the same processing vessel used to cook products. This removes the need for any external/bolt-on emulsifiers, and has the benefit of ensuring that no product is lost in the pipework. The emulsifier head can easily be changed to achieve a coarse or a fine finish.

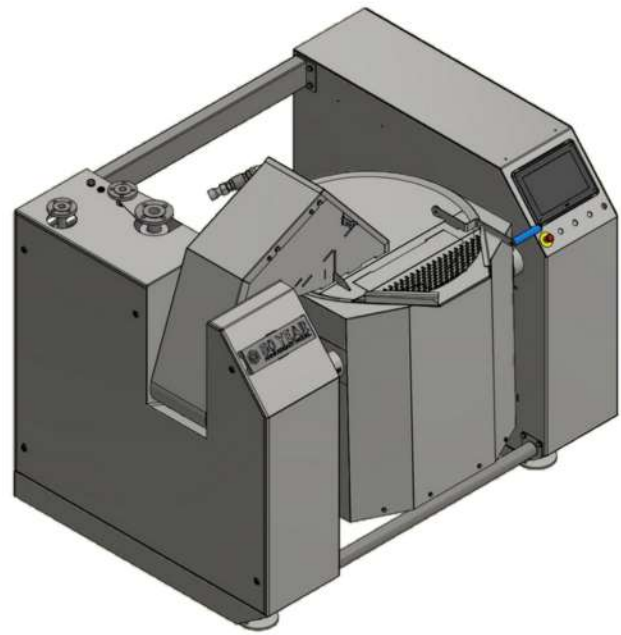
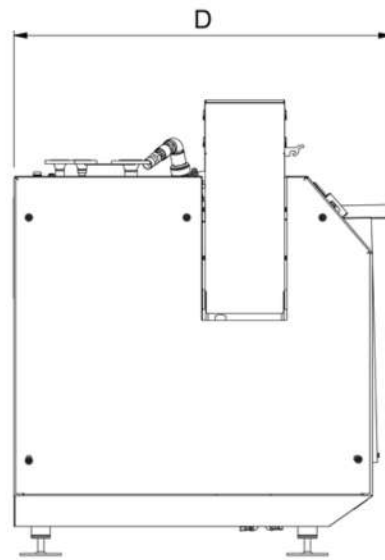
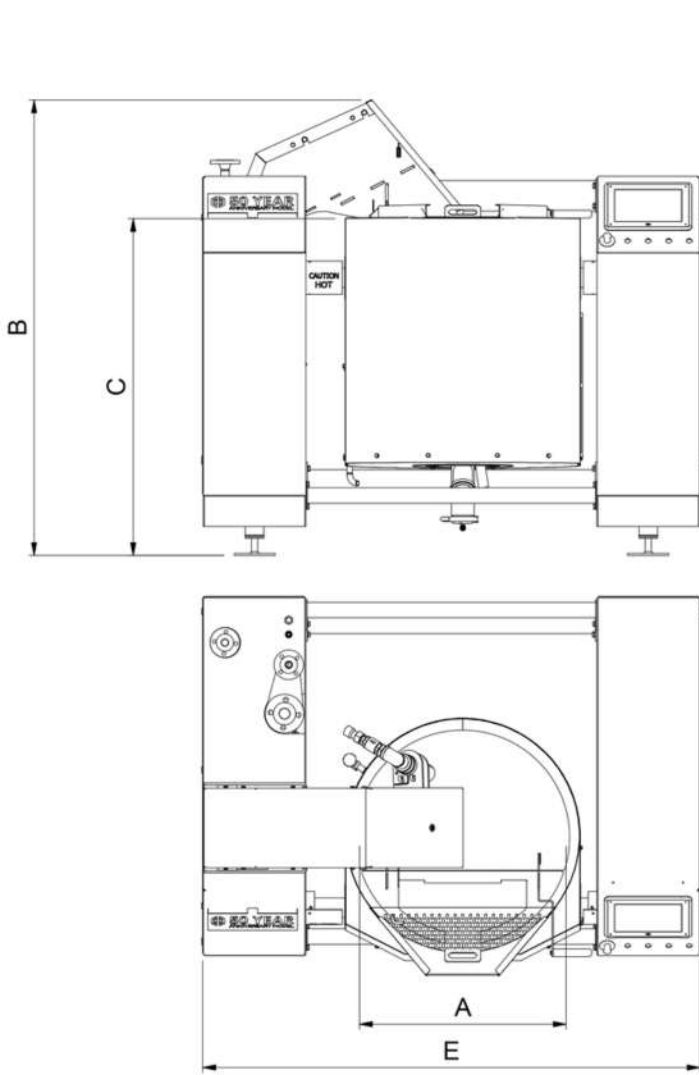
# STATIC KETTLE

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"





**DC 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:** [info@dcnorris.com](mailto:info@dcnorris.com)

[www.dcnorris.com](http://www.dcnorris.com)



food processing innovation