



Chester-Jensen Co., Inc.

Air Agitated COOKER

Catalog Section P

The Chester-Jensen P-1 Air Agitated Cooker is a basket-type batch cooker designed to meet individual needs in cooking meat, poultry, vegetables and related products. Utilizing air agitation, the P-1 Cooker provides a safe, sanitary and effective method of preparing a wide variety of non-fluid food through immersion or steam vapor for cooking, and water recirculation for cooling.

SUBMERGED COOKING

The batch cooker is most commonly used as an immersion cooker with or without air agitation as desired. The adjustable overflow tube serves as a fat skimmer. Hinged covers are also available.

STEAM VAPOR COOKING

Alternatively, this unit can be used for steam batch cooking. A low level overflow fitting is provided to keep the water below the basket support pipes. The steam heating surface is on the bottom side only so there is no bake-on of hard to remove residue at the sides. Covers are as required for this process.

IN-PLACE CLEANING

The cooker and basket can be cleaned in place by adding a non-foaming cleanser to a full charge of water, using maximum air agitation which causes the necessary turbulence.

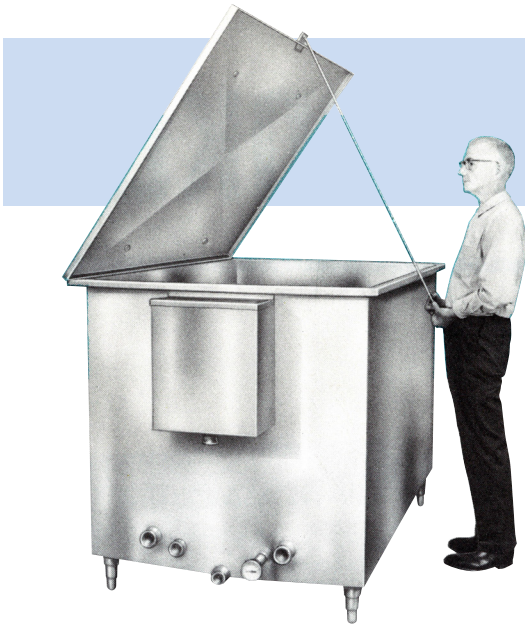
AIR AGITATION

When cooking submerged products, air agitation increases efficiency and allows quicker cooking with lower temperature water, and also decreases product shrinkage.

BASKET

Rugged construction entirely of heavy gauge stainless steel. Heavy stainless steel lifting bar for single hook. Two-piece hinged bottom with heavy duty stainless steel latching arrangement.





COVER

Single, rugged hinged cover of stainless steel welded construction. Heavy stainless steel stiffeners insure rigidity. Furnished with a special stainless steel lifting bar as shown.

SPECIFICATIONS

TANK BODY

12 gauge stainless steel, #2B finish. Welds ground smooth.

PRESSURE WALL BOTTOM

14 gauge stainless steel dimpled and spot welded to 12 gauge bottom. Tested and approved by A.S.M.E. for use with steam at 100 PSI with 1" IPS steam connections.

FAT SKIMMER

15" x 18" x 6" with removable stainless steel lid. Special 2" stainless steel adjustable overflow tube.

AIR AGITATION

Two 2" heavy stainless steel horizontal pipes bottom drilled for air agitation also serving as support caps drilled and tapped 1/4" IPS for air intakes.

CONNECTION

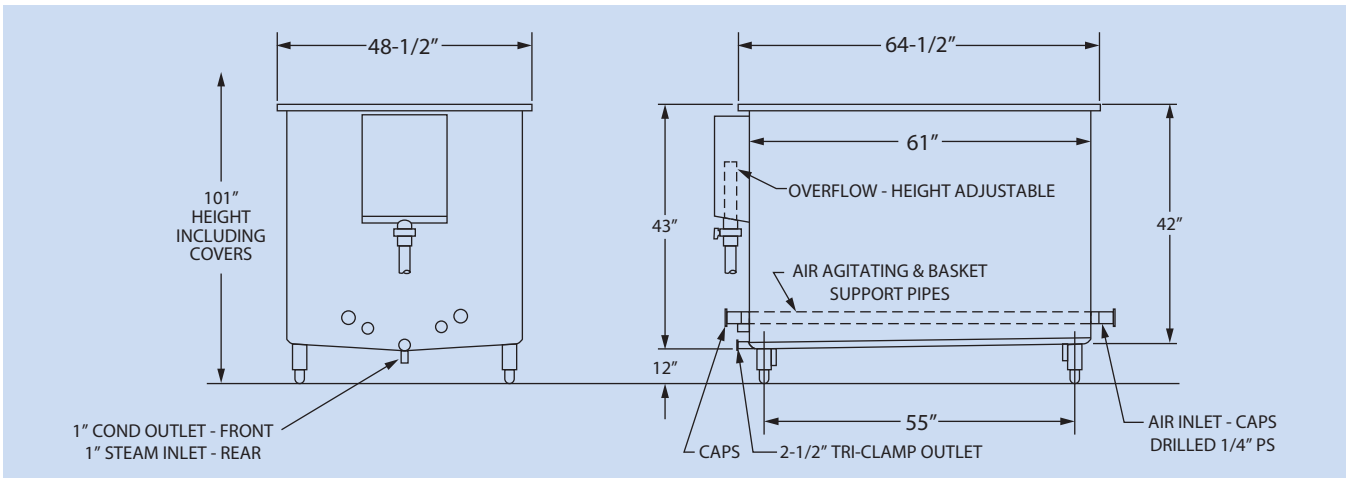
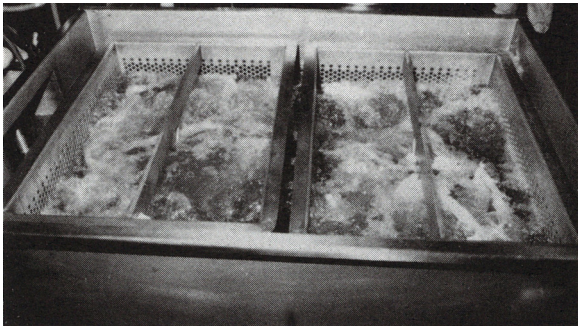
Two 1-1/2" Tri-Clamp. One serves as outlet; one as a low level overflow (capped). Thermometer well with dial thermometer.

LEGS

Stainless steel, adjustable, with ball feet.

STEAM REQUIREMENT

375 PPH at 40 PSI.



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