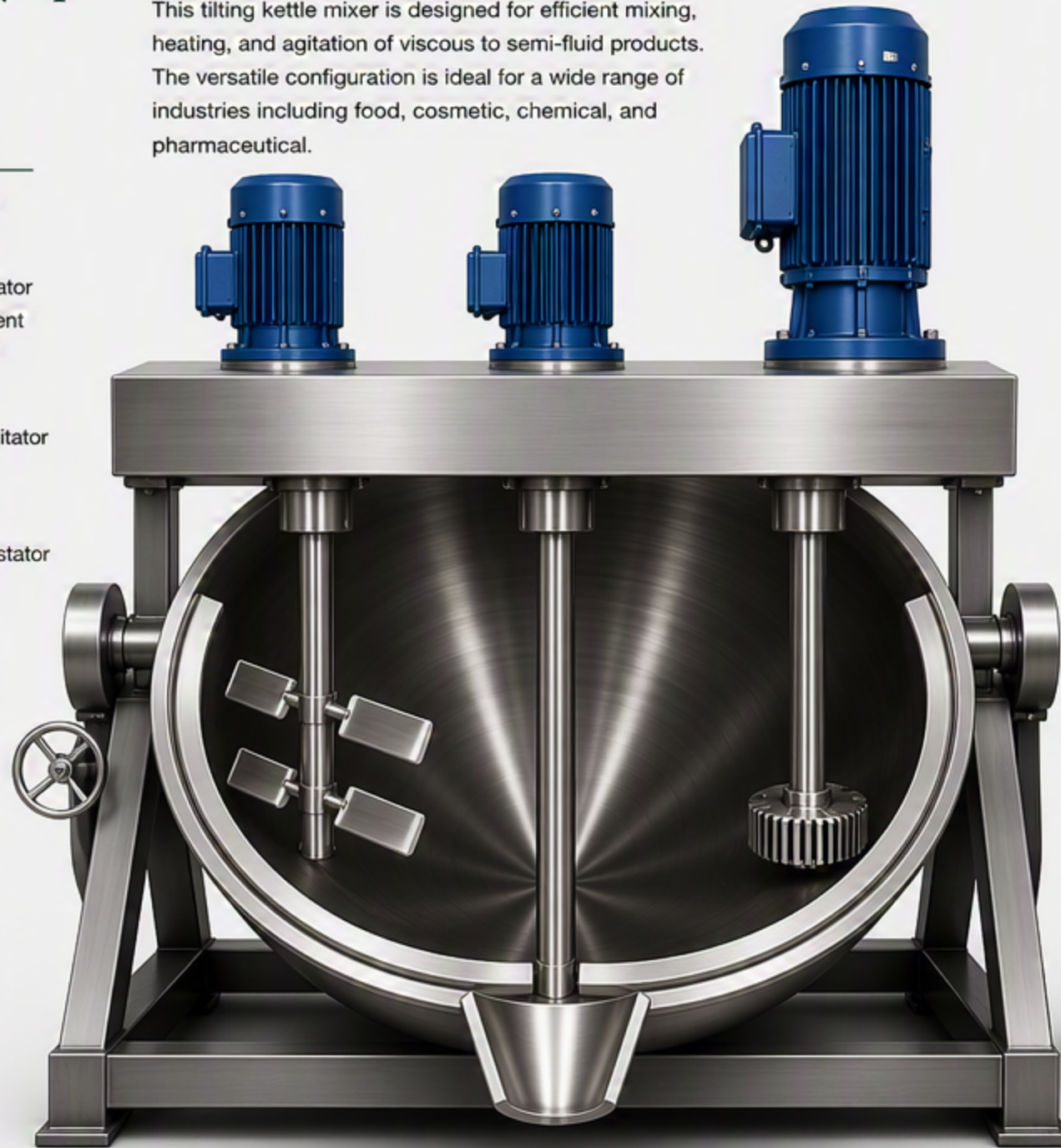


300 GALLON TRIPLE MOTION TILTING KETTLE - 90 PSI JACKET (ASME/NB)

This tilting kettle mixer is designed for efficient mixing, heating, and agitation of viscous to semi-fluid products. The versatile configuration is ideal for a wide range of industries including food, cosmetic, chemical, and pharmaceutical.

MACHINE DESCRIPTION

- Tilting jacketed kettle for efficient heating and complete discharge
- Full-sweep U-shaped anchor agitator reaches the inner wall for consistent product movement and excellent heat transfer
- Left shaft with dual row paddle agitator for axial flow and gentle product circulation
- Right shaft with high-speed rotor/stator mixer (emulsifier) for thorough dispersion and emulsification
- All product contact surfaces are polished for easy cleaning and corrosion resistance
- Heavy-duty construction for long-term durability and reliability
- Tilting mechanism for complete and efficient discharge
- Control panel included; control stand not included
- Sanitary design for easy cleaning and maintenance



DIRECT DRIVE MOTORS

Direct drive motors mounted above each agitator shaft provide reliable performance, precise speed control, and minimal maintenance.



Control panel included;
control stand not included.

AGITATOR CONFIGURATION



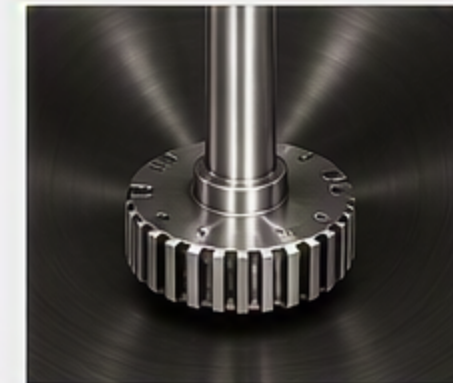
FULL-SWEEP U-SHAPED ANCHOR AGITATOR

The full-sweep anchor reaches the inner wall of the kettle for maximum product movement and excellent heat transfer. Replaceable scraper blades minimize product build-up and are easy to maintain.



LEFT PADDLE AGITATOR

Dual row paddle agitator promotes axial flow and gentle product circulation for uniform mixing and excellent product integrity.



RIGHT HIGH-SPEED ROTOR/STATOR MIXER

High-speed rotor/stator emulsifier for efficient mixing, dispersion, homogenization, and emulsification.

STANDARD FEATURES

- Jacketed kettle for heating or cooling
- Full-sweep U-anchor with replaceable scrapers
- Left dual row paddle agitator
- Right high-speed rotor/stator mixer (emulsifier)
- Variable speed drives for all agitators
- Tilting mechanism for complete discharge
- Control panel included; stand not included
- 316 stainless steel contact parts
- 304 stainless steel non-contact parts
- Sanitary design for easy cleaning and maintenance
- Heavy-duty frame and components



QUOTATION

Prepared by Jon Arnold
07/20/26
Quote valid for 30 days



CONSTRUCTION

316 stainless steel product-contact components and 304 stainless steel non-contact components.



OVERVIEW

This 300 gallon triple motion tilting kettle combines a full-sweep U-anchor, a left dual row paddle agitator, and a right high-speed rotor/stator mixer (emulsifier) to deliver efficient mixing, dispersion, and emulsification with outstanding heat transfer. The robust design, high-quality construction, and user-friendly controls ensure consistent performance and long service life.



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DISCLAIMER

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