

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.

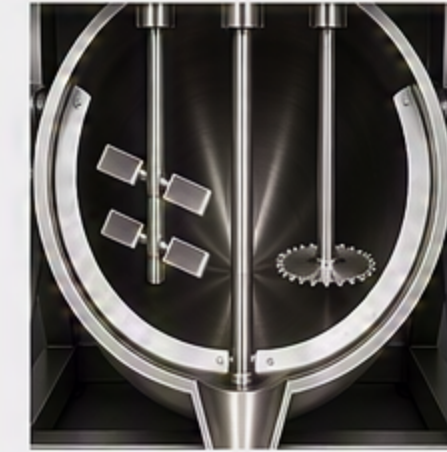
MACHINE DESCRIPTION

- 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 disperser for thorough dispersion and deagglomeration
- 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



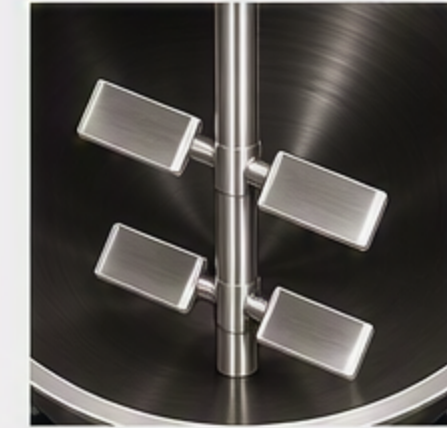
Control panel included;
control stand not included.

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 DISPERSER

High-speed heavy-duty disperser with alternating up and down curved saw teeth provides superior shear, efficient deagglomeration and dispersion. Positioned low in the kettle near the bottom radius for maximum mixing efficiency.

STANDARD FEATURES

- Jacketed kettle for heating or cooling
- Full-sweep U-anchor with replaceable scrapers
- Left dual row paddle agitator
- Right high-speed disperser
- 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 disperser to deliver efficient mixing, dispersion, and heat transfer. The robust design, high-quality construction, and user-friendly controls ensure consistent performance and long service life.



CONTACT

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