



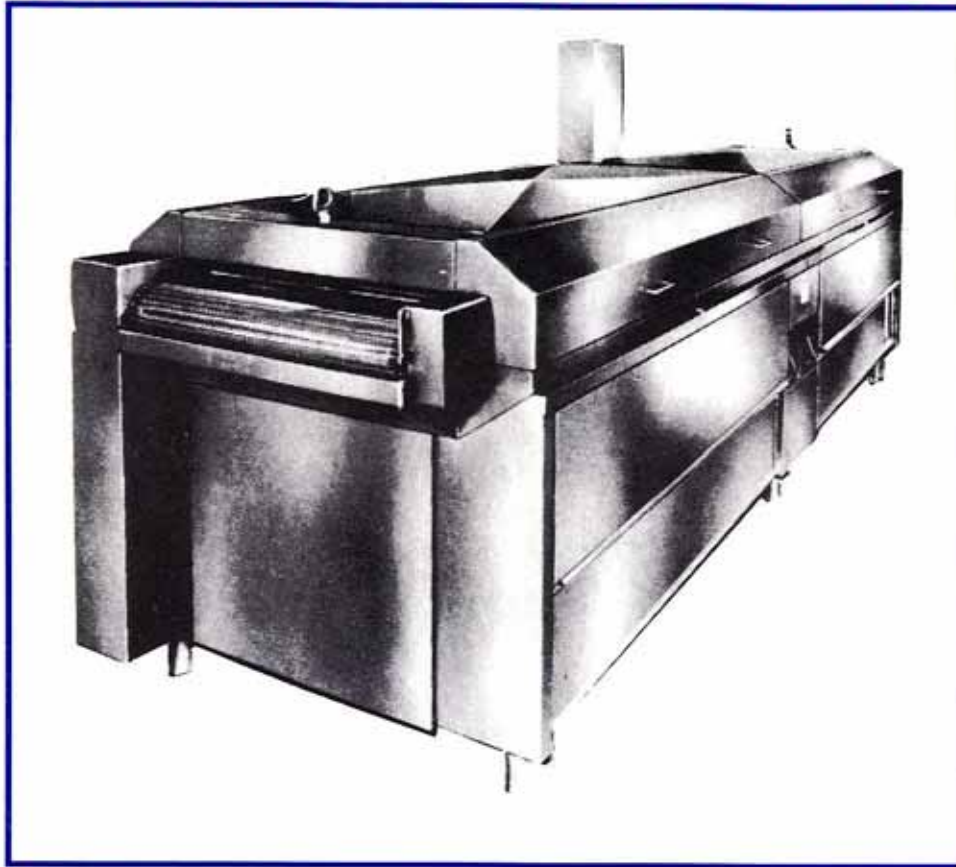
TNT Manufacturing LLC

Food Process Equipment Sales, Engineering & Service

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WATER VAPOR COOKER CONTINUOUS COOKING SYSTEMS



CONTINUOUSLY

Sliced, diced or whole potatoes as well as a wide variety of other products. Therefore, no labor is required for operation after start-up.

PRODUCT COOKS FASTER

Potatoes cut in 1/2 inch dices are fully cooked in approximately six (6) minutes. Whole potatoes are fully cooked in approximately thirty (30) minutes

HEATING

is accomplished either by steam coils or gas fired immersion tubes.

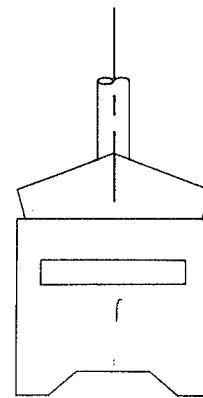
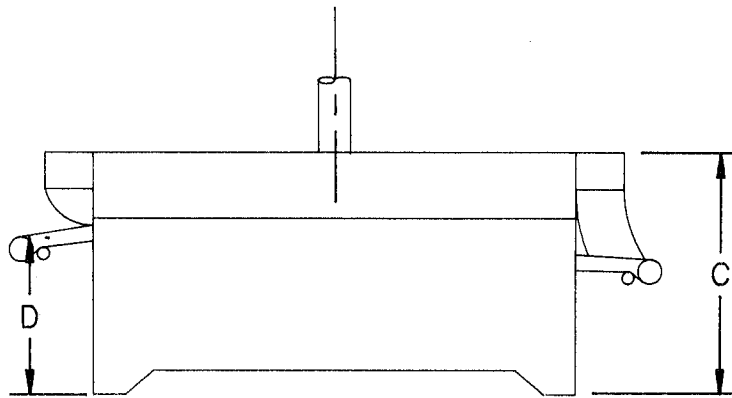
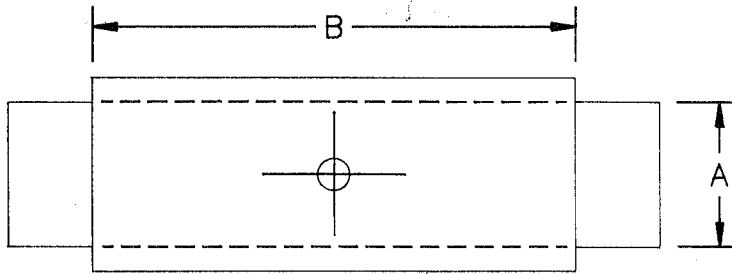
PRODUCT REMAINS UNTOUCHED BY WATER

During or after cooking in this system. Therefore, flavor is **NOT** leached out and product retains its shape and weight better than product cooked using conventional methods. Product **COLOR IS MAINTAINED** throughout processing.

STURDY CONSTRUCTION

Stainless steel throughout. All welds are continuous for easy clean-up.

WATER VAPOR COOKER



DIMENSIONS				APPROXIMATE CAPACITY
A	B	C	D	DICED POTATOES
3'-0"	10'-0"	5'-0"	3'-0"	2,000 lbs/hr
3'-0"	15'-0"	5'-0"	3'-0"	3,500 lbs/hr
3'-0"	20'-0"	5'-0"	3'-0"	4,500 lbs/hr
5'-0"	15'-0"	9'-0"	5'-0"	5,000 lbs/hr
5'-0"	20'-0"	9'-0"	5'-0"	7,000 lbs/hr
5'-0"	30'-0"	9'-0"	5'-0"	10,000 lbs/hr

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