

500 Litre Electric Scrape Surface Cooking Vessel

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Our **500 Litre Electric Cooking Vessel with Agitator** is a heavy-duty, European-built industrial cooking system designed for food manufacturers requiring reliable heating, controlled agitation and consistent batch production.

Manufactured in stainless steel and designed for demanding food-production environments, this versatile vessel combines **electric glycerine-jacket heating with a powerful integrated agitator**, allowing products to be heated, cooked and blended within one machine.

With its large **500 litre capacity**, the vessel is ideal for medium to high-volume production and is particularly suitable for **ready meals, sauces, soups, gravies, curries, bakery fillings, confectionery and many other cooked food products**.

Electric Glycerine Jacket Heating

The vessel uses an **electrically heated glycerine-filled jacket** to provide controlled and even heat transfer around the cooking vessel.

Rather than applying direct heat to the food product, heat is transferred through the stainless-steel vessel wall. This provides more consistent heat distribution and helps reduce localised hot spots and the possibility of product burning or scorching.

The electric heating system also provides an excellent solution for food factories that **do not have a steam boiler or steam supply available**.

Heavy-Duty Agitator

The vessel is fitted with an integrated **heavy-duty agitator** designed to keep the product moving throughout the heating and cooking process.

Continuous agitation helps distribute heat throughout the batch, improves product consistency and reduces the possibility of ingredients remaining stationary against the heated cooking surface.

Combining the heating and agitation processes within one vessel can also help reduce manual product handling and improve production efficiency.

Suitable Products

Depending on recipe, viscosity and processing requirements, the 500 litre cooking vessel can be suitable for a wide range of products including:

- Ready meal components
- Curries and curry sauces
- Soups and broths
- Gravies
- Tomato sauces
- Pasta sauces
- Cooking sauces
- Pie and savoury fillings
- Meat fillings
- Vegetable fillings
- Cheese sauces
- Custards and dessert products
- Jams and preserves
- Chutneys and relishes
- Fruit preparations
- Syrups



- Chocolate and confectionery products
- Melted chocolate
- Butter and fats
- Marinades and dressings
- Other cooked or heat-processed food products

Technical Specification

Capacity: 500 Litres

Heating System: Electric glycerine-jacket heating

Agitation: Heavy-duty integrated agitator

Overall Width: Approx. 1,311 mm

Overall Depth: Approx. 1,314 mm

Overall Height: Approx. 1,112 mm

Electrical Connection: 63 Amp, 5-pin plug

Power Cable: Approx. 8 metres

Construction: Stainless steel

Lid: Split hinged lid arrangement, opening to approximately 90°

Mobility: Mounted on castors

Valves: Ball valve arrangement

Manufacture: European Built

Designed for Industrial Food Production

The 500 litre vessel provides food manufacturers with a practical way of increasing batch capacity while maintaining good control over the cooking process.

Ingredients can be introduced directly into the vessel and continuously agitated while being brought up to the required processing temperature.

Its versatility makes it particularly attractive to manufacturers producing multiple recipes, allowing one vessel to be used for a variety of applications.

For **ready meal manufacturers**, the vessel is particularly suited to the production of curries, sauces, gravies, soups, pie fillings and other cooked components prior to depositing or filling.

It is an ideal solution for businesses looking to move from smaller cooking equipment into a **500 litre industrial batch-processing system**.

Delivery & Availability

Typical delivery on a new 500 litre cooking vessel is approximately **6–8 weeks**, depending on specification and current production schedules.

Delivery can sometimes be **considerably quicker** when we have machines in stock or vessels already included within an existing production order.

Please contact us for current availability.

Need Help With Your Product?

Speak to **Total Food Machines** about your application.

Whether you are producing **ready meals, soups, sauces, gravies, curries, pie fillings, jams, preserves, confectionery or other cooked food products**, tell us what you need to cook, heat or melt, your required batch size and expected production output, and we can help determine the most suitable cooking vessel for your requirements.

Total Food Machines – Bigger Better Food Machines

Suppliers of **new and used food processing and cooking machinery** for the **ready meal, meat, poultry, fish, bakery, dairy, confectionery and general food manufacturing industries** throughout the **UK, Ireland and worldwide**.

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Direct Web Link

<https://totalfoodmachines.com/machine/7914/500-litre-electric-scrape-surface-cooking-vessel>

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Ideal for ready meals, sauces, soups, gravies, curries, pie fillings, confectionery and much more.

Electric Glycerine Heating
Integrated Agitator
500 Litre Capacity
Stainless

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