

Product data sheet — Steam quick boiling kettle 2

MKN-Nr.:
2012832

Cooking kettle according to DIN 18855 for all-purpose cooking in liquid in commercial kitchens, for vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Manual steam valve integrated in the control panel.

Effective area:

Hygienically formed inner kettle of CNS (1.4404), 3 mm wall thickness, appropriate for Gastronorm containers, corner radii up to 52.5 mm, with incline on all sides for optimal draining. The inner kettle is welded seamlessly and tightly with a 10 mm high rim.

Installation:

Equipped for installation of appliance feet which are adjustable in height or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely tubed internally in accordance with steam requirements for connection to the steam supply provided by customer.

Special feature:

Double walled, insulated, spring balanced hinged lid with swivel joint. Inner lid with the drip edge in the kettle rim for condensate discharge. Wear-free without gasket seal.

Heating:

Heating by means of steam supply provided by the customer. Condensate return to the steam kettle provided by customer. Condensate trap, non-return valve and dirt filter must be provided by the customer.



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Current drawings you will find here:
www.mkn.eu
▶ service & support
▶ spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- panel of the lower section can be taken off at the front for simple, cost-efficient service access
- extra large safety kettle drain valve with discharge screen
- double walled, insulated, spring balanced hinged lid with swivel joint
- inner lid with the drip edge in the kettle rim for condensate discharge – wear-free without gasket seal
- variable temperature regulation for food being cooked by means of steam valve R1"
- automatic pressure regulation in steam chamber up to 0.8 bar
- with manometer and steam overpressure control valve

Technical data

Dimensions (LxWxH*) (mm):	1000 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 540 x 535
Diameter (mm):	
Nominal capacity (L):	195
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage ¹ (V):	
Recommended fuses (A):	
Frequency range (Hz):	
Rated heat load (kW):	40
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (mbar):	30 (DE), 50 (EU)
Heat-up time (Min.):	26
Vapour pressure (bar):	max 0,9
Refrigeration capacity (kW):	
Net weight (kg):	162
Gross weight ³ (kg):	195
Heat emission latent (W):	8000
Heat emission sensitive (W):	1400
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- connection to the steam supply provided by customer
- connection to waste water provided by the customer
- With optional mixer tap equipped with ½" cold and warm water connections.

Option / accessories

MKN-No.:	Description:
846101	mixing tap R 3/4", emptying 250 mm
895019	measuring rod
814295	perforated bottom grate for pressure kettle
202020	boiling inset, GN 1/1, perforated, 190 mm deep

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

