



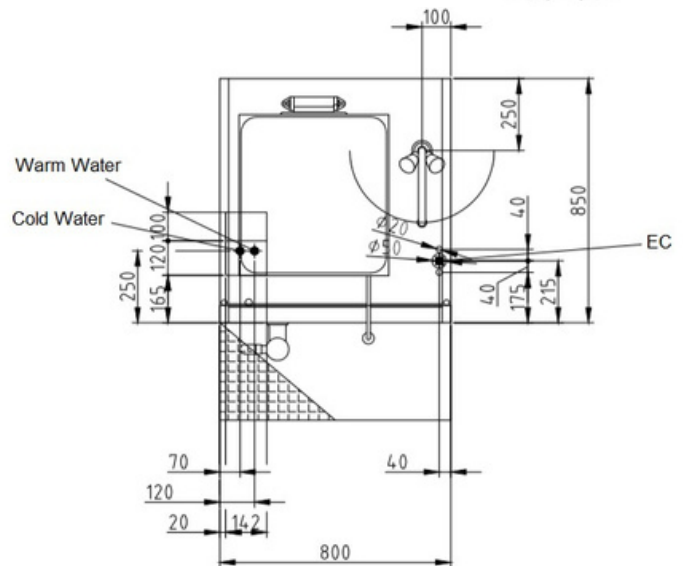
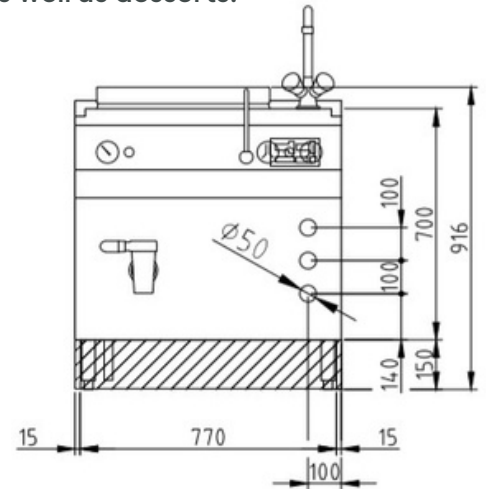
For all-purpose cooking in liquid in commercial kitchens, for vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.

Product Advantages:

- Housing made completely of chrome nickel steel (1.4301) / (304).
- Inner kettle made completely of extremely corrosion-resistant chrome nickel steel.
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Double-jacketed kettle with separate VAPRO steam generator for low energy and water consumption and high efficiency.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Constant operational readiness due to the steam generator with process water monitoring and automatic water level regulation.
- Double walled hinged lid with spring loaded swivel joints as standard.
- Discharge by means of a safety drain cock at the front.
- Equipped for connection to a power optimization system.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm):	800 x 700(900) x 850
Effective area:	1
Dim.: effect. Area (mm):	500 x 535 x 540
Nominal capacity (L):	140
Connected load (elect.) (kW):	20.8
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 40
Frequency range (Hz):	50
Net weight (kg):	138
Gross weight (kg):	151
Heat emission latent (W):	4160
Heat emission sensitive (W):	728
Type of protection:	IPX5

