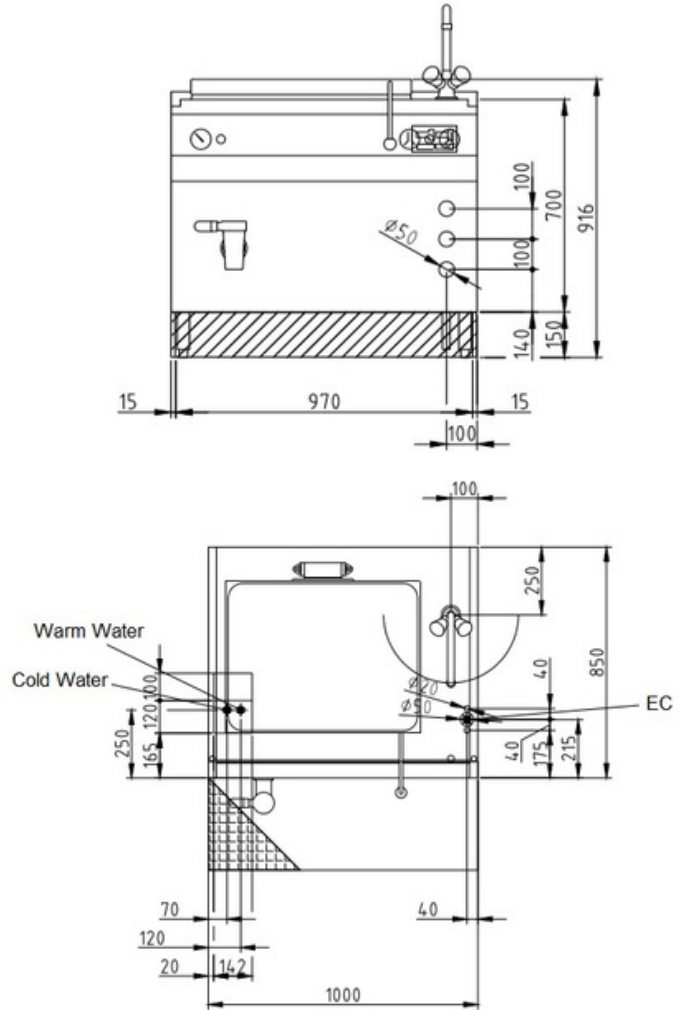




For all-purpose cooking in liquid in commercial kitchens, for vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.

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): | 1000 x 700 (900) x 850 |
| Effective area: | 1 |
| Dim.: effect. Area (mm): | 700 x 535 x 540 |
| Nominal capacity (L): | 195 |
| Connected load (elect.) (kW): | 25.8 |
| Voltage (V) / EC: | 415 3 phase AC |
| Recommended fuses (A): | 3 x 50 |
| Frequency range (Hz): | 50 |
| Net weight (kg): | 178 |
| Gross weight (kg): | 211 |
| Heat emission latent (W): | 5160 |
| Heat emission sensitive (W): | 903 |
| Type of protection: | IPX5 |

