



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).
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Low energy and water consumption but highly efficient due to a double jacketed kettle with integrated VAPRO steam generator.
- Short heating up times with VAPRO pressure steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling).
- Kettle made of corrosion resistant titanium stabilised stainless steel.
- Double walled hinged lid with spring loaded swivel joints as standard.
- Discharge by means of a safety drain cock DN50 at the front.
- Constant operational readiness through steam generator with operation water and level control.
- Equipped for connection to a power optimization system.



Technical Data:

Width x Height x Depth (mm):	2000 x 700 x 850
Effective area:	1
Dim.: effect. Area (mm):	1690 x 465 x 665
Nominal capacity (L):	500
Connected load (elect.) (kW):	50.8
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 100
Frequency range (Hz):	50
Standard gas pressure (mbar)	20
Natural gas	
Standard gas pressure (mbar)	30 (DE), 50 (EU)
Liquid gas	
Heat-up time (Min.):	53
Net weight (kg):	325
Gross weight (kg):	370
Heat emission latent (W):	10160
Heat emission sensitive (W):	1778
Type of protection:	IPX5

Installation requirements:

- Electrical supply provided by customer.

