



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):	1400 x 700 x 850
Effective area:	1
Dim.: effect. Area (mm):	1020 x 535 x 540
Nominal capacity (L):	285
Connected load (elect.) (kW):	35.8
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 63
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.):	43
Net weight (kg):	220
Gross weight (kg):	260
Heat emission latent (W):	7160
Heat emission sensitive (W):	1253
Type of protection:	IPX5

