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Product data sheet – Steam tilting quick boiling kettle 100 L manual tilting

MKN-Nr.:
2013007B

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:

Inner kettle of CNS (1.4404) with bottom curved upwards for optimal run-out. Seamlessly and tightly welded into the cover plate. Kettle with rim to prevent liquids flowing from the cover into the kettle.

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:

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.



Master of Performance

Subject to change without notice!
21.02.2013

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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
- inner kettle of CNS (1.4404) with bottom curved upwards for optimal run-out
- seamlessly and tightly welded into the cover plate
- kettle with rim to prevent liquids flowing from the cover into the kettle
- quick boiling kettle is pivot mounted on the left and on the right in side frames with the pivot point very far forward for optimal pouring
- tilting by means of a crank handle tilting mechanism (self-locking gear unit) with retractable crank handle
- extra large safety kettle drain valve with discharge screen
- double walled, spring balanced hinged lid with swivel joint – curved outer lid
- inner lid with double bead 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):	1200 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	x x 397
Diameter (mm):	630
Nominal capacity (L):	100
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage ¹ (V):	
Recommended fuses (A):	
Frequency range (Hz):	
Rated heat load (kW):	31
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (mbar):	30 (DE), 50 (EU)
Heat-up time (Min.):	21
Vapour pressure (bar):	max 0,9
Refrigeration capacity (kW):	
Net weight (kg):	204
Gross weight ³ (kg):	239
Heat emission latent (W):	5400
Heat emission sensitive (W):	945
Type of protection:	

* 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:
895039	measuring rod for 100 l boiling kettles
216285	pair of lifting hooks
845027	faucet R 3/4", reach 400 mm
216281	boiling inserts - 2 pieces made of CNS, round

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

