

## Product data sheet – Steam tilting quick boiling kettle 200 L manual tilting

MKN-Nr.:  
2013017B

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.



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Current drawings you will find here:

[www.mkn.eu](http://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):	1300 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	x x 645
Diameter (mm):	665
Nominal capacity (L):	200
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage <sup>1</sup> (V):	
Recommended fuses (A):	
Frequency range (Hz):	
Rated heat load (kW):	51
Standard gas pressure – natural gas <sup>2</sup> (mbar):	20
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	30 (DE), 50 (EU)
Heat-up time (Min.):	26
Vapour pressure (bar):	max 0,9
Refrigeration capacity (kW):	
Net weight (kg):	230
Gross weight <sup>3</sup> (kg):	265
Heat emission latent (W):	10200
Heat emission sensitive (W):	1785
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:
846096	mixing tap R 3/4" (DN20), emptying 400 mm,

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request

