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Product data sheet – Steam tilting quick boiling kettle 200 L motorised tilting

MKN-Nr.:
2013018B

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 completely wired inside electrically for fixed electric connection to be provided by customer, all of the contactors required for operation are installed. 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 electrically driven tilting mechanism with manual switch in the side frame
- 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):	0,2
Voltage ¹ (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50
Rated heat load (kW):	51
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (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 ³ (kg):	265
Heat emission latent (W):	10240
Heat emission sensitive (W):	1792
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer
- connection to the steam supply provided by customer
- connection to waste water provided by the customer
- With optional mixer tap equipped with 1/2" cold and warm water connections.

Option / accessories

MKN-Artikelnr: Beschreibung:



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¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request