



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 separate VAPRO steam generator.
- Short heating up times with VAPRO rapid steam system.
- 3 cooking programmes as standard (light simmering, medium boiling and strong boiling). Because of the steam generator with utility water monitor and automatic water level regulation the appliance is constantly ready for use.
- Double walled hinged lid with spring loaded swivel joints as standard.
- Ideal kettle positioning prevents spills and guarantees that the kettle is fully emptied even into high containers.
- Equipped for connection to a power optimization system.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm):	1200 x 700 x 850
Effective area:	1
Dim.: effect. Area (mm):	XXX x 397 x XXX
Diameter (mm):	630
Nominal capacity (L):	100
Connected load (elect.) (kW):	20.8
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 40
Frequency range (Hz):	50
Standard gas pressure (mbar) Natural gas	20
Standard gas pressure (mbar) Liquid gas	30 (DE), 50 (EU)
Heat-up time (Min.):	26
Net weight (kg):	225
Gross weight (kg):	260
Heat emission latent (W):	4160
Heat emission sensitive (W):	728
Type of protection:	IPX5

