



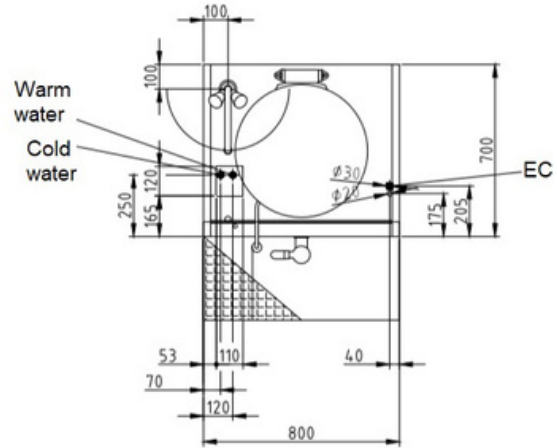
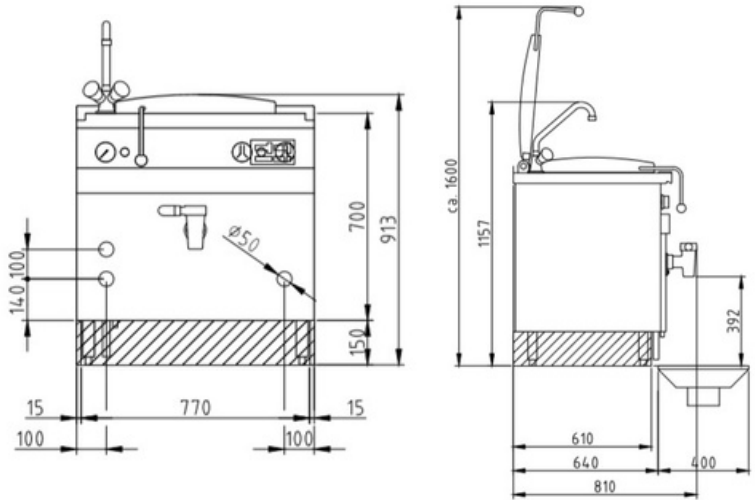
For all-purpose cooking in liquid in commercial kitchens, for vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.

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 pressure 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.
- 1/2" cold and warm water supply required.
- Equipped for connection to a power optimisation system - with mixing tap R3/4" (DN20).

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm):	800 x 700 x 700
Effective area:	1
Dim.: effect. Area (mm):	--- x 378 x ---
Diameter (mm):	500
Nominal capacity (L):	70
Connected load (elect.) (kW):	16
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50
Heat-up time (Min.):	21
Net weight (kg):	100
Gross weight (kg):	109
Heat emission latent (W):	3200
Heat emission sensitive (W):	560
Type of protection:	IPX6

