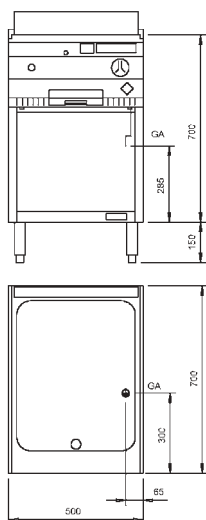




Gas Griddle Plate

- ◆ Recessed plate with easy-to-clean corner radii, seamless welded into the top plate
- ◆ Uniform temperature over the whole plate
- ◆ Three different surfaces available:
 - flat
 - half ribbed / half flat
 - fully ribbed

Illustration: Gas Griddle Plate I with wing door (optional accessory)



GAS GRIDDLE PLATE SIZE I

Dimensions: 500 x 700 x 850 mm

Description:

- housing cpl. made of CNS (1.4301 = 304)
- U-channel flush with the top plate for hygienic connection close to the substructure
- top plate at operation side with drip protection
- heat-resistant griddle plate with big radius for easy cleaning facilities, welded seamless into the topplate
- frying surface 440 x 500 mm

Gas equipment: atmospheric burner, ignition burner, thermoelectric protection, temperature controller, piezo-ignition

Rated load: 7,0kW natural or LP gas, town gas on request

Heat emission: sensitive: 2450W latent: 2800W

Optional accessories:

945010 splash guard
581050 griddle plate scraper with cleaning brush
203195 End joint filler profile right hand side
203196 End joint filler profile left hand side
203197 Joint filler profile for connection of 2 appliances

Please state the number of end joint filler profiles required when ordering.

Model No.	Model options	
	flat	half ribbed / half flat
13611 01	◆	
13611 02		◆

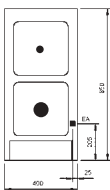
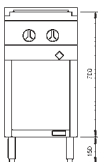
fully ribbed execution on request



Electric Ranges

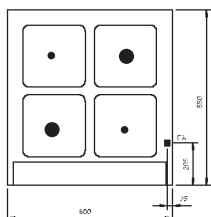
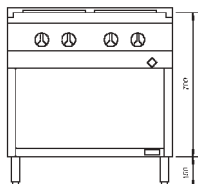
- ◆ Hot plates with thermo-relays cut energy supply to 50 % during quiet periods
- ◆ 7-position switch allows precise setting of temperature
- ◆ Gap between hot plates only 35 mm – for easy moving of heavy kitchen utensils
- ◆ Roasting and baking oven: door and chamber of chrome nickel steel throughout

Illustration: Electric-6-Plate Range with Roasting and Baking Oven 2/1 GN



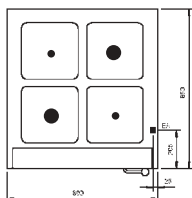
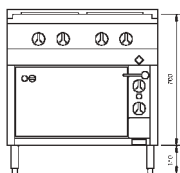
ELECTRIC RANGE WITH 2 HOT PLATES

Model no.:	2023201
Dimensions:	400 x 850 x 850 mm
Description:	2 hot plates with 1 x 2,5 kW and 1 x 4,0 kW; 300 x 300 mm each - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
Electrical equipment:	seven-position-switches, hot plates 300 x 300 mm with thermorelay, terminal box, IPX 5
Connected load:	6,5 kW 3 NPE AC 400 V
Heat emission:	sensitive: 1300 W latent: 520 W



ELECTRIC RANGE WITH 4 HOT PLATES

Model no.:	2023202
Dimensions:	800 x 850 x 850 mm
Description:	4 hot plates with 2 x 2,5 kW and 2 x 4,0 kW; 300 x 300 mm each - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
Electrical equipment:	seven-position-switches, hot plates 300 x 300 mm with thermorelay, terminal box, IPX 5
Connected load:	13,0 kW 3 NPE AC 400 V
Heat emission:	sensitive: 2600 W latent: 1040 W



ELECTRIC RANGE WITH 4 HOT PLATES WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.: 2023203

Dimensions: 800 x 850 x 850 mm

Description: 4 hot plates with 2 x 2,5 kW and 2 x 4,0 kW; 300 x 300 mm each baking oven 5,4 kW
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities

Electrical equipment: seven-position-switch, hot plates with thermorelay, main switch, safety thermostat, thermostat for lower and upper heat, control lamps, terminal box, IPX 5

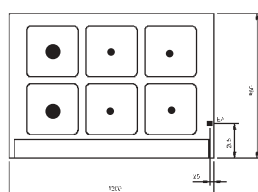
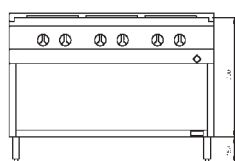
Electric roasting and Baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300 °C
Connected load:	5,4 kW 2 NPE AC 400 V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1, 1 CNS-grid GN 2/1

Connected load: 18,4 kW 3 NPE AC 400 V

Heat emission: sensitive: 4665 W latent: 1984 W

Optional accessories:

206 103 1 CNS-grid GN 2/1
202 112 1 baking tray GN 2/1 (enamelled)



ELECTRIC RANGE WITH 6 HOT PLATES

Model no.: 2023204

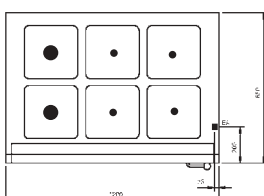
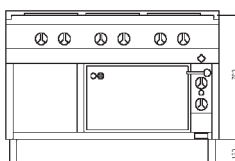
Dimensions: 1200 x 850 x 850 mm

Description: 6 hot plates with 4 x 2,5 kW and 2 x 4,0 kW; 300 x 300 mm
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities

Electrical equipment: seven-position-switches, hot plates with thermorelay, terminal box, IPX 5

Connected load: 18 kW 3 NPE AC 400 V

Heat emission: sensitive: 3600 W latent: 1440 W



ELECTRIC RANGE WITH 6 HOT PLATES WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.: 2023205

Dimensions: 1200 x 850 x 850 mm

Description: 6 hot plates with 4 x 2,5 kW and 2 x 4,0 kW; 300 x 300 mm each baking oven 5,4 kW
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities

Electrical equipment: seven-position-switch, hot plates with thermorelay, main switch, safety thermostat, thermostat for lower and upper heat, control lamps, terminal box, IPX 5

Electric roasting and baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300 °C
Connected load:	5,4 kW 2 NPE AC 400 V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1, 1 CNS-grid GN 2/1

Connected load: 23,4 kW 3 NPE AC 400 V

Heat emission: sensitive: 5665 W latent: 2384 W

Optional accessories:

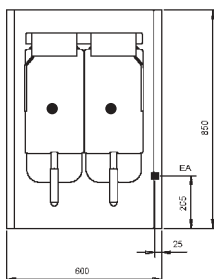
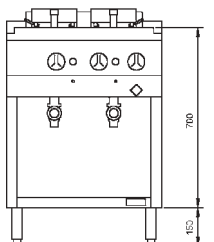
206 103 1 CNS-grid GN 2/1
202 112 1 baking tray GN 2/1 (enamelled)
845 756 warming cupboard, electrical heated, 0,5 kW, incl. wing door



Electric Deep Fat Fryer

- ◆ Frying basin, deep drawn, welded into the appliance top plate with a large froth-over channel
- ◆ Heated by CNS tubular heating elements with low surface heat loading for longer fat service lives basins with deep cool fat zone
- ◆ Heating elements can be swivelled completely out of the basin, with holding bracket and heating cut-off
- ◆ Temperature controller with control lamp
- ◆ Safety thermostat for reliable over-heat protection
- ◆ IPX 5 protection
- ◆ Higher loading and basket lift mechanism with timer available as optional accessories
- ◆ Accessories: lid, fat clarifying tray, frying baskets
- ◆ Terminal box
- ◆ Reliable fat drain-off at basin bottom with stop slide valve

Illustration: Electric Deep Fat Fryer London II



ELECTRIC DEEP FAT FRYER LONDON II

Dimensions:

600 x 850 x 850 mm

Description:

- 2 pans, each min. 6,5 l to max. 12,5 l
- 3,7 W/cm² specific surface heat load of heating elements
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- each pan 180 x 400mm, 235 mm deep
- easy cleaning facilities, heating elements can be swivelled out of the basin completely
- CNS tubular heating elements with low surface loading for long fat service lives
- basin with deep cool fat zone underneath the heating elements for catching the sediments

Electrical equipment:

main switch, thermostat, safety thermostat, control lamp, tubular swivel-out heating element, end switch, contactor, terminal box, IPX 5

Connected load:

12,0 kW 3 NPE AC 400 V

Heat emission:

sensitive: 1080 W latent: 8400 W

Accessories:

2 lids, 2 fat clarifying trays, 2 baskets L, 1 drain cook key

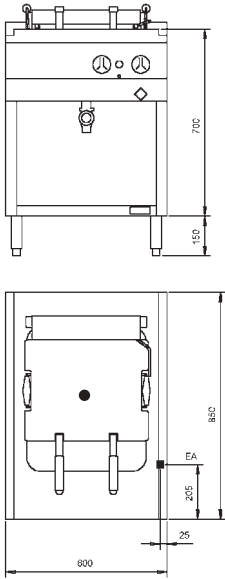
Optional accessories:
813 006

fat receptable 30 l

Model no.	Model options		
	Standard	Basket lift with timer	Higher loading 20 kW 3 NPE AC 400 V sensitive 1800 W latent 14000 W
20203 01	◆		
20203 01 A	◆	◆	
20203 01 B	◆		◆
20203 01 C	◆	◆	◆

Electronic control with basket lift on request

Fat melting cycle on request



ELECTRIC DEEP FAT FRYER PARIS

- Dimensions:** 600 x 850 x 850 mm
- Descriptions:**
- min 15 l to max 30 l fat
 - 3,95W/cm² specific surface heat load of heating elements
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - pan 400 x 400 mm, 235 mm deep
 - easy cleaning facilities, heating elements can be swivelled out of the basin completely
 - CNS tubular heating elements with low surface loading for long fat service lives
 - basin with deep cool fat zone underneath the heating elements for catching the sediments
- Electrical equipment:** main switch, thermostat, safety thermostat, control lamp, swivel-out tubular heating element, end switch, contactor, terminal box, IPX 5
- Connected load:** 10 kW 3 NPE AC 400 V
- Heat emission:** sensitive: 900 W latent: 7000 W
- Accessories:** 1 lid, 1 fat clarifying tray, 1 basket P, 2 baskets L, 1 draain cook key
- Optional accessories:** 813 006 fat receptacle 30 l

Model no	Model options		
	Standard	Basket lift with timer	Higher loading 20 kW 3 NPE AC 400 V sensitive 1800 W latent 14000 W
20203 02	◆		
20203 02 A	◆	◆	
20203 02 B	◆		◆
20203 02 C	◆	◆	◆

Electronic control with basket lift on request

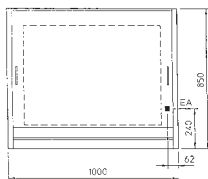
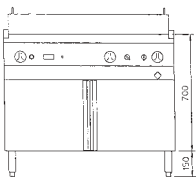
Fat melting cycle on request



Industrial Deep Fat Fryer Köln

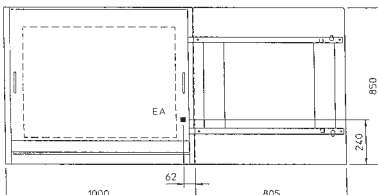
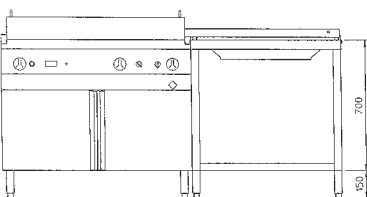
- ◆ Strong and reliable for volume catering
- ◆ High capacity
- ◆ Fat capacity 55 to 115 litres
- ◆ Timer-controlled basket lift
- ◆ Basket emptying system for perfect ergonomics

Illustration: Industrial Deep-fat Fryer Köln with Basket Emptying System (optional accessory)



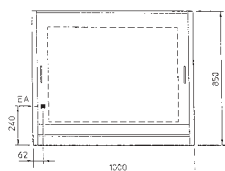
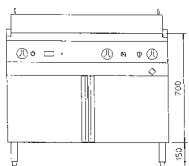
ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (electric connection at right hand side)

Model no.:	2020310
Dimensions:	1000 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - min. 55 l to max. 115 l fat - 4,6 W/cm² specific surface heat load of heating elements - pan 800 x 600 mm, 270 mm deep - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - easy cleaning facilities, heating elements can be swivelled out of the basin completely - CNS tubular heating elements with low surface loading for long fat service lives - basin with deep cool fat zone underneath the heating elements for catching the sediments
Electrical equipment:	main switch, thermostat, safety thermostat, control lamp, swivel-out tubular heating element, end switch, contactor, terminal box, manual/automatic switch, timer, gear motor, IPX 5
Connected load:	32 kW 3 NPE AC 400 V
Heat emission:	sensitive: 2880 W latent: 22400 W
Accessories:	1 lid, 1 fat clarifying tray, 2 baskets G, fat overflow container
Optional accessories:	205 089
	1 swivel drain for fat emptying



ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN WITH EMPTYING SYSTEM AT RIGHT HAND SIDE (electric connection at right hand side)

Model no.:	2020310A
Dimensions:	1805 x 850 x 850 mm
Description:	technical datas as for Electric Deep Fat Fryer Köln, Model no. 2020310
Optional accessories:	205 089
	960 356
	1 swivel drain for fat emptying
	1 transport trolley with 3 pairs of rails for GN-containers 2/1-150 mm deep



ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN (electric connection at left hand side)

Model no.: 2020311

Dimensions: 1000 x 850 x 850 mm

Description:

- min. 55 l to max. 115 l fat
- 4,6 W/cm² specific surface heat load of heating elements
- pan 800 x 600 mm, 270 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- easy cleaning facilities, heating elements can be swivelled out of the basin completely
- CNS tubular heating elements with low surface loading for long fat service lives
- basin with deep cool fat zone underneath the heating elements for catching the sediments

Electrical equipment:

main switch, thermostat, safety thermostat, control lamp, swivel-out tubular heating element, end switch, contactor, terminal box, manual/automatic switch, timer, gear motor, IPX 5

Connected load:

32 kW 3 NPE AC 400 V

Heat emission:

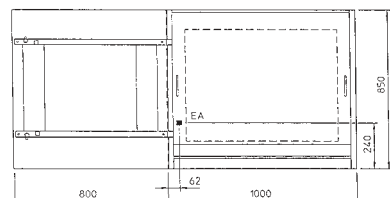
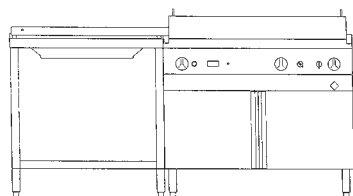
sensitive: 2880 W latent: 22400 W

Accessories:

1 lid, 1 fat clarifying tray, 2 baskets G, fat overflow container

Optional accessories:

1 swivel drain for fat emptying



ELECTRIC INDUSTRIAL DEEP FAT FRYER KÖLN WITH EMPTYING SYSTEM AT LEFT HAND SIDE (electric connection at left hand side)

Model no.: 2020311A

Dimensions: 1805 x 850 x 850 mm

Description:

technical datas as for Electric Deep Fat Fryer Köln, Model no. 2020310

Optional accessories:

1 swivel drain for fat emptying

205 089

1 transport trolley with 3 pairs of rails for GN-containers 2/1-150 mm deep

960 356

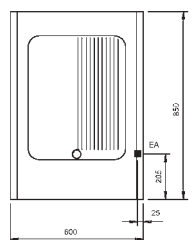
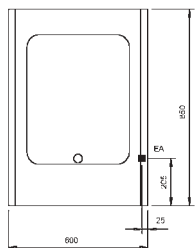
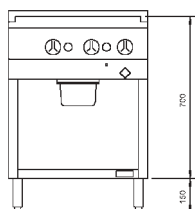


Electric Griddle Plates



- ◆ SUPRA heating system
 - 50 % reduced heating up time
 - Higher heat storage capacity, rapid and uniform heat transfer
 - Minimal temperature fluctuation when loading with cold food
- ◆ Two separately controlled heating zones
- ◆ With optional plug to be used as frying pan
- ◆ Four different surfaces available:
 - flat, half-ribbed, fully ribbed and hard-chromed-plated

Illustration: Electric Griddle plate Size I with wing door (optional accessory)



ELECTRIC GRIDDLE PLATE SIZE I SUPRA

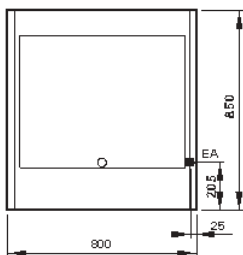
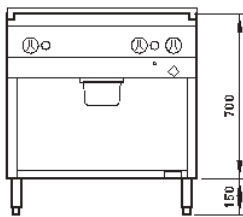
- Dimensions: 600 x 850 x 850 mm
- Description:
- grease collection pan (4 l)
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - griddle plate made of heat resistant steel, fine polished
 - frying surface 440 x 500 mm
 - separate heating zones
 - SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements
- Electrical equipment: main switch, thermostat, safety thermostat, control lamp, SUPRA contact heating elements, terminal box, IPX 5
- Connected load: 7,2 kW 3 NPE AC 400 V
- Heat emission: sensitive: 2376 W latent: 2880 W
- Optional accessories:
- 945 010 splash guard
 - 970 046 fat discharge plug
 - 581 050 griddle plate scraper with brush (not for hard-chrome-plated execution)

Model no.	Model options		
	flat	half ribbed/ half flat	flat, hard- chrome-plated
20211 07	◆		
20211 08		◆	
20211 07 A	◆		◆

Fully ribbed execution on request

Stainless steel execution on request

Electronic control „ECO CONTROL“ available on request (see page 150)



ELECTRIC GRIDDLE PLATE SIZE II SUPRA

Dimensions:
Description:

800 x 850 x 850 mm
- grease collection pan (4 l)
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- griddle plate made of heat resistant steel, fine polished
- griddle plate 700 x 500 mm
- 2 separate heating zones
- SUPRA heating system: contact heating elements integrated into aluminium blocks for high capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements

Electrical equipment:

main switch, thermostat, safety thermostat, control lamp, SUPRA contact

Connection load:

10,8 kW 3 NPE AC 400 V

Heat emission:

sensitive: 3564 W latent: 4320 W

Optional accessories:

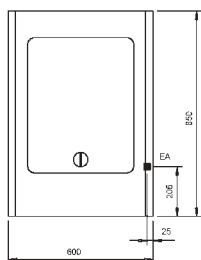
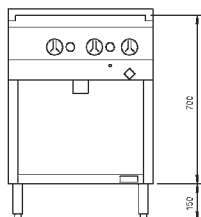
945 015 splash guard
970 046 fat discharge plug
581 050 griddle plate scraper with brush (not for hard-chrome-plated execution)

Model no.	Model options		
	flat	half ribbed/ half flat	flat, hard- chrome-plated
20211 09	◆		
20211 09 A	◆		◆
20211 10		◆	

Fully ribbed execution on request

Stainless steel execution on request

Electronic control „ECO CONTROL“ available on request (see page 150)



ELECTRIC GRIDDLE PAN SIZE I SUPRA (21 I)

Model no.:

2022501

Dimensions:

600 x 850 x 850 mm

Description:

- multifunctional: frying, cooking, steaming, stewing
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- capacity 21 litres
- griddle pan made of CNS, 440 x 500 mm, 100 mm deep
- 2 separate heating zones
- SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements

Electrical equipment:

main switch, thermostat, safety thermostat control lamp, SUPRA contact heating elements, terminal box, IPX 5

Connected load:

7,2 kW 3 NPE AC 400 V

Heat emission:

sensitive: 3240 W latent: 2880 W

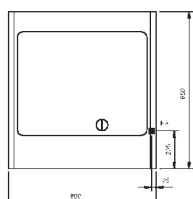
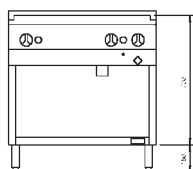
Accessories:

1 teflon overflow plug

Optional accessories:

845 671 emptying system incl. container GN 1/1 with door front

Electronic control „ECO Control“ available on request (see page 150)



ELECTRIC GRIDDLE PAN SIZE II SUPRA (33 I)

Model no.:

2022502

Dimensions:

800 x 850 x 850 mm

Description:

- multifunctional: frying, cooking, steaming, stewing
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- capacity 33 litres
- griddle pan made of CNS, 700 x 500, 100 mm deep
- 2 separate heating zones
- SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements

Electrical equipment:

main switch, thermostat, safety thermostat, control lamp, SUPRA contact, heating elements, terminal box, IPX 5

Connected load:

10,8 kW 3 NPE AC 400 V

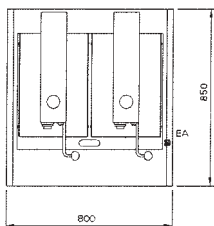
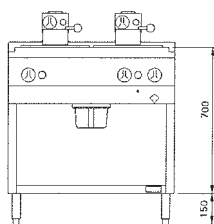
Heat emission:

sensitive: 4860 W latent: 4320 W

Accessories:

1 teflon overflow plug

Electronic control „ECO Control“ available on request (see page 150)



ELECTRIC CLAM GRIDDLE PLATE HAMBURG

Electric Griddle Plate Size II with 2 upper heats for double sided grilling

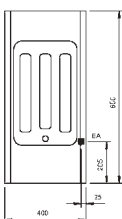
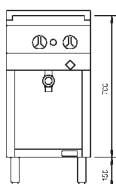
Model no.:	2021115
Dimensions:	800 x 850 x 850 mm height upper heat in down-folded position: 180 mm
Description:	<ul style="list-style-type: none"> - grease collection pan (4 l) - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities <p>Frying surface:</p> <ul style="list-style-type: none"> - 2 separate heating zones - lower heat: 2x 350 x 500 mm (700 x 500 mm) - upper heat: 2x 330 x 500 mm - upper heat made of sandwich material: (CNS – ALU – CNS) - lower heat made of CNS - SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements
Electrical equipment:	main switch, thermostat, timer with alarm signal, safety thermostat, control lamp, SUPRA contact heating elements, terminal box, IPX5
Connected load:	lower heat: 2 x 5,4 kW upper heat: 2 x 4,3 kW total 19,4 kW 3 NPE AC 400 V
Heat emission:	sensitive: 3564 W latent 4320 W
Optional accessories:	055 096 teflon sheet for upper heat



Electric Bain-maries

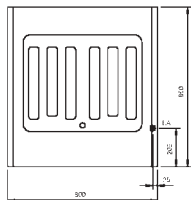
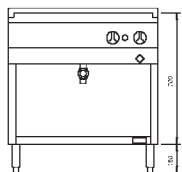
- ◆ Water well tightly welded into top plate
- ◆ Controlled by thermostat and with low-water protection
- ◆ High grade chrome nickel steel heating elements with low specific surface load providing long working life
- ◆ Indirectly heated basin for easy cleaning (1/1 + 2/1 GN)

Illustration: Electric Bain Marie 3/1 GN with 6 GN containers (optional accessories)



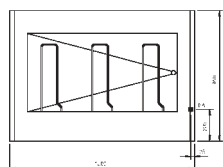
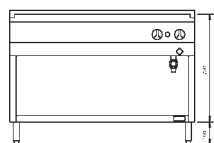
ELECTRIC BAIN MARIE 1/1 GN

Model No.:	2020505
Dimensions:	400 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 305 x 510 x 215 mm deep - for insert GN 1/1, 200 deep - no GN-containers included - easy cleaning facilities, because of indirect heating system - deep-drawn basin made of titanium-stabilized CNS - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box, IPX 5
Connected load:	2,0 kW 1 NPE AC 230 V
Heat emission:	sensitive: 125 W latent: 200 W
Optional accessories:	810 504 1 bottom grate GN-inserts and supports see page 170



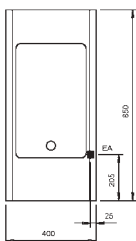
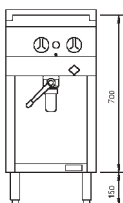
ELECTRIC BAIN MARIE 2/1 GN

Model no.:	2020501
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 630 x 510 mm, 215 mm deep - for insert GN 2/1, 200 mm deep - no GN-containers included - easy cleaning facilities, because of indirect heating system - deep-drawn basin made of titanium-stabilized CNS - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box, IPX 5
Connected load:	2,0 kW 1 NPE AC 230 V
Heat emission:	sensitive: 250 W latent: 400 W
Optional accessories:	810 509 1 bottom grade GN-inserts and supports see page 170



ELECTRIC BAIN MARIE 3/1 GN

Model no.:	2020502
Dimensions:	1200 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 975 x 510 mm - no GN-containers included - direct heating system - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box, IPX 5
Connected load:	4,5 kW 3 NPE AC 400 V
Heat emission:	sensitive: 562 W latent: 900 W
Optional accessories:	520 267 3 bottom grates GN-inserts and supports see page 170



ELECTRIC COOK MARIE 1/1 GN

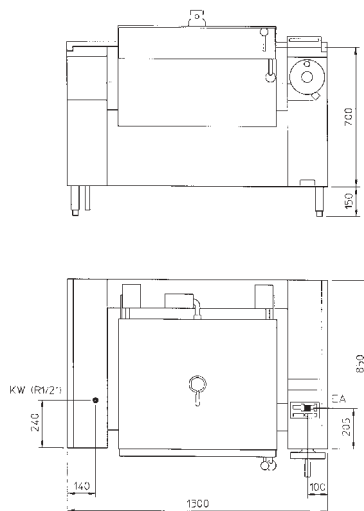
Model no.:	2022601
Dimensions:	400 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - multifunctional for cooking and keeping warm - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 305 x 510 mm deep - for insert GN 1/1, 200 mm - no GN-container included - deep-drawn basin made of titanium-stabilized CNS - easy cleaning facilities, because of indirect heating system - SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements - 3-step power thermostatic control - drain cock 1 1/2"
Electrical equipment:	main switch, 4-position switch, safety thermostat, thermostat, control lamp SUPRA heating elements for indirect heating, relays, terminal box, IPX 5
Connected load:	6,7 kW 3 NPE AC 400 V
Heat emission:	sensitive: 838 W latent: 1340 W
Optional accessories:	201 763 845 531 s/s overflow plug emptying system incl. container 1/1 GN with door front



Standard execution of Electric Pressure Bratt Pans OPTIMA EXPRESS

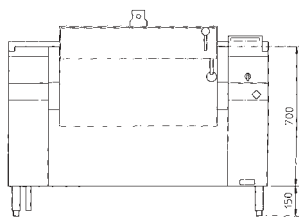
- ◆ Pressure reduction system „OPTIMA EXPRESS“; permanent pressure monitoring by sensors with all-automatic control of the pressure reduction, very careful and fast process with low water consumption
- ◆ „OPEN EXPRESS“ fast pressure reduction process
- ◆ Core temperature measuring device
- ◆ User-friendly ergonomic operational console “ERGO CONTROL” for tilting appliances
- ◆ High capacity
- ◆ Optimal pouring spout
- ◆ SUPRA surface heating system for short heating-up times and even heat distribution

Illustration: Electric Tilting Pressure Bratt Pan 2/1 GN Optima Express Manual Tilting



ELECTRIC TILTING PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS MANUAL TILTING

Model no.:	2024201
Dimensions:	1300 x 850 x 850 mm
Pan size:	700 x 540 x 215 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - lateral run-off channels (“U”-shape) for easy cleaning facilities - pressure reduction system OPTIMA EXPRESS - fast pressure reduction system OPEN EXPRESS - core temperature measuring device as standard - ergonomic operational control ERGO CONTROL - maximum capacity (81 / 66 litres) - optimal pouring spout
Electrical equipment:	MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection
Connected load:	14,4KW 3 NPE AC 400V (other voltages upon request)
Heat emission:	sensitive: 6480W latent: 5760W



ELECTRIC TILTING PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS MOTORIZED TILTING

Model no.: 2024202

Dimensions: 1300 x 850 x 850 mm

Pan size: 700 x 540 x 215 mm

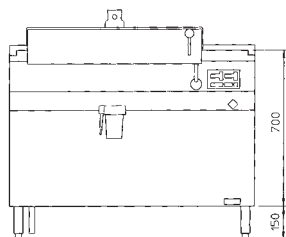
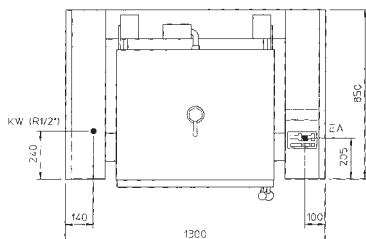
Description:

- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (81 / 66 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 14,6KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 6480W latent: 5760W



ELECTRIC PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS

Model no.: 2024101

Dimensions: 1100 x 850 x 850 mm

Pan size: 700 x 540 x 250 mm

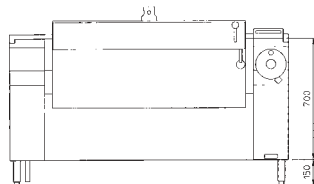
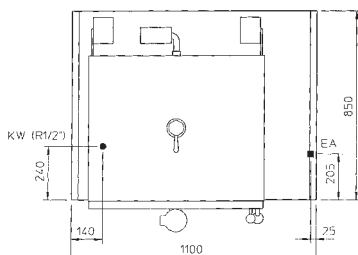
Description:

- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (94 / 79 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 14,4KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 6480W latent: 5760W



ELECTRIC TILTING PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS MANUAL TILTING

Model no.: 2024203

Dimensions: 1600 x 850 x 850 mm

Pan size: 1020 x 540 x 215 mm

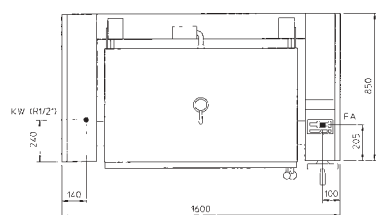
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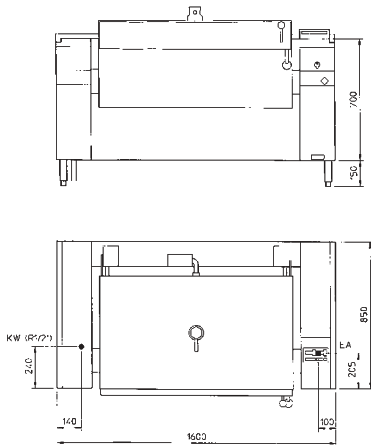
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (118 / 96 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 19,2KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 8640W latent: 7680W





ELECTRIC TILTING PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS MOTORIZED TILTING

Model no.: 2024204

Dimensions: 1600 x 850 x 850 mm

Pan size: 1020 x 540 x 215 mm

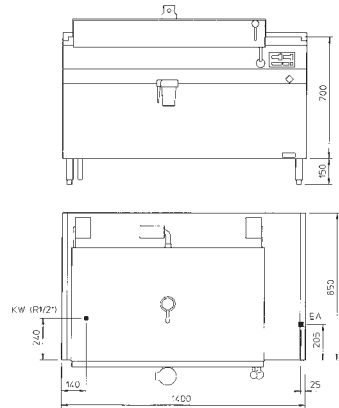
Description:

- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (118 / 96 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 19,4KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 8640W latent: 7680W



ELECTRIC PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS

Model no.: 2024102

Dimensions: 1400 x 850 x 850 mm

Pan size: 1020 x 540 x 250 mm

Description:

- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (137/ 115 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 19,2KW 3 NPE AC 400V (other voltages upon request)

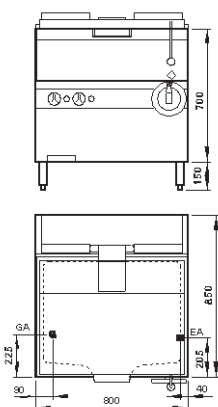
Heat emission: sensitive: 8640W latent: 7680W



Gas Tilting Frying Pans

- ◆ available with manual or motorized tilting
- ◆ optimal position of the tilting axis for optimal and exact emptying of the pan
- ◆ 65 mm gap between pan and frame for convenient cleaning (for execution with lateral frames)
- ◆ even heat distribution over entire bottom of fry pan

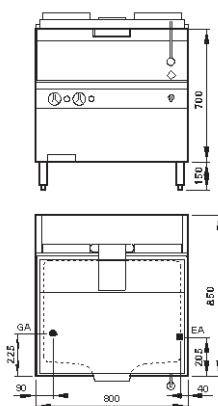
Illustration: Gas Tilting Frying Pan 2/1 GN with motorized tilting



GAS TILTING FRYING PAN 2/1 GN MANUAL TILTING

Dimensions: 800 x 850 x 850 mm
 Description: - 59 l capacity, 44 l nominal capacity
 - frying surface 720 x 535 mm, 190 mm deep
 - housing cpl. made of CNS (1.4301 = 304)
 - serial pan bottom made of fine polished steel
 - optimal position of the tilting axis for optimal and exact emptying of the pan
 Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box
 Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve
 Connected load: 0,05KW 1 NPE AC 400V
 Rated load: 12kW natural or LP gas
 Heat emission: sensitive: 5400W latent: 5400W

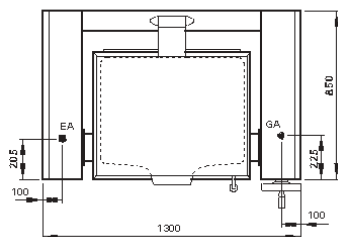
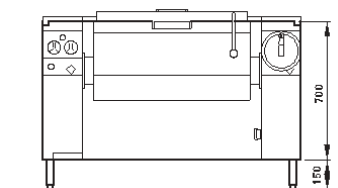
Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 01	◆		
20614 01 A	◆	◆	
20614 01 B	◆		◆
20614 01 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MOTORIZED TILTING

Dimensions: 800 x 850 x 850 mm
 Description: - 59 l capacity, 44 l nominal capacity
 - frying surface 720 x 535 mm, 190 mm deep
 - housing cpl. made of CNS (1.4301 = 304)
 - serial pan bottom made of fine polished steel
 - optimal position of the tilting axis for optimal and exact emptying of the pan
 Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box
 Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve
 Connected load: 0,25KW 1 NPE AC 400V
 Rated load: 12kW natural or LP gas
 Heat emission: sensitive: 5490W latent: 5480W
 Optional Accessories: 845466 foot pedal switch for motorized tilting

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 02	◆		
20614 02 A	◆	◆	
20614 02 B	◆		◆
20614 02 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MANUAL TILTING

Dimensions: 1300 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box

Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

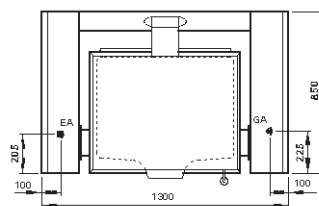
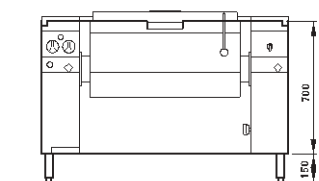
Connected load: 0,05KW 1 NPE AC 400V

Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5422W latent: 5420W

Optional Accessories: 845 027 mixing faucet R 3/4"

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 03	◆		
20614 03 A	◆	◆	
20614 03 B	◆		◆
20614 03 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MOTORIZED TILTING

Dimensions: 1300 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box

Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

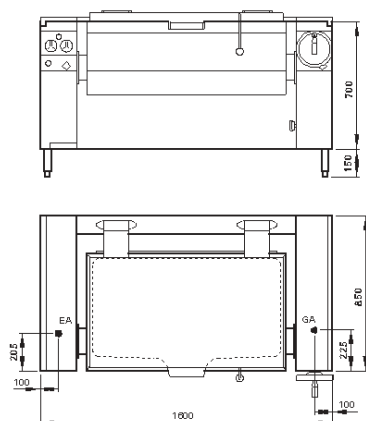
Connected load: 0,25KW 1 NPE AC 400V

Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5512W latent: 5500W

Optional Accessories: 845 027 mixing faucet R 3/4"
845466 foot pedal switch for motorized tilting

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 04	◆		
20614 04 A	◆	◆	
20614 04 B	◆		◆
20614 04 C	◆	◆	◆



GAS TILTING FRYING PAN 3/1 GN MANUAL TILTING

Dimensions: 1600 x 850 x 850 mm

Description:

- 85 l capacity, 63 l nominal capacity
- frying surface 1020 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment:

main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box

Gas armatures:

atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load:

0,05KW 1 NPE AC 400V

Rated load:

17kW natural or LP gas

Heat emission:

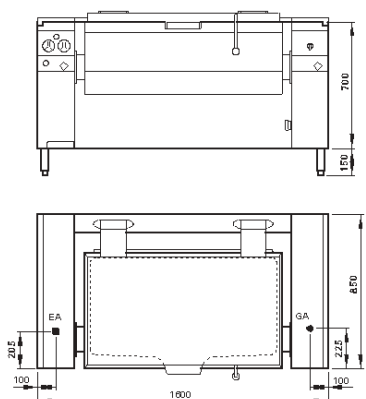
sensitive: 7672W latent: 7750W

Optional Accessories:

845 027

mixing faucet R³/₄"

Model No.	Model options	
	Standard	Double-Walled Lid
20614 05	◆	
20614 05 B	◆	◆



GAS TILTING FRYING PAN 3/1 GN MOTORIZED TILTING

Dimensions: 1600 x 850 x 850 mm

Description:

- 85 l capacity, 63 l nominal capacity
- frying surface 1020 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment:

main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box

Gas armatures:

atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load:

0,25KW 1 NPE AC 400V

Rated load:

12kW natural or LP gas

Heat emission:

sensitive: 7762W latent: 7750W

Optional Accessories:

845 027

mixing faucet R³/₄"

845 466

foot pedal switch for motorized tilting

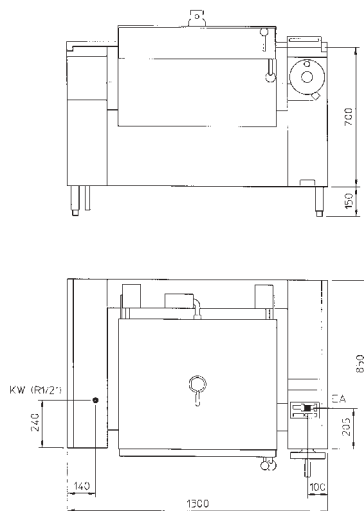
Model No.	Model options	
	Standard	Double-Walled Lid
20614 06	◆	
20614 06 B	◆	◆



Standard execution of Electric Pressure Bratt Pans OPTIMA EXPRESS

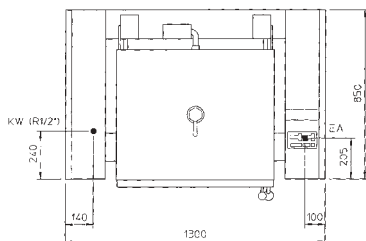
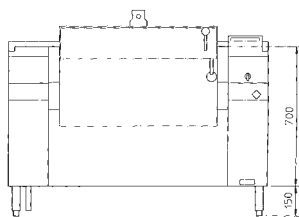
- ◆ Pressure reduction system „OPTIMA EXPRESS“; permanent pressure monitoring by sensors with all-automatic control of the pressure reduction, very careful and fast process with low water consumption
- ◆ „OPEN EXPRESS“ fast pressure reduction process
- ◆ Core temperature measuring device
- ◆ User-friendly ergonomic operational console “ERGO CONTROL” for tilting appliances
- ◆ High capacity
- ◆ Optimal pouring spout
- ◆ SUPRA surface heating system for short heating-up times and even heat distribution

Illustration: Electric Tilting Pressure Bratt Pan 2/1 GN Optima Express Manual Tilting



ELECTRIC TILTING PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS MANUAL TILTING

Model no.:	2024201
Dimensions:	1300 x 850 x 850 mm
Pan size:	700 x 540 x 215 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - lateral run-off channels (“U”-shape) for easy cleaning facilities - pressure reduction system OPTIMA EXPRESS - fast pressure reduction system OPEN EXPRESS - core temperature measuring device as standard - ergonomic operational control ERGO CONTROL - maximum capacity (81 / 66 litres) - optimal pouring spout
Electrical equipment:	MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection
Connected load:	14,4KW 3 NPE AC 400V (other voltages upon request)
Heat emission:	sensitive: 6480W latent: 5760W



ELECTRIC TILTING PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS MOTORIZED TILTING

Model no.: 2024202

Dimensions: 1300 x 850 x 850 mm

Pan size: 700 x 540 x 215 mm

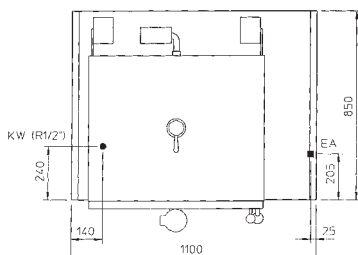
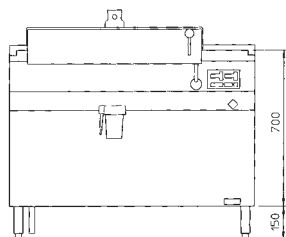
Description:

- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (81 / 66 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 14,6KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 6480W latent: 5760W



ELECTRIC PRESSURE BRATT PAN 2/1 GN OPTIMA EXPRESS

Model no.: 2024101

Dimensions: 1100 x 850 x 850 mm

Pan size: 700 x 540 x 250 mm

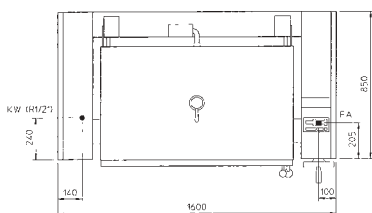
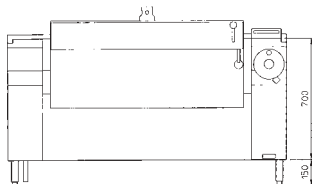
Description:

- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (94 / 79 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 14,4KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 6480W latent: 5760W



ELECTRIC TILTING PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS MANUAL TILTING

Model no.: 2024203

Dimensions: 1600 x 850 x 850 mm

Pan size: 1020 x 540 x 215 mm

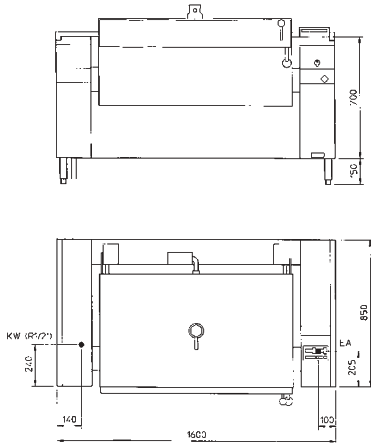
Description:

- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (118 / 96 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 19,2KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 8640W latent: 7680W



ELECTRIC TILTING PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS MOTORIZED TILTING

Model no.: 2024204

Dimensions: 1600 x 850 x 850 mm

Pan size: 1020 x 540 x 215 mm

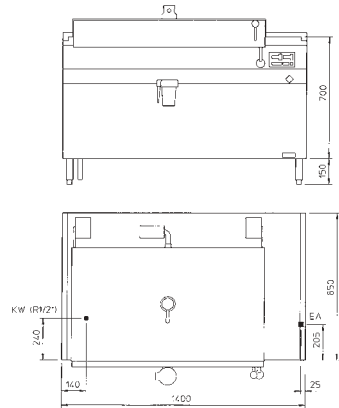
Description:

- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (118 / 96 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

Connected load: 19,4KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 8640W latent: 7680W



ELECTRIC PRESSURE BRATT PAN 3/1 GN OPTIMA EXPRESS

Model no.: 2024102

Dimensions: 1400 x 850 x 850 mm

Pan size: 1020 x 540 x 250 mm

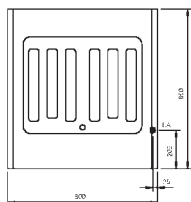
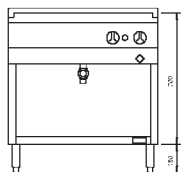
Description:

- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- pressure reduction system OPTIMA EXPRESS
- fast pressure reduction system OPEN EXPRESS
- core temperature measuring device as standard
- ergonomic operational control ERGO CONTROL
- maximum capacity (137/ 115 litres)
- optimal pouring spout

Electrical equipment: MKN ECO CONTROL – micro processor controlled temperature control with digital display, soft cooking programme for sensitive food, stepless frying temperature control up to 300°C, SUPRA surface heating system, safety thermostat, interface RS 485 for HACCP datas, connection to energy optimizing system, permanent electric connection

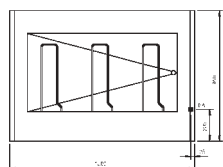
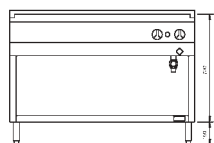
Connected load: 19,2KW 3 NPE AC 400V (other voltages upon request)

Heat emission: sensitive: 8640W latent: 7680W



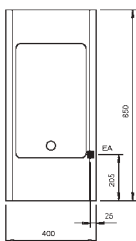
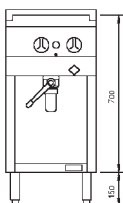
ELECTRIC BAIN MARIE 2/1 GN

Model no.:	2020501
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 630 x 510 mm, 215 mm deep - for insert GN 2/1, 200 mm deep - no GN-containers included - easy cleaning facilities, because of indirect heating system - deep-drawn basin made of titanium-stabilized CNS - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box, IPX 5
Connected load:	2,0 kW 1 NPE AC 230 V
Heat emission:	sensitive: 250 W latent: 400 W
Optional accessories:	810 509 1 bottom grade GN-inserts and supports see page 170



ELECTRIC BAIN MARIE 3/1 GN

Model no.:	2020502
Dimensions:	1200 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 975 x 510 mm - no GN-containers included - direct heating system - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box, IPX 5
Connected load:	4,5 kW 3 NPE AC 400 V
Heat emission:	sensitive: 562 W latent: 900 W
Optional accessories:	520 267 3 bottom grates GN-inserts and supports see page 170



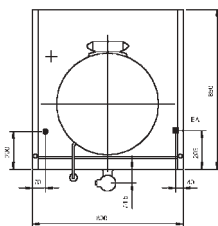
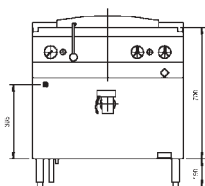
ELECTRIC COOK MARIE 1/1 GN

Model no.:	2022601
Dimensions:	400 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - multifunctional for cooking and keeping warm - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - pan 305 x 510 mm deep - for insert GN 1/1, 200 mm - no GN-container included - deep-drawn basin made of titanium-stabilized CNS - easy cleaning facilities, because of indirect heating system - SUPRA heating system: contact heating elements integrated into aluminium blocks for high heat capacity, optimal heat distribution, short heating-up times and long life-time of the heating elements - 3-step power thermostatic control - drain cock 1 1/2"
Electrical equipment:	main switch, 4-position switch, safety thermostat, thermostat, control lamp SUPRA heating elements for indirect heating, relays, terminal box, IPX 5
Connected load:	6,7 kW 3 NPE AC 400 V
Heat emission:	sensitive: 838 W latent: 1340 W
Optional accessories:	201 763 845 531 s/s overflow plug emptying system incl. container 1/1 GN with door front



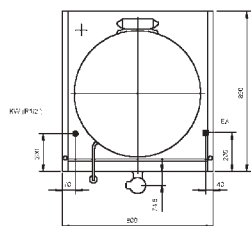
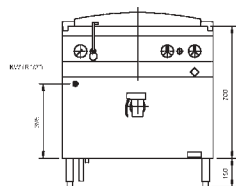
Standard features of electric rapid boiling kettles:

- ◆ Double-walled kettle, deep drawn inner and outer kettle
- ◆ Maintenance-free steam generating system VAPRO with tubular heating elements, safety valve, process water monitoring and automatic topping up, manometer, safety temperature limiter and ventilator
- ◆ Three different cooking levels selectable
- ◆ Temperature control for food in the kettle
- ◆ Double-walled lid, thermally insulated and with a spring-loaded hinge
- ◆ Inner kettle made out of extremely high corrosion resistant steel Material No. 1.4404
- ◆ Outer kettle thermally insulated
- ◆ Safety kettle drain cock 1 1/2"
- ◆ Power circuit breaker, built-in heating current control lamp and fault warning lamp; fully wired up for on site permanent mains connection and connection to a energy optimizing system.
- ◆ IPX6 contactor (enhanced spray-water protection)
- ◆ Accessories: drain cock strainer
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



ELECTRIC QUICK BOILING KETTLE 40/60 I VAPRO

Model no.:	2022802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none">- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401- housing cpl. made of CNS (1.4301 = 304)- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities- double jacketed kettle with separate steam generator VAPRO for low energy and water consumption and high efficiency- short heating-up times by quick steam system VAPRO- serial execution with three cooking steps (light simmering, medium simmering, cooking)- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control- double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
Armatures:	ventilating valve, safety valve
Connected load:	15,8KW 3 NPE AC 400V
Heat emission:	sensitive: 553W latent: 3160W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none">216286 2 boiling insets of CNS, 10 mm dia. perforated216285 1 pair of lifting hooks845026 mixing faucet R 3/4"204932 measuring stick for 40/60 I kettle
Electronic control „ECO control“ available as option (see page 151)	



ELECTRIC QUICK BOILING KETTLE 80/100 I VAPRO

Model no.: 2022804B

Dimensions: 800 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 20,8KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories.

216 281

216 285

845 026

204 933

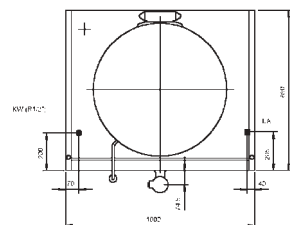
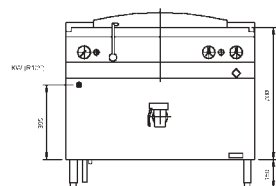
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC QUICK BOILING KETTLE 150 I VAPRO

Model no.: 2022805B

Dimensions: 1000 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 25,8KW 3 NPE AC 400V

Heat emission: sensitive: 903W latent: 5160W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 026

204 934

2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

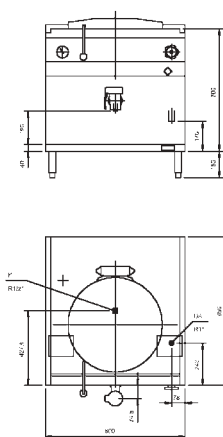
mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)

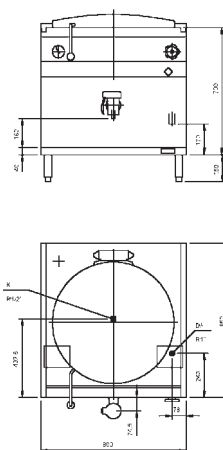
Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep drawn (made of one piece)
- ◆ Operation via steam valve
- ◆ Double-walled lid as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



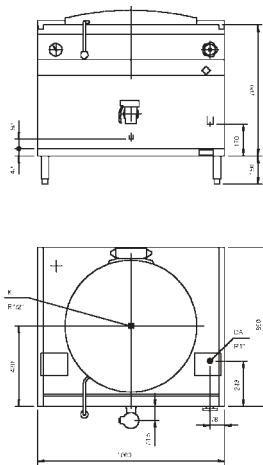
DIRECT STEAM QUICK BOILING KETTLE 40/60 L

Model no.:	2012802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	23kW low pressure steam 0,5 bar
Heat emission:	sensitive: 805W latent: 4600W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 286 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 932 measuring stick for 40/60 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 80/100 I

Model no.:	2012804B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	31kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1085W latent: 6200W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 281 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 933 measuring stick for 80/100 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 150 I

Model no.:	2012805B
Dimensions:	1000 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	41kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1435W latent: 8200W
Accessories:	drain cock strainer

Optional accessories:

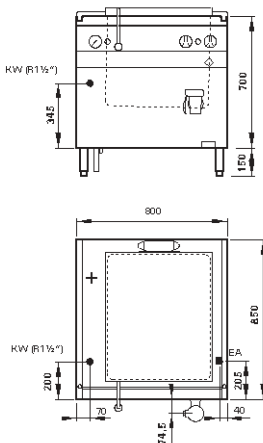
216 287	2 boiling insets of CNS, 10 mm dia. perforation
216 285	1 pair of lifting hooks
845 026	mixing faucet R3/4"
204 934	measuring stick for 150 l kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request

Electric Quick Boiling Kettle, rectangular

- ◆ Jacketed kettle with steam generator VAPRO
- ◆ Pan tightly welded into top plate
- ◆ Boiler water level control safety switch
- ◆ Safety armatures and manometer integrated in housing – to keep top plate clear
- ◆ All Rectangular Quick Boiling Pans have double walled lids as standard equipment
- ◆ Connection to energy optimizing system as standard



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 150 I VAPRO

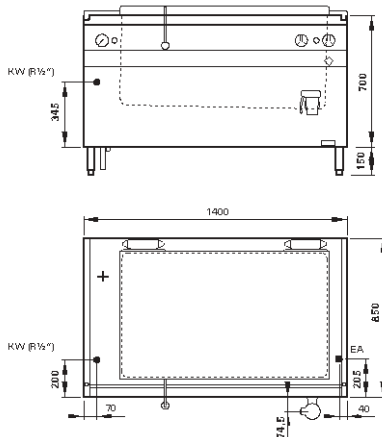
Model no.:	2022807B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dim: 550 x 665 x 465 mm, material 1.4571 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency - short heating-up times by quick steam system VAPRO - serial execution with three cooking steps (light simmering, medium simmering, cooking) - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control - inner kettle made of titanium-stabilized CNS high corrosion consisting - double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	<ul style="list-style-type: none"> main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
Armatures:	ventilating valve, safety valve
Connected load:	25,8KW 3 NPE AC 400V
Heat emission:	sensitive: 903W latent: 5160W
Accessories:	drain cock strainer

Optional accessories:

845 026	mixing faucet R3/4"
202 020	4 boiling insets, 1/1 GN, perforated, 190 mm deep
812 775	Bottom grate for 150 l kettle

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 300 I VAPRO

Model no.: 2022902

Dimensions: 1400 x 850 x 850 mm

Description:

- inner kettle dim: 1090 x 665 x 465 mm, material 1.4571
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

35,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1253W latent: 7160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

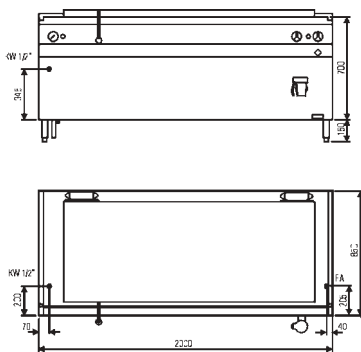
8 boiling insets, 1/1 GN, perforated, 190 mm deep

812 780

Bottom grate for 300 I kettle

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 500 I VAPRO

Model no.: 2022903

Dimensions: 2000 x 850 x 850 mm

Description:

- inner kettle dim: 1690 x 665 x 465 mm
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

50,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1778W latent: 10160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

12 boiling insets, 1/1 GN, perforated, 190 mm deep

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request

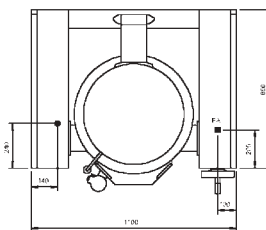
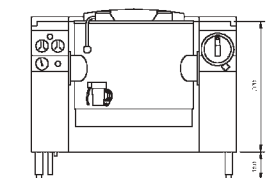


Electric Tilting Quick Boiling Kettle

- ◆ Short boiling times retain food quality and save time
- ◆ Tilting angle of over 90° convenient pouring, emptying and cleaning
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Manual or motorized tilting
- ◆ Connection to energy optimizing system as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



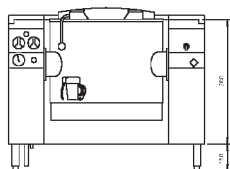
Illustration: Electric Tilting Boiling Kettle 100 l with mixing faucet (optional accessory)



ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MANUAL TILTING

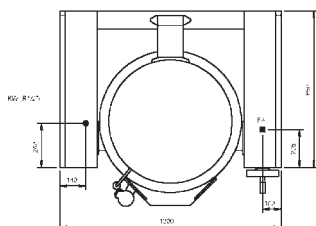
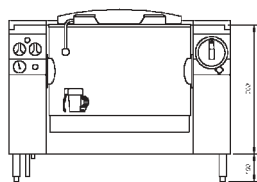
- Model no.: 2023003B
 Dimensions: 1100 x 850 x 850 mm
 Description:
- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
 - housing cpl. made of CNS (1.4301 = 304)
 - lateral run-off channels ("U"-shape) for easy cleaning facilities
 - double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
 - short heating-up times by quick steam system VAPRO
 - serial execution with three cooking steps (light simmering, medium simmering, cooking)
 - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
 - double-walled lid, thermally insulated with spring loaded hinge
 - optimal position of the tilting axis for optimal and exact emptying of the kettle
- Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
- Armatures: ventilating valve, safety valve
 Connected load: 16,0KW 3 NPE AC 400V
 Heat emission: sensitive: 630W latent: 3600W
 Accessories: drain cock strainer
- Optional accessories:*
 216 286 2 boiling insets of CNS, 10 mm dia. perforation
 216 285 1 pair of lifting hooks
 845 027 mixing faucet R 3/4"
 204 932 measuring stick for 40/60 l kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MOTORIZED TILTING

- Model no.: 2023004B
 technical execution similar with model no. 2023003B, but with motorized tilting mechanism operated by hand switch
- Connected load: 16,2KW 3 NPE AC 400V
- Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MANUAL TILTING

Model no.: 2023007B

Dimensions: 1200 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 21,0KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories:

216 281

216 285

845 027

204 933

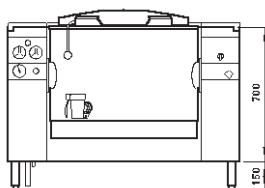
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



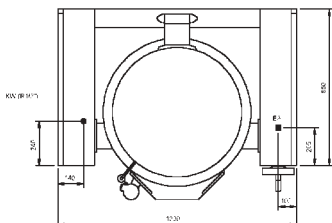
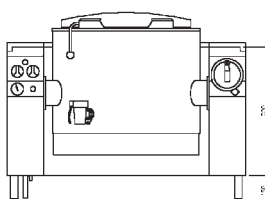
ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MOTORIZED TILTING

Model no.: 2023008B

technical execution similar with model no. 2023007B, but with motorized tilting mechanism operated by hand switch

Connected load: 21,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MANUAL TILTING

Model no.: 2023009B

Dimensions: 1300 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 26,0KW 3 NPE AC 400V

Heat emission: sensitive: 1050W latent: 6000W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 027

204 934

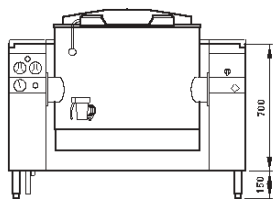
2 boiling inset of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MOTORIZED TILTING

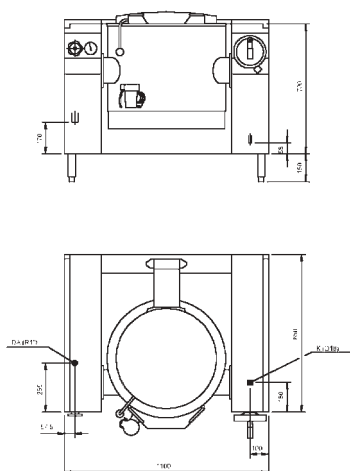
Model no.: 2023010B
technical execution similar with model no. 2020309B, but with motorized tilting mechanism operated by hand switch

Connected load: 26,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)

Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep-drawn (made of one piece), material 1.4401
- ◆ Operation via steam valve
- ◆ Tilting angle of over 90° for convenient pouring, emptying and cleaning
- ◆ Double-walled lid as standard
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MANUAL TILTING

Model no.: 2013003B

Dimensions: 1100 x 850 x 850 mm

Description:

- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded topplate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 23kW low pressure steam 0,5 bar

Heat emission: sensitive: 805W latent: 4600W

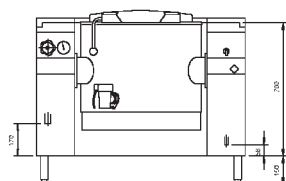
Accessories: drain strainer

Optional accessories:

- 216 286 1 boiling inset of CNS, two-tier, 10 mm
- 216 285 1 pair of lifting hooks
- 845 027 mixing battery automatically flowing-out sourcing R 3/4"
- 204 932 measuring stick for 40/60 I kettle

Steam generator and steam trap on site

Electronic control „ECO control“ on request



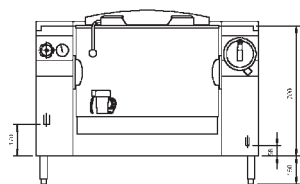
DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MOTORIZED TILTING

Model no.: 2013004B

technical execution similar with model no. 2010303B, but with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MANUAL TILTING

Model no.: 2013007B

Dimensions: 1200 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 31kW low pressure steam 0,5 bar

Heat emission: sensitive: 1085W latent: 6200W

Accessories: drain cock strainer

Optional accessories:

216 281 2 boiling insets of CNS, 10 mm dia perforation

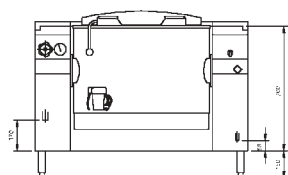
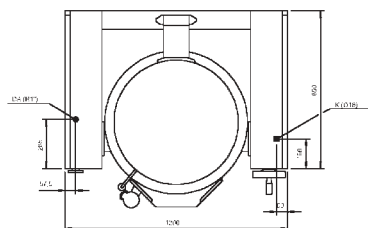
216 285 1 pair of lifting hooks

845 027 mixing faucet R 3/4"

204 933 measuring stick for 80/100 I kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request



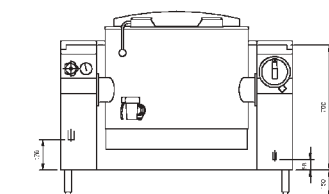
DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MOTORIZED TILTING

Model no.: 2013008B

technical execution similar with model no. 2010307B, but
with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MANUAL TILTING

Model no.: 2013009B

Dimensions: 1300 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 41kW low pressure steam 0,5 bar

Heat emission: sensitive: 1435W latent: 8200W

Accessories: drain strainer

Optional accessories:

216 287 2 boiling insets of CNS, 10 mm dia. perforation

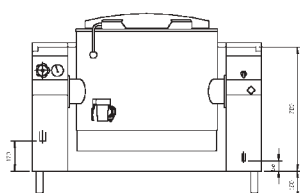
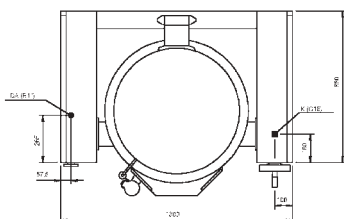
216 285 1 pair of lifting hooks

845 027 mixing faucet R 3/4"

204934 measuring stick for 150 I kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MOTORIZED TILTING

Model no.: 2013010B

technical execution similar with model no. 2010309B, but
with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

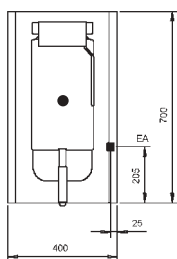
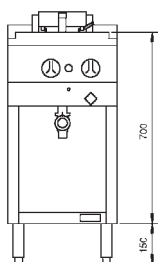
Electronic control „ECO control“ on request



ELECTRIC DEEP FAT FRYER

- ◆ Frying basin, deep drawn, welded into the appliance top plate with a large froth-over channel
- ◆ Heated by CNS tubular heating elements with low surface loading for longer fat service lives, basins with deep cool fat zone
- ◆ Heating elements can be swivelled completely out of the basin, with holding bracket and heating cut-off
- ◆ Temperature controller with control lamp
- ◆ Safety thermostat for reliable over-heat protection
- ◆ IPX 5 protection
- ◆ Higher loading and basket lift mechanism with timer available as optional accessories
- ◆ Accessories: lid, fat clarifying tray, frying baskets
- ◆ Terminal box
- ◆ Reliable fat drain-off at basin bottom with stop slide valve

Illustration: Electric Deep Fat Fryer London I with wing door (optional accessory)



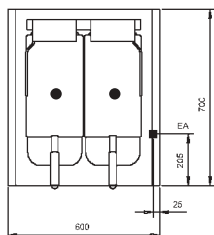
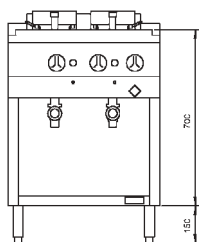
ELECTRIC DEEP FAT FRYER LONDON I

- Dimensions:** 400 x 700 x 850 mm
- Description:**
- min. 6,5 l to max. 12,5 l fat
 - 3,7 W/cm² specific surface heat load of heating elements
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - pan 180 x 400 mm, 235 mm deep
 - easy cleaning facilities, heating elements can be swivelled out of the basin completely
 - CNS tubular heating elements with low surface loading for long fat service lives
 - basin with deep cool fat zone underneath the heating elements for catching the sediments
- Electrical equipment:** main switch, thermostat, safety thermostat, control lamp, swivel-out tubular heating element, end switch, contactor, terminal box, IPX 5
- Connected load:** 6,0KW 3 NPE AC 400V
- Heat emission:** sensitive: 540W latent: 4200W
- Accessories:** 1 lid, 1 fat clarifying tray, 1 basket L
- Optional accessories:** 813001 fat receptacle 15 l

Model no.	Model options	
	Standard	Higher loading 10kW 3NPE AC 400 V sensitive 900 W latent 7000W
21203 01	◆	
21203 01B	◆	◆

Electronic control with basket lift on request

Fat melting cycle on request



ELECTRIC DEEP FAT FRYER LONDON II

Dimensions: 600 x 700 x 270 mm

Description:

- 2 pans, each min. 6,5 l to max. 12,5 l fat
- 3,7 W/cm² specific surface heat load of heating elements
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- each pan 180 x 400 mm, 235 mm deep
- easy cleaning facilities, heating elements can be swivelled out of the basin completely
- CNS tubular heating elements with low surface loading for long fat service lives
- basin with deep cool fat zone underneath the heating elements for catching the sediments

Electrical equipment: main switch, thermostat, safety thermostat, control lamp, tubular swivel-out heating element, end switch, contactor, terminal box, IPX 5

Connected load: 12,0KW 3 NPE AC 400V

Heat emission: sensitive: 1080W latent: 8400W

Accessories: 2 lids, 2 fat clarifying trays, 2 baskets L

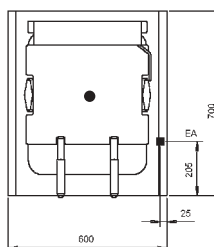
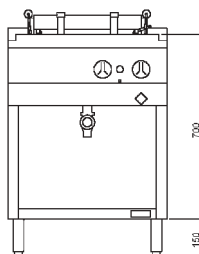
Optional accessories:

813006 fat receptacle 30 l

Model no.	Model options		
	Standard	Basket lift with timer	Higher loading 20kW 3 NPE AC 400 V sensitive 1800 W latent 14000 W
21203 02	◆		
21203 02A	◆	◆	
21203 02B	◆		◆
21203 02C	◆	◆	◆

Electronic control with basket lift on request

Fat melting cycle on request



ELECTRIC DEEP FAT FRYER PARIS

Dimensions: 600 x 700 x 850 mm

Description:

- min. 15 l to max. 30 l fat
- 3,95 W/cm² specific surface heat load of heating elements
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- pan 400 x 400 mm, 235 mm deep
- easy cleaning facilities, heating elements can be swivelled out of the basin completely
- CNS tubular heating elements with low surface loading for long fat service lives
- basin with deep cool fat zone underneath the heating elements for catching the sediments

Electrical equipment: main switch, thermostat, safety thermostat, control lamp, swivel-out tubular heating element, end switch, contactor, terminal box, IPX 5

Connected load: 10,0KW 3 NPE AC 400V

Heat emission: sensitive: 900W latent: 7000W

Accessories: 1 lid, 1 fat clarifying tray, 1 basket P, 2 baskets L

Optional accessories:

813006 fat receptacle 30 l

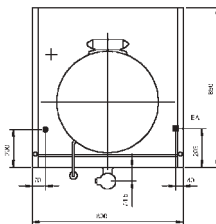
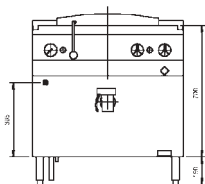
Model no.	Model options		
	Standard	Basket lift with timer	Higher loading 20kW 3 NPE AC 400 V sensitive 1800 W latent 14000 W
21203 03	◆		
21203 03 A	◆	◆	
21203 03 B	◆		◆
21203 03 C	◆	◆	◆

Electronic control with basket lift on request

Fat melting cycle on request

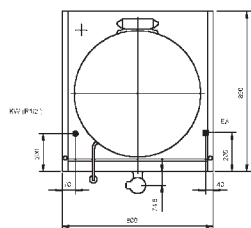
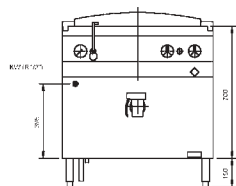
Standard features of electric rapid boiling kettles:

- ◆ Double-walled kettle, deep drawn inner and outer kettle
- ◆ Maintenance-free steam generating system VAPRO with tubular heating elements, safety valve, process water monitoring and automatic topping up, manometer, safety temperature limiter and ventilator
- ◆ Three different cooking levels selectable
- ◆ Temperature control for food in the kettle
- ◆ Double-walled lid, thermally insulated and with a spring-loaded hinge
- ◆ Inner kettle made out of extremely high corrosion resistant steel Material No. 1.4404
- ◆ Outer kettle thermally insulated
- ◆ Safety kettle drain cock 1½"
- ◆ Power circuit breaker, built-in heating current control lamp and fault warning lamp; fully wired up for on site permanent mains connection and connection to a energy optimizing system.
- ◆ IPX6 contactor (enhanced spray-water protection)
- ◆ Accessories: drain cock strainer
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



ELECTRIC QUICK BOILING KETTLE 40/60 I VAPRO

Model no.:	2022802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double jacketed kettle with separate steam generator VAPRO for low energy and water consumption and high efficiency - short heating-up times by quick steam system VAPRO - serial execution with three cooking steps (light simmering, medium simmering, cooking) - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control - double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
Armatures:	ventilating valve, safety valve
Connected load:	15,8KW 3 NPE AC 400V
Heat emission:	sensitive: 553W latent: 3160W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216286 2 boiling insets of CNS, 10 mm dia. perforated 216285 1 pair of lifting hooks 845026 mixing faucet R ¾" 204932 measuring stick for 40/60 I kettle
Electronic control „ECO control“ available as option (see page 151)	



ELECTRIC QUICK BOILING KETTLE 80/100 I VAPRO

Model no.: 2022804B

Dimensions: 800 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 20,8KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories.

216 281

216 285

845 026

204 933

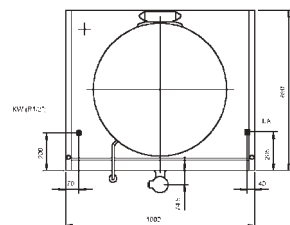
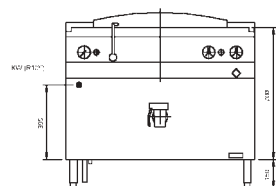
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC QUICK BOILING KETTLE 150 I VAPRO

Model no.: 2022805B

Dimensions: 1000 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 25,8KW 3 NPE AC 400V

Heat emission: sensitive: 903W latent: 5160W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 026

204 934

2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

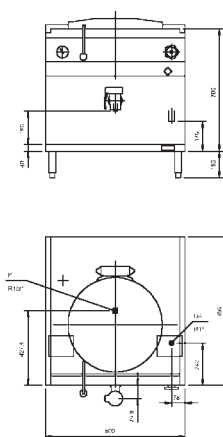
mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)

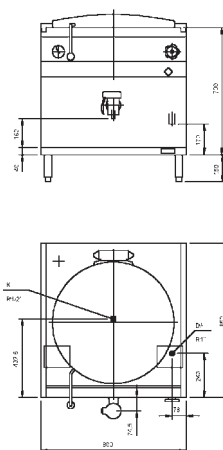
Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep drawn (made of one piece)
- ◆ Operation via steam valve
- ◆ Double-walled lid as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



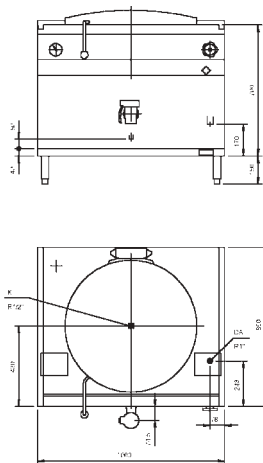
DIRECT STEAM QUICK BOILING KETTLE 40/60 L

Model no.:	2012802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	23kW low pressure steam 0,5 bar
Heat emission:	sensitive: 805W latent: 4600W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 286 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 932 measuring stick for 40/60 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 80/100 I

Model no.:	2012804B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	31kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1085W latent: 6200W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 281 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 933 measuring stick for 80/100 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 150 I

Model no.:	2012805B
Dimensions:	1000 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	41kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1435W latent: 8200W
Accessories:	drain cock strainer

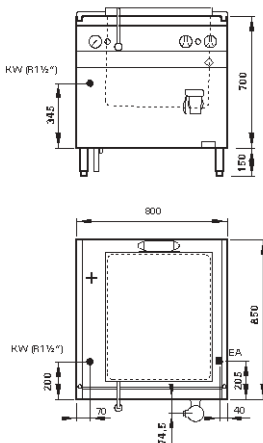
<i>Optional accessories:</i>	2 boiling insets of CNS, 10 mm dia. perforation
216 287	1 pair of lifting hooks
216 285	mixing faucet R3/4"
845 026	measuring stick for 150 l kettle
204 934	

Steam generator and steam tap on site

Electronic control „ECO control“ on request

Electric Quick Boiling Kettle, rectangular

- ◆ Jacketed kettle with steam generator VAPRO
- ◆ Pan tightly welded into top plate
- ◆ Boiler water level control safety switch
- ◆ Safety armatures and manometer integrated in housing – to keep top plate clear
- ◆ All Rectangular Quick Boiling Pans have double walled lids as standard equipment
- ◆ Connection to energy optimizing system as standard



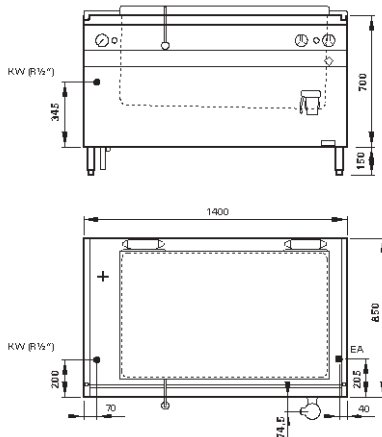
ELECTRIC RECTANGULAR QUICK BOILING KETTLE 150 I VAPRO

Model no.:	2022807B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dim: 550 x 665 x 465 mm, material 1.4571 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency - short heating-up times by quick steam system VAPRO - serial execution with three cooking steps (light simmering, medium simmering, cooking) - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control - inner kettle made of titanium-stabilized CNS high corrosion consisting - double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	ventilating valve, safety valve
Armatures:	ventilating valve, safety valve
Connected load:	25,8KW 3 NPE AC 400V
Heat emission:	sensitive: 903W latent: 5160W
Accessories:	drain cock strainer

<i>Optional accessories:</i>	mixing faucet R3/4"
845 026	4 boiling insets, 1/1 GN, perforated, 190 mm deep
202 020	Bottom grate for 150 l kettle
812 775	

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 300 I VAPRO

Model no.: 2022902

Dimensions: 1400 x 850 x 850 mm

Description:

- inner kettle dim: 1090 x 665 x 465 mm, material 1.4571
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

35,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1253W latent: 7160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

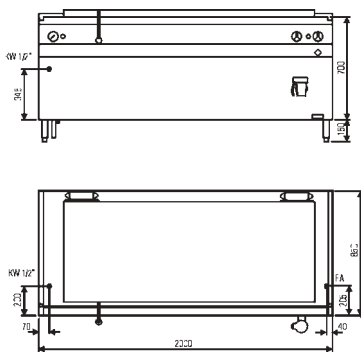
8 boiling insets, 1/1 GN, perforated, 190 mm deep

812 780

Bottom grate for 300 I kettle

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 500 I VAPRO

Model no.: 2022903

Dimensions: 2000 x 850 x 850 mm

Description:

- inner kettle dim: 1690 x 665 x 465 mm
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

50,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1778W latent: 10160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

12 boiling insets, 1/1 GN, perforated, 190 mm deep

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request

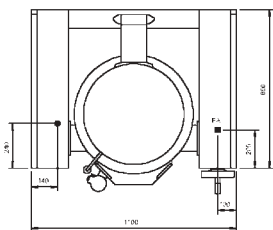
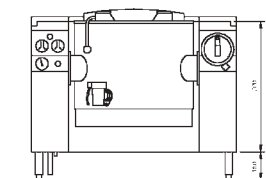


Electric Tilting Quick Boiling Kettle

- ◆ Short boiling times retain food quality and save time
- ◆ Tilting angle of over 90° convenient pouring, emptying and cleaning
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Manual or motorized tilting
- ◆ Connection to energy optimizing system as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



Illustration: Electric Tilting Boiling Kettle 100 l with mixing faucet (optional accessory)



ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MANUAL TILTING

Model no.: 2023003B

Dimensions: 1100 x 850 x 850 mm

Description:

- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 16,0KW 3 NPE AC 400V

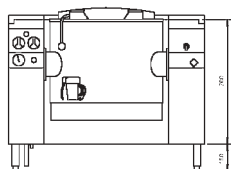
Heat emission: sensitive: 630W latent: 3600W

Accessories: drain cock strainer

Optional accessories:

216 286 2 boiling insets of CNS, 10 mm dia. perforation
216 285 1 pair of lifting hooks
845 027 mixing faucet R 3/4"
204 932 measuring stick for 40/60 l kettle

Electronic control „ECO control“ available as option (see page 151)



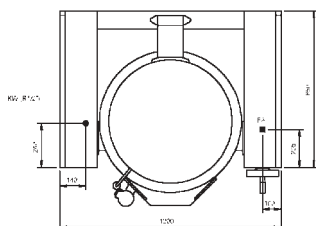
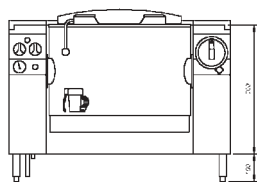
ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MOTORIZED TILTING

Model no.: 2023004B

technical execution similar with model no. 2023003B, but with motorized tilting mechanism operated by hand switch

Connected load: 16,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MANUAL TILTING

Model no.: 2023007B

Dimensions: 1200 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 21,0KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories:

216 281

216 285

845 027

204 933

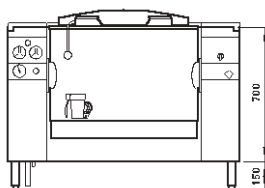
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



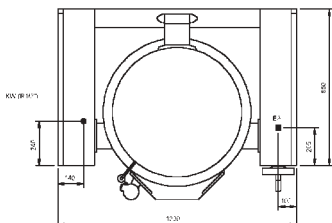
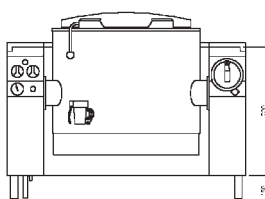
ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MOTORIZED TILTING

Model no.: 2023008B

technical execution similar with model no. 2023007B, but with motorized tilting mechanism operated by hand switch

Connected load: 21,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MANUAL TILTING

Model no.: 2023009B

Dimensions: 1300 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 26,0KW 3 NPE AC 400V

Heat emission: sensitive: 1050W latent: 6000W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 027

204 934

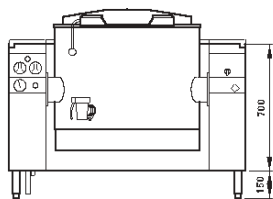
2 boiling inset of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MOTORIZED TILTING

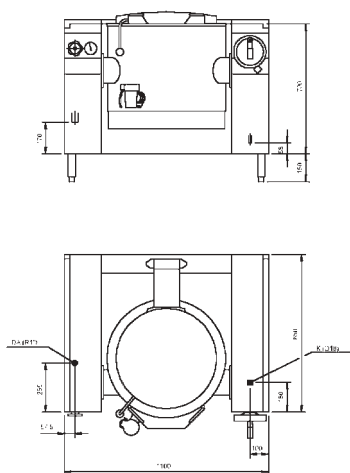
Model no.: 2023010B
technical execution similar with model no. 2020309B, but with motorized tilting mechanism operated by hand switch

Connected load: 26,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)

Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep-drawn (made of one piece), material 1.4401
- ◆ Operation via steam valve
- ◆ Tilting angle of over 90° for convenient pouring, emptying and cleaning
- ◆ Double-walled lid as standard
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MANUAL TILTING

Model no.: 2013003B

Dimensions: 1100 x 850 x 850 mm

Description:

- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded topplate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 23kW low pressure steam 0,5 bar

Heat emission: sensitive: 805W latent: 4600W

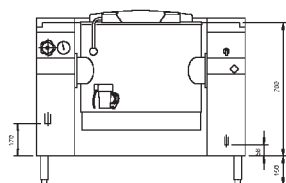
Accessories: drain strainer

Optional accessories:

- 216 286 1 boiling inset of CNS, two-tier, 10 mm
- 216 285 1 pair of lifting hooks
- 845 027 mixing battery automatically flowing-out sourcing R 3/4"
- 204 932 measuring stick for 40/60 I kettle

Steam generator and steam trap on site

Electronic control „ECO control“ on request



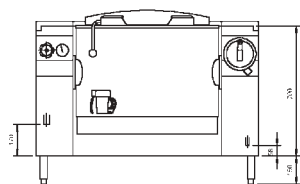
DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MOTORIZED TILTING

Model no.: 2013004B

technical execution similar with model no. 2010303B, but with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MANUAL TILTING

Model no.: 2013007B

Dimensions: 1200 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 31kW low pressure steam 0,5 bar

Heat emission: sensitive: 1085W latent: 6200W

Accessories: drain cock strainer

Optional accessories:

216 281 2 boiling insets of CNS, 10 mm dia perforation

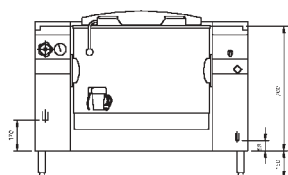
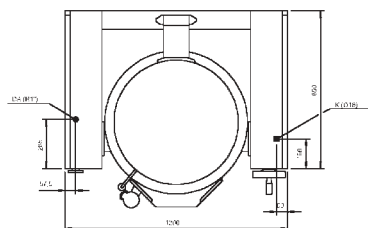
216 285 1 pair of lifting hooks

845 027 mixing faucet R 3/4"

204 933 measuring stick for 80/100 I kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request



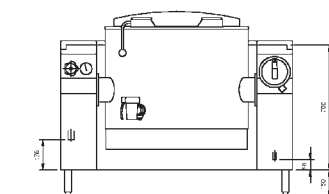
DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MOTORIZED TILTING

Model no.: 2013008B

technical execution similar with model no. 2010307B, but
with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MANUAL TILTING

Model no.: 2013009B

Dimensions: 1300 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 41kW low pressure steam 0,5 bar

Heat emission: sensitive: 1435W latent: 8200W

Accessories: drain strainer

Optional accessories:

216 287 2 boiling insets of CNS, 10 mm dia. perforation

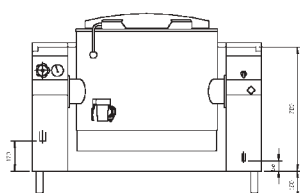
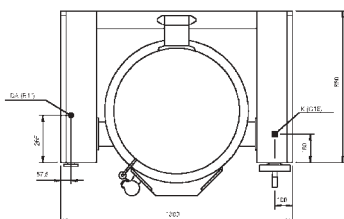
216 285 1 pair of lifting hooks

845 027 mixing faucet R 3/4"

204934 measuring stick for 150 I kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request



DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MOTORIZED TILTING

Model no.: 2013010B

technical execution similar with model no. 2010309B, but
with motorized tilting mechanism operated by hand switch

Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



Electric pasta Cooker "Al dente"

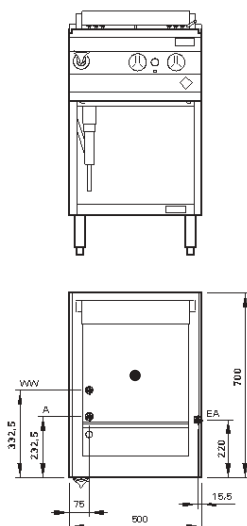
- ◆ Basin and heating elements made out of salt water resistant special stainless steel (material No. 1.4571, titanium stabilised)
- ◆ 10 kW - 30 litre nominal contents
- ◆ Heating elements can be swivelled out
- ◆ Generous froth-over lip
- ◆ Integrated water tap - fittings in the front panel
- ◆ Chrome nickel steel baskets

Illustration: Electric Pasta Cooker "Al dente" with wing door (optional accessory)

ELECTRIC PASTA COOKER AL DENTE

Model no.	1320401
Dimensions:	500 x 700 x 850 mm
Description:	<ul style="list-style-type: none"> - pan 400 x 400 x 245 mm - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - heating elements made of special stainless steel (1.4571) - no baskets included
Electrical equipment:	main switch, 7-position switch, timer, end switch, safety thermostat, control lamp, heating elements, contactor, terminal box
Connected load:	10,0KW 3 NPE AC 400V
Heat emission:	sensitive: 350W latent: 2000W
Accessory:	1 perforated bottom grate
Optional accessories:	<ul style="list-style-type: none"> 203195 End joint filler profile right hand side 203196 End joint filler profile left hand side 203197 Joint filler profile for connection of 2 appliances 206011 1 basket size I (1/4) 206012 1 basket size II (1/1)

Please state the number of end joint filler profiles when ordering.

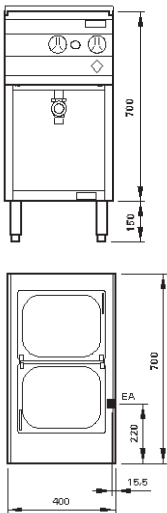




Electric Sausage Warmer

- ◆ Heat transfer using steam
- ◆ No leaching – perfect quality
- ◆ high capacity

Illustration: Electric Sausage Warmer with wing door (optional accessory)



ELECTRIC SAUSAGE WARMER 1/1 GN

Model no.	1320802A
Dimensions:	400 x 700 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - pan 305 x 510 x 215 mm deep - for insert GN 1/1, 200 mm deep - drain valve at pan bottom
Electrical equipment:	main switch, thermostat, control lamp, heating elements, terminal box
Connected load:	2,0KW 1 NPE AC 230V
Heat emission:	sensitive: 250W latent: 400W
Accessories:	perforated bottom grate, perforated separating wall, lid 2-tier
Optional accessories:	<ul style="list-style-type: none"> 203195 End joint filler profile right hand side 203196 End joint filler profile left hand side 203197 Joint filler profile for connection of 2 appliances

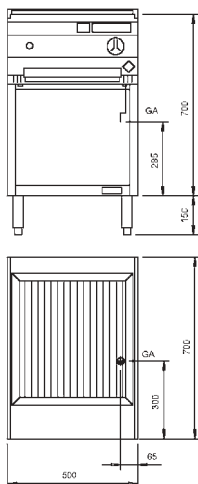
Please state the number of end joint filler profiles when ordering.



Electric Infrared Food Warmer

- ◆ Deep-draw pan with large easy-to-clean corner radii
- ◆ ceramic infrared heating element for keeping fried food warm
- ◆ removable 1/1 GN container with perforated bottom grate for high performance and dry hot storage
- ◆ Tight and seamless welded into the top plate

Illustration: Electric Infrared Food Warmer with wing door (optional accessory)



GAS BROILER

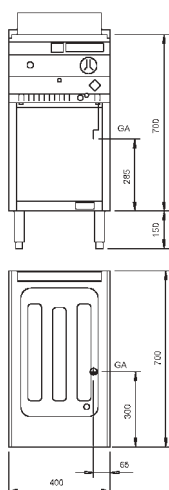
Model no.	1361301
Dimensions:	500 x 700 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - grill area 405 x 450 mm
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, piezo-ignition, all-gas-cock
Rated load:	7,0kW natural or LP gas, town gas on request
Heat emission:	sensitive: 5040W latent: 1400W
Accessories:	grill grid
Optional accessories:	<ul style="list-style-type: none"> 203195 End joint filler profile right hand side 203196 End joint filler profile left hand side 203197 Joint filler profile for connection of 2 appliances
Please state the number of end joint filler profiles when ordering.	



Gas-Bain-marie

- ◆ Deep basin with large easy-to-clean corner radii, seamless welded into the top plate
- ◆ Built-in dry-out protection
- ◆ Suitable for GN containers up to 150 mm deep

Illustration: Gas-Bainmarie 1/1 GN with wing door (optional accessory)



GAS BAIN MARIE 1/1 GN

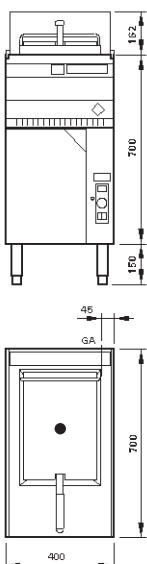
Model no.	1360501
Dimensions:	400 x 700 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - pan 305 x 510 x 165 mm - no GN-container included
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, piezo-ignition, all-gas-cock
Rated load:	2,2kW natural or LP gas
Heat emission:	sensitive: 429W latent: 484W
Optional accessories:	<ul style="list-style-type: none"> 810504 1 Bottom grate 203195 End joint filler profile right hand side 203196 End joint filler profile left hand side 203197 Joint filler profile for connection of 2 appliances
GN-inserts and supports see page 170	
Please state the number of end joint filler profiles when ordering.	



Gas Deep-Fat Fryer

- ◆ Low fat consumption because of indirect heating
- ◆ Deep cool, fat zone to collect sediments
- ◆ Thermostatic temperature control and safety thermostat
- ◆ High efficiency

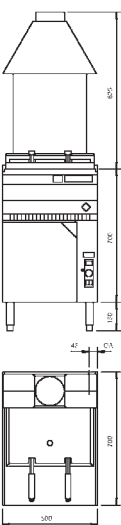
Illustration: Gas Deep-Fat Fryer Prag



GAS DEEP FAT FRYER BERN

Model no.:	1260301
Dimensions:	400 x 700 x 850 mm (total height 1012 mm)
Description:	min. 5 l to max. 14 l fat - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - heating through flue gas channels for consideration of fat and material, high efficiency - pan 180 x 350 mm, useful depth 165 mm
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, thermostat, piezo-ignition, remote thermometer
Rated load:	8,0kW natural or LP gas
Heat emission:	sensitive: 720W latent: 5600W
Accessories:	1 lid, 1 fat clarifying tray, 1 frying basket L
Optional accessories:	201568 all-gas socket, chromed 1/2" with stainless steel gas tube, 1/2" x 800 mm as above, 1/2" x 1000 mm 201569 fat receptacle 15 l 813001 End joint filler profile right hand side 203195 End joint filler profile left hand side 203196 Joint filler profile for connection of 2 appliances 203197

Please state the number of end joint filler profiles required when ordering.



GAS DEEP FAT FRYER PRAG

Model no.:	1260302
Dimensions:	500 x 700 x 850 mm (total height 1690 mm)
Description:	min. 14 l to max. 28 l fat - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - heating through flue gas channels for consideration of fat and material, high efficiency - pan 410 x 380 mm, useful depth 165 mm
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, thermostat, piezo-ignition, remote thermometer
Rated load:	16,0kW natural or LP gas
Heat emission:	sensitive: 1440W latent: 11200W
Accessories:	1 lid, 1 fat clarifying tray, 1 frying basket B
Optional accessories:	813001 fat receptacle 15 l 201568 all-gas socket, chromed 1/2" with stainless steel gas tube, 1/2" x 800 mm as above, 1/2" x 1000 mm 201569 End joint filler profile right hand side 203195 End joint filler profile left hand side 203196 Joint filler profile for connection of 2 appliances 203197

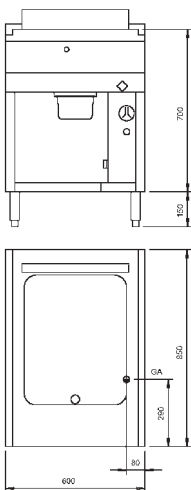
Please state the number of end joint filler profiles required when ordering.



Gas Griddle Plate

- ◆ Griddle plate welded into top plate, deep with large radii for convenient cleaning
- ◆ Even heat distribution over entire griddle plate
- ◆ Available in three different griddle plate surfaces:
 - flat
 - half ribbed / half flat
 - fully ribbed

Illustration: Gas Griddle Plate Size I, flat



GAS GRIDDLE PLATE SIZE I

Dimensions: 600 x 850 x 850 mm

Description: grease collecting pan, 4 l
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - heat-resistant griddle plate with big radius for easy cleaning facilities, welded seamless into the topplate
 - frying surface 440 x 500 mm

Gas equipment: atmospheric burner, ignition burner, thermoelectric protection, temperature controller, piezo-ignition, stop cock

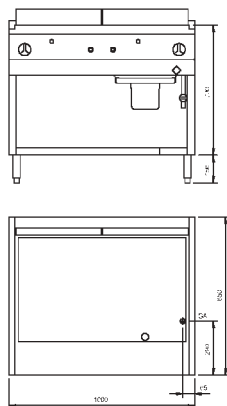
Rated load: 7,0kW natural or LP Gas, town gas on request

Heat emission: sensitive: 2450W latent: 2800W

Optional accessories:
 945 010 1 splash guard
 581 050 1 griddle plate scraper with brush

Model no.	Model options	
	flat	half flat / half ribbed
20611 01	◆	
20611 02		◆

Fully ribbed execution on request



GAS GRIDDLE PLATE SIZE II

Dimensions: 1000 x 850 x 850 mm

Description: grease collecting pan, 6,25 l
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - griddle plate welded seamless into the top plate
 - frying surface 900 x 500 mm, 2 heating zones

Gas equipment: atmospheric burner, ignition burner, thermoelectric protection, temperature controller, piezo-ignition, stopcock

Rated load: 14kW natural or LP gas, town gas on request

Heat emission: sensitive: 4900W latent: 5600W

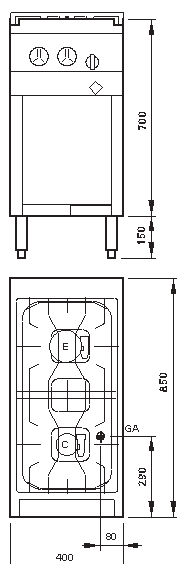
Optional accessories:
 581 050 1 griddle plate scraper with brush

Model no.	Model options	
	flat	half flat / half ribbed
20611 07	◆	
20611 07 A		◆

Fully ribbed execution on request

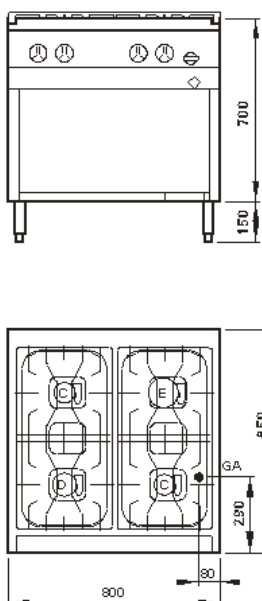
Gas Ranges

- ◆ Deep drawn hob completely tight to understructure
- ◆ Hob 70 mm deep prevents scorching of spillage
- ◆ Gas stopcock in front-panel supplied as standard outfit
- ◆ CNS-Grid covering 2 burners



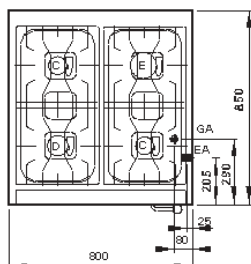
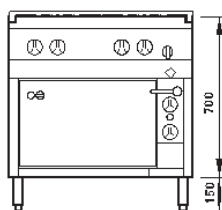
GAS RANGE WITH 2 BURNERS

Model no.:	2063401
Dimensions:	400 x 850 x 850 mm
Description:	1 C-burner 3,5kW, 1 E-burner 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stopcock
Rated load:	10,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 2625W latent: 1050W
Accessories:	1 CNS-grid to cover 2 burners
Optional Accessories:	1 solid plate to cover 1 C-burner only 1 CNS-grid to cover 1 burner
	201 861 206 007



GAS RANGE WITH 4 BURNERS

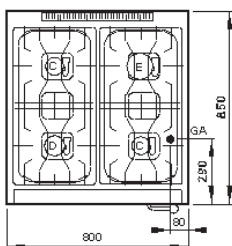
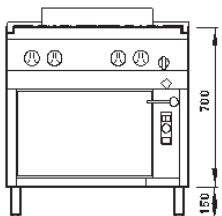
Model no.:	2063402
Dimensions:	800 x 850 x 850 mm
Description:	2 C-burner 3,5kW, 1 D-burner 5,6kW, 1 E-burner 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stopcock
Rated load:	19,6kW natural or LP gas, town gas on request
Heat emission:	sensitive: 4900W latent: 1960W
Accessories:	1 CNS-grid to cover 2 burners
Optional Accessories:	1 solid plate to cover 1 C-burner only 1 CNS-grid to cover 1 burner
	201 861 206 007



GAS RANGE WITH 4 BURNERS WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.:	2063403
Dimensions:	800 x 850 x 850 mm
Description:	2 C-burner 3,5kW, 1 D-burner 5,6kW, 1 E-burner 7,0kW, Elec. baking oven 5,4kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Electrical equipment:	main switch, safety thermostat, thermostat for upper and lower heat, control lamp, heating element, terminal box
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stopcock

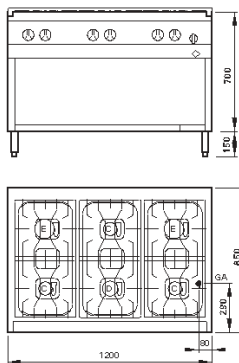
Electric roasting and baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300°C
Connected load:	5,4kW 2 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Connected load:	5,4kW 3 NPE AC 400V
Rated load:	19,6kW natural or LP gas, town gas on request
Heat emission:	sensitive: 6965W latent: 2904W
Accessories:	2 CNS-grids to cover 2 burners
Optional Accessories:	
201 861	1 solid top plate to cover 1 C-burner only
206 007	1 CNS-grid to cover 1 burner
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



GAS RANGE WITH 4 BURNERS WITH 2/1 GN GAS ROASTING AND BAKING OVEN

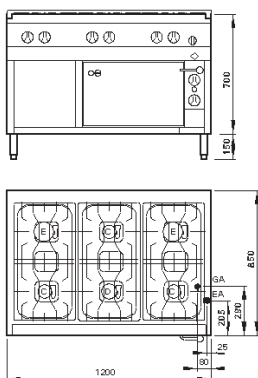
Model no.:	2063404
Dimensions:	800 x 850 x 850 mm
Description:	2 C-burner 3,5kW, 1 D-burner 5,6kW, 1 E-burner 7,0kW, Gas baking oven 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition, press button switch, stopcock, piezo ignition

Gas roasting and baking oven:	555 x 662 x 280 mm for GN 2/1
Rated load:	7,0kW
Armatures:	atmospheric chrome nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
Accessories:	1 baking tray GN 2/1, 1 CNS-grid GN 2/1
Rated load:	26,6kW natural or LP gas, town gas on request
Heat emission:	sensitive: 6965W latent: 2904W
Accessories:	2 CNS-grids to cover 2 burners
Optional Accessories:	
201 861	1 solid top plate to cover 1 C-burner only
206 007	1 CNS-grid to cover 1 burner
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



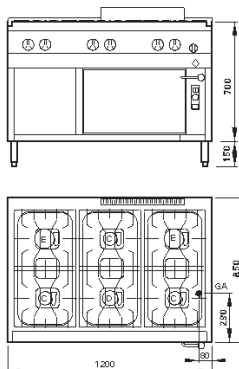
GAS RANGE WITH 6 BURNERS

Model no.:	2063405
Dimensions:	1200 x 850 x 850 mm
Description:	3 C-burner 3,5kW, 1 D-burner 5,6kW, 2 E-burner 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stopcock
Rated load:	30,1kW natural LP gas, town gas on request
Heat emission:	sensitive: 7525W latent: 3010W
Accessories:	3 CNS-grids to cover 2 burners
Optional Accessories:	1 solid plate to cover C-burner only 201 861 206 007 CNS-grid to cover 1 burner



GAS RANGE WITH 6 BURNERS WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.:	2063406
Dimensions:	1200 x 850 x 850 mm
Description:	3 C-burner 3,5kW, 1 D-burner 5,6kW, 2 E-burner 7,0kW Elec. baking oven 5,4kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Electrical equipment:	main switch, safety thermostat, thermostat for upper and lower heat, control lamp, heating element, terminal box
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stopcock
Electric roasting and baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300 °C
Connected load:	5,4kW 3 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Connected load:	5,4kW 2 NPE AC 400V
Rated load:	30,1kW natural or LP gas, town gas on request
Heat emission:	sensitive: 9590W latent: 3954W
Accessories:	3 CNS-grids to cover 2 burners
Optional Accessories:	1 solid plate to cover C-burner only 201 861 206 007 206 103 202 112 845 756 CNS-grid to cover 1 burner 1 CNS-grid GN 2/1 1 baking tray GN 2/1 (enamelled) 1 heated cabinet with door



GAS RANGE WITH 6 BURNERS WITH 2/1 GN GAS ROASTING AND BAKING OVEN

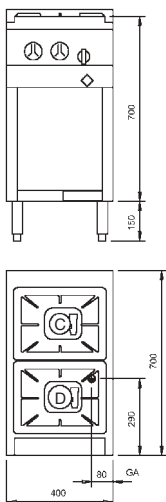
Model no.:	2063407
Dimensions:	1200 x 850 x 850 mm
Description:	3 C-burner 3,5kW, 1 D-burner 5,6kW, 2 E-burner 7,0kW, Gas baking oven 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition, press button switch, stop cock, piezo ignition
Gas roasting and baking oven:	555 x 662 x 280 mm for GN 2/1
Rated load:	7,0kW
Armatures:	atmospheric chrome nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Rated load:	37,1kW natural or LP gas, town gas on request
Heat emission:	sensitive: 9975W latent: 4410W
Accessories:	3 CNS-grids to cover 2 burners
Optional Accessories:	1 solid plate to cover C-burner only 201 861 206 103 202 112 206 007 1 CNS-grid GN 2/1 1 baking tray GN 2/1 (enamelled) CNS-grid to cover 1 burner



Gas Ranges

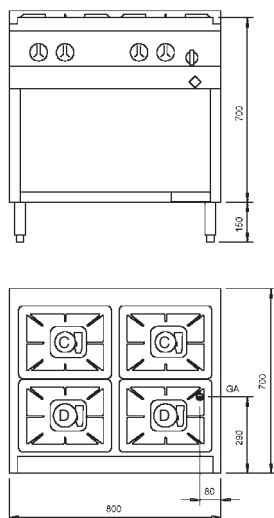
- ◆ deep drawn hob completely tight to understructure
- ◆ hob 70 mm deep prevents burning-in of spillage
- ◆ gas stopcock in front panel supplied as standard

Illustration: Gas Range with 6 burners



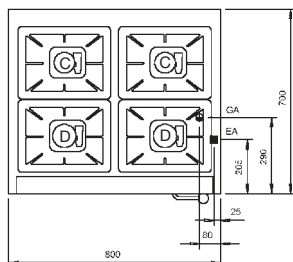
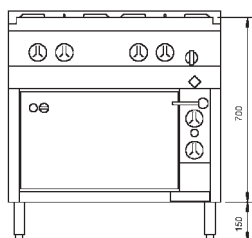
GAS RANGE WITH 2 BURNERS

Model no.:	2163401
Dimensions:	400 x 700 x 850 mm
Description:	1 C-burner 3,5kW, 1 D-burner 5,6kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stop cock
Rated load:	9,1kW natural or LP gas, town gas on request
Heat emission:	sensitive: 2275W latent: 910W
Accessories:	2 cast-iron pot supports (350 x 275 mm)
Optional accessories:	1 CNS support for small pots 1 solid top plate to cover 1 C-burner 1 CNS grid to cover 2 burners
201848	
201860	
206107	



GAS RANGE WITH 4 BURNERS

Model no.:	2163402
Dimensions:	800 x 700 x 850 mm
Description:	2 C-burner 3,5kW, 2 D-burner 5,6kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stop cock
Rated load:	18,2kW natural or LP gas, town gas on request
Heat emission:	sensitive: 4550W latent: 1820W
Accessories:	4 cast-iron pot supports (350 x 275 mm)
Optional accessories:	1 CNS support for small pots 1 solid top plate to cover 1 C-burner 1 CNS grid to cover 2 burners
201848	
201860	
206107	



GAS RANGE WITH 4 BURNERS WITH 1½ GN ELECTRIC ROASTING AND BAKING OVEN

Model no.: 2163403
Dimensions: 800 x 700 x 850 mm
Description: 2 C-burner 3,5kW, 2 D-burner 5,6kW, Elec. baking oven 4,55kW
Direct upper heat and indirect lower heat (50 – 300°C)
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food

Electrical equipment: main switch, safety thermostat, thermostat for upper and lower heat, control lamp, heating element, terminal box

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and temperature control

Electric roasting and Baking oven:	535 x 520 x 250 mm for GN 1½ direct upper heat and indirect lower heat from 50 to 300°C
Connected load:	4,55kW 2 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 1½, 1 CNS-grid GN 1½

Connected load: 4,55kW 2 NPE AC 400V

Rated load: 18,2kW natural or LP gas, town gas on request

Heat emission: sensitive: 6300W latent: 2620W

Accessories: 4 cast-iron pot supports (350 x 275 mm)

Optional accessories

202111

206117

201848

201860

206107

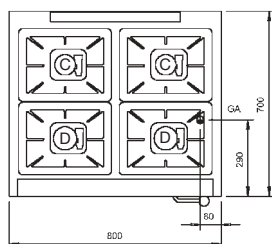
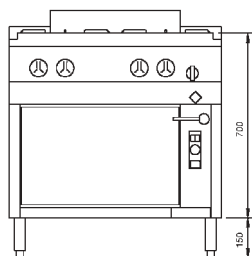
1 baking tray GN 1½ (enamelled)

1 CNS-grid GN 1½

1 CNS support for small pots

1 solid top plate to cover 1 C-burner

1 CNS grid to cover 2 burners



GAS RANGE WITH 4 BURNERS WITH 1½ GN GAS ROASTING AND BAKING OVEN

Model no.: 2163404
Dimensions: 800 x 700 x 850 mm
Description: 2 C-burner 3,5kW, 2 D-burner 5,6kW, Gas baking oven 5,6kW
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition, press button switch, stop cock, piezo ignition

Gas roasting and baking oven:	555 x 540 x 280 mm for GN 1½
Rated load:	5,6kW
Armatures:	atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control

Accessories: 1 baking tray GN 1½, 1 CNS-grid GN 1½

Rated load: 23,8kW natural or LP gas, town gas on request

Heat emission: sensitive: 6510W latent: 2940W

Accessories: 4 cast-iron pot supports (350 x 275 mm)

Optional accessories

202111

206117

201848

201860

206107

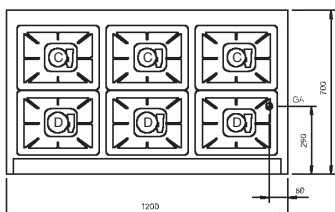
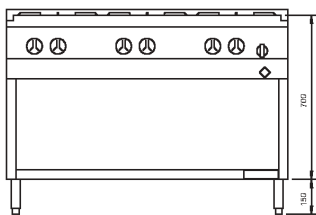
1 baking tray GN 1½ (enamelled)

1 CNS-grid GN 1½

1 CNS support for small pots

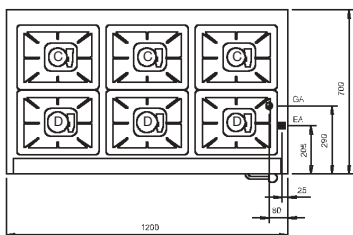
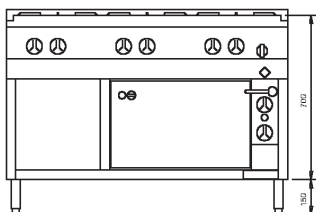
1 solid plate to cover 1 C-burner

1 CNS grid to cover 2 burners



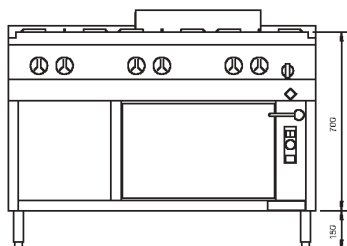
GAS RANGE WITH 6 BURNERS

Model no.:	2163405
Dimensions:	1200 x 700 x 850 mm
Description:	4 C-burner 3,5kW, 2 D-burner 5,6kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stop cock
Rated load:	25,2kW natural LP gas, town gas on request
Heat emission:	sensitive: 6300W latent: 2520W
Accessories:	4 cast-iron pot supports (350 x 275 mm)
<i>Optional accessories</i>	1 CNS support for small pots 1 solid plate to cover 1 C-burner 1 CNS-grid to cover 2 burners
201 848	
201 860	
206 107	



GAS RANGE WITH 6 BURNERS WITH 1 1/2 GN ELECTRIC ROASTING AND BAKING OVEN

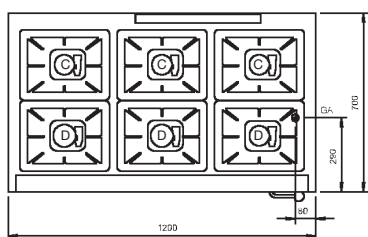
Model no.:	2163406
Dimensions:	1200 x 700 x 850 mm
Description:	4 C-burner 3,5kW, 2 D-burner 5,6kW, Elec. baking oven 4,55Kw Direct upper heat and indirect lower heat (50 – 300°C) - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food
Electrical equipment:	main switch, safety thermostat, thermostat for upper and lower heat, control lamp, heating element, terminal box
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and stop cock
Electric roasting and baking oven:	535 x 520 x 250 mm for GN 1 1/2 direct upper heat and indirect lower heat from 50 to 300°C
Connected load:	4,55kW 2 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 1 1/2, 1 CNS-grid GN 1 1/2
Connected load:	4,55kW 3 NPE AC 400V
Rated load:	25,2kW natural or LP gas, town gas on request
Heat emission:	sensitive: 8050W latent: 3320W
Accessories:	6 cast-iron pot supports (350 x 275 mm)
<i>Optional accessories</i>	1 baking tray GN 1 1/2 (enamelled) 1 CNS-grid GN 1 1/2 1 CNS support for small pots 1 solid plate to cover 1 C-burner 1 CNS grid to cover 2 burners
202111	
206117	
201848	
201860	
206107	



GAS RANGE WITH 6 BURNERS WITH 1 1/2 GN GAS ROASTING AND BAKING OVEN

Model no.: 2163407
 Dimensions: 1200 x 700 x 850 mm
 Description: 4 C-burner 3,5kW, 2 D-burner 5,6kW, Gas baking oven 5,6kW
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition, press button switch, stop cock, piezo ignition



Gas roasting and baking oven: 555 x 540 x 280 mm for GN 1 1/2
 Rated load: 5,6kW
 Armatures: atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
 Accessories: 1 baking tray GN 1 1/2, 1 CNS-grid GN 1 1/2

Rated load: 25,5kW natural or LP gas, town gas on request
 Heat emission: sensitive: 8260W latent: 3640W
 Accessories: 6 cast-iron pot supports (350 x 275 mm)

Optional accessories

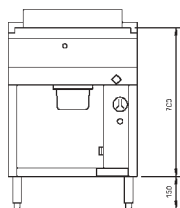
202111 1 baking tray GN 1 1/2 (enamelled)
 206117 1 CNS-grid GN 1 1/2
 201848 1 CNS support for small pots
 201860 1 solid plate to cover 1 C-burner
 206107 1 CNS grid to cover 2 burners



Gas Griddle Plate

- ◆ Griddle Plate welded into top plate, deep and with large corners for easy cleaning
- ◆ Even heat distribution over entire griddle plate
- ◆ Available in three different griddle plate surfaces:
 - flat
 - half ribbed / half flat
 - fully ribbed

Illustration: Gas Griddle Plate, flat



GAS GRIDDLE PLATE SIZE I

Dimensions: 600 x 700 x 850 mm
 Description: grease collecting pan, 4 l
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - heat-resistant griddle plate with big radius for easy cleaning facilities, welded seamless into the top plate
 - frying surface 440 x 500 mm

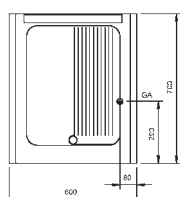
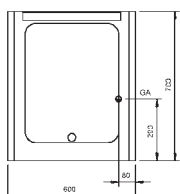
Gas equipment: atmospheric burner, ignition burner, thermoelectric protection, temperature controller, piezo-ignition

Rated load: 7,0kW natural or LP Gas, town gas on request

Heat emission: sensitive: 2450W latent: 2800W

Optional accessories

945 010 splash guard
 581 050 griddle plate scraper with brush



Model No.	Model options	
	flat	half ribbed / half flat
21611 01	◆	
21611 02		◆

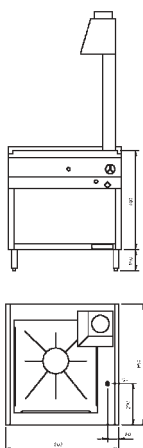
Fully ribbed execution on request



Gas Ranges with Solid Top

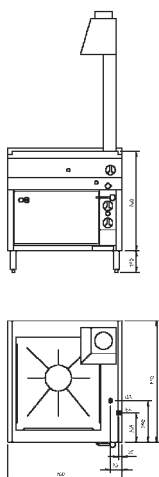
- ◆ Gas ranges with solid top combine the easy handling of electric ranges with the economic advantages of gas
- ◆ Non-warping solid top plate and environment – friendly ring burner
- ◆ Stepless temperature control

Illustration: Gas Range with Electric Roasting and Baking Oven



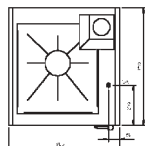
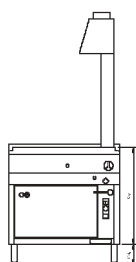
GAS RANGE WITH SOLID TOP

Model no.:	2063501
Dimensions:	800 x 850 x 850 mm
Description	<ul style="list-style-type: none">- housing cpl. made of CNS (1.4301 = 304)- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities- non-warping solid top plate and environment-friendly ring burner- solid top 590 x 650 mm, fine-polished steel
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Rated load:	12,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 3750W latent: 1500W
Accessories:	1 lifting handle



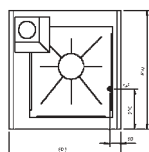
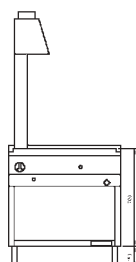
GAS RANGE WITH SOLID TOP WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.:	2063502
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none">Solid top plate 12,5kW, Elec. baking oven 5,4kW- housing cpl. made of CNS (1.4301 = 304)- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities- non-warping solid top plate and environment-friendly ring burner- solid top 590 x 650 mm, fine-polished steel
Electrical equipment:	main switch, safety thermostat, thermostat for lower and upper heat, control lamps, heating elements, terminal box
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Electric roasting and baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300°C
Connected load:	5,4kW 2 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Connected load:	5,4kW 3 NPE AC 400 V
Rated load:	12,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 5815kW latent: 2444W
Accessories:	1 lifting handle
Optional accessories	
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



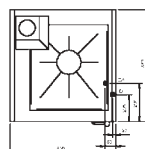
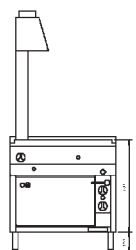
GAS RANGE WITH SOLID TOP WITH 2/1 GN GAS ROASTING AND BAKING OVEN

Model no.:	2063503
Dimensions:	800 x 850 x 850 mm
Description:	Solid top plate 12,5kW, Gas baking oven 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - non-warping solid top plate and environment-friendly ring burner - solid top 590 x 650 mm, fine-polished steel
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Gas roasting and baking oven:	555 x 662 x 280 mm for GN 2/1
Rated load:	7,0kW
Armatures:	atmospheric chrome nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Rated load:	19,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 6200kW latent: 2900W
Accessories:	1 lifting handle
Optional accessories	
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



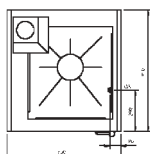
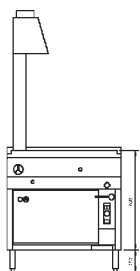
GAS RANGE WITH SOLID TOP WITH FLUE CHIMNEY AT LEFT HAND SIDE

Model no.:	2063506
Dimensions:	800 x 850 x 850 mm
Description:	- housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - non-warping solid top plate and environment-friendly ring burner - solid top 590 x 650 mm, fine-polished steel
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Rated load:	12,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 3750W latent: 1500W
Accessories:	1 lifting handle



GAS RANGE WITH SOLID TOP WITH 2/1 GN ELECTRIC ROASTING AND BAKING OVEN WITH FLUE CHIMNEY AT LEFT HAND SIDE

Model no.:	2063507
Dimensions:	800 x 850 x 850 mm
Description:	Solid top plate 12,5kW, Elec. baking oven 5,4kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - non-warping solid top plate and environment-friendly ring burner - solid top 590 x 650 mm, fine-polished steel
Electrical equipment:	main switch, safety thermostat, thermostat for lower and upper heat, control lamps, heating elements, terminal box
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Electric roasting and baking oven:	535 x 670 x 250 mm for GN 2/1 direct upper heat and indirect lower heat from 50 to 300°C
Connected load:	5,4kW 2 NPE AC 400V
Electrical equipment:	heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Connected load:	5,4kW 2 NPE AC 400 V
Rated load:	12,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 5815kW latent: 2444W
Accessories:	1 lifting handle
Optional accessories:	
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



GAS RANGE WITH SOLID TOP WITH 2/1 GN GAS ROASTING AND BAKING OVEN WITH FLUE CHIMNEY AT LEFT HAND SIDE

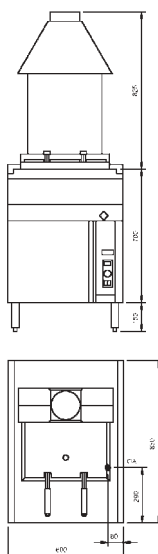
Model no.:	2063508
Dimensions:	800 x 850 x 850 mm
Description:	Solid top plate 12,5kW, Gas baking oven 7,0kW - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - non-warping solid top plate and environment-friendly ring burner - solid top 590 x 650 mm, fine-polished steel
Gas equipment:	atmospheric burners, ignition burner, thermoelectric protection, piezo ignition
Gas roasting and baking oven:	555 x 662 x 280 mm for GN 2/1
Rated load:	7,0kW
Armatures:	atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1
Rated load:	19,5kW natural or LP gas, town gas on request
Heat emission:	sensitive: 6200kW latent: 2900W
Accessories:	1 lifting handle
Optional accessories:	
206 103	1 CNS-grid GN 2/1
202 112	1 baking tray GN 2/1 (enamelled)



Gas Deep Fat Fryer

- ◆ Low fat consumption by indirect heating
- ◆ Deep cool fat zone collects sediments
- ◆ Thermostatic temperature control and fat temperature limiter protection

Abb.: Gas-Friteuse Prag



GAS DEEP FAT FRYER PRAG

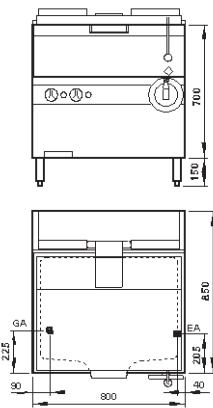
Model no.:	2060301
Dimensions:	600 x 850 x 850 mm
Description:	min. 14 l to max. 28 l fat - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - heating through flue gas channels for consideration of fat and material, high efficiency - pan 400 x 395 mm, useful depth 165 mm
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, thermostat, piezo-ignition, remote thermometer
Rated load:	16,0kW natural or LP gas
Heat emission:	sensitive: 1440W latent: 11200W
Accessories:	1 lid, 1 fat clarifying tray, 1 frying basket B
Optional accessories:	
813001	fat receptacle 15 l



Gas Tilting Frying Pans

- ◆ available with manual or motorized tilting
- ◆ optimal position of the tilting axis for optimal and exact emptying of the pan
- ◆ 65 mm gap between pan and frame for convenient cleaning (for execution with lateral frames)
- ◆ even heat distribution over entire bottom of fry pan

Illustration: Gas Tilting Frying Pan 2/1 GN with motorized tilting



GAS TILTING FRYING PAN 2/1 GN MANUAL TILTING

Dimensions: 800 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- serial pan bottom made of fine polished steel
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box

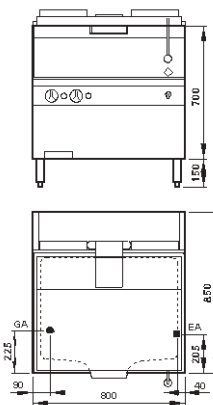
Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load: 0,05KW 1 NPE AC 400V

Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5400W latent: 5400W

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 01	◆		
20614 01 A	◆	◆	
20614 01 B	◆		◆
20614 01 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MOTORIZED TILTING

Dimensions: 800 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- serial pan bottom made of fine polished steel
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box

Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load: 0,25KW 1 NPE AC 400V

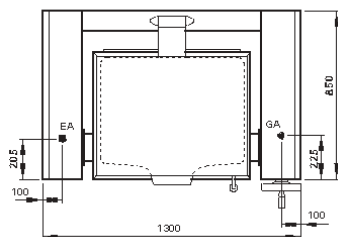
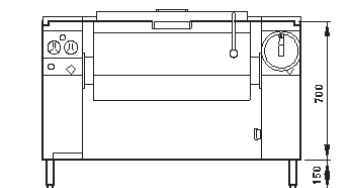
Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5490W latent: 5480W

Optional Accessories:
845466

foot pedal switch for motorized tilting

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 02	◆		
20614 02 A	◆	◆	
20614 02 B	◆		◆
20614 02 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MANUAL TILTING

Dimensions: 1300 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box

Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

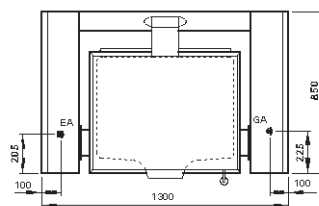
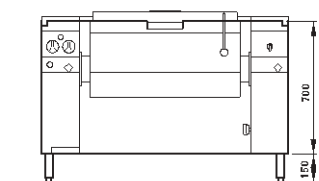
Connected load: 0,05KW 1 NPE AC 400V

Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5422W latent: 5420W

Optional Accessories: 845 027 mixing faucet R 3/4"

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 03	◆		
20614 03 A	◆	◆	
20614 03 B	◆		◆
20614 03 C	◆	◆	◆



GAS TILTING FRYING PAN 2/1 GN MOTORIZED TILTING

Dimensions: 1300 x 850 x 850 mm

Description:

- 59 l capacity, 44 l nominal capacity
- frying surface 720 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment: main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box

Gas armatures: atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

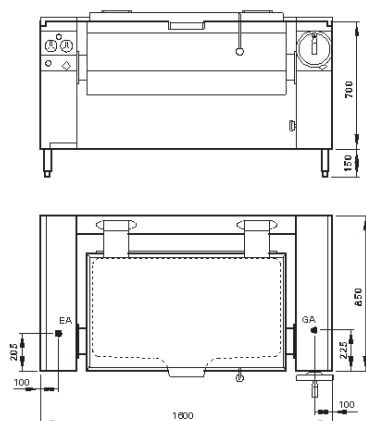
Connected load: 0,25KW 1 NPE AC 400V

Rated load: 12kW natural or LP gas

Heat emission: sensitive: 5512W latent: 5500W

Optional Accessories: 845 027 mixing faucet R 3/4"
845466 foot pedal switch for motorized tilting

Model No.	Model options		
	Standard	Pan Bottom of CNS Material No. 1.4301	Double-Walled Lid
20614 04	◆		
20614 04 A	◆	◆	
20614 04 B	◆		◆
20614 04 C	◆	◆	◆



GAS TILTING FRYING PAN 3/1 GN MANUAL TILTING

Dimensions: 1600 x 850 x 850 mm

Description:

- 85 l capacity, 63 l nominal capacity
- frying surface 1020 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment:

main switch, end switch, thermostat, interference button, control lamp, solenoid valve, terminal box

Gas armatures:

atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load:

0,05KW 1 NPE AC 400V

Rated load:

17kW natural or LP gas

Heat emission:

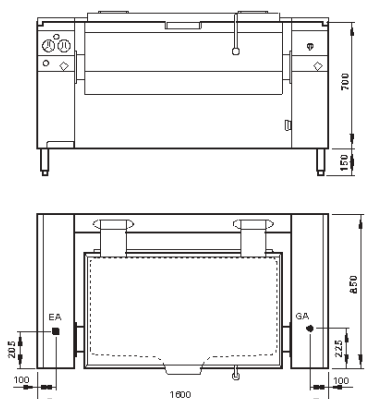
sensitive: 7672W latent: 7750W

Optional Accessories:

845 027

mixing faucet R³/₄"

Model No.	Model options	
	Standard	Double-Walled Lid
20614 05	◆	
20614 05 B	◆	◆



GAS TILTING FRYING PAN 3/1 GN MOTORIZED TILTING

Dimensions: 1600 x 850 x 850 mm

Description:

- 85 l capacity, 63 l nominal capacity
- frying surface 1020 x 535 mm, 190 mm deep
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- serial pan bottom made of fine polished steel
- 65 mm gap between pan and frame for convenient cleaning
- optimal position of the tilting axis for optimal and exact emptying of the pan

Electrical equipment:

main switch, end switch, thermostat, interference button, control lamp, solenoid valve, spindle motor, terminal box

Gas armatures:

atmospheric ribbon burner, electronic ignition and flame monitoring, solenoid valve

Connected load:

0,25KW 1 NPE AC 400V

Rated load:

12kW natural or LP gas

Heat emission:

sensitive: 7762W latent: 7750W

Optional Accessories:

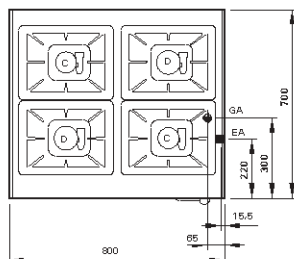
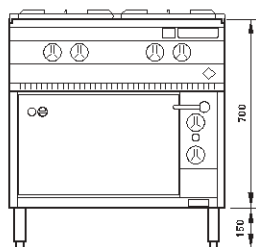
845 027

mixing faucet R³/₄"

845 466

foot pedal switch for motorized tilting

Model No.	Model options	
	Standard	Double-Walled Lid
20614 06	◆	
20614 06 B	◆	◆



GAS RANGE WITH 4 BURNERS WITH 1 1/2 GN ELECTRIC ROASTING AND BAKING OVEN

Model no.: 1363403

Dimensions: 800 x 700 x 850 mm

Description: 2 C-burner 3,5kW, 2 D-burner 5,6kW
- housing cpl. made of CNS (1.4301 = 304)
- U-channel flush with the top plate for hygienic connection close to the substructure
- top plate at operation side with drip protection
- hob deep drawn (70 mm) to prevent any liquid penetrating into the unit and stubborn soil of food

Electrical equipment: main switch, safety thermostat, thermostat for upper and lower heat, control lamp, heating element, terminal box

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock, manual ignition and temperature control

Electric roasting and

Baking oven: 535 x 520 x 250 mm for GN 1 1/2
direct upper heat and indirect lower heat from 50 to 300°C

Connected load: 4,55kW 2 NPE AC 400V

Electrical equipment: heating element for upper heat located inside the oven compartment, lower heat provided by indirect heating, controlled by one thermostat, control lamp, main switch, safety thermostat

Accessories: 1 baking tray GN 1 1/2, 1 CNS-grid GN 1 1/2

Rated load: 18,2kW natural or LP gas, town gas on request

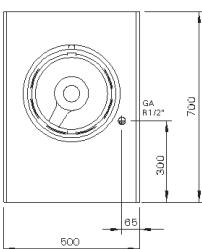
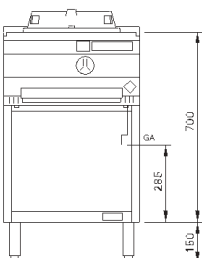
Heat emission: sensitive: 6300W latent: 2620W

Accessories: 4 cast-iron pot supports (350 x 275 mm)

Optional accessories:

201848 1 CNS support for small pots
201860 1 solid top plate to cover 1 C burner only
203195 End joint filler profile right hand side
203196 End joint filler profile left hand side
203197 Joint filler profile for connection of 2 appliances

Please state the number of end joint filler profiles when ordering.



GAS WOK

Model no.: 1363405

Dimensions: 500 x 700 x 850 mm

Description: 1 warted burner 8,0kW with burner lid
- housing cpl. made of CNS (1.4301 = 304)
- U-channel flush with the top plate for hygienic connection close to the substructure
- top plate at operation side with drip protection
- removable cleaning drawer
- wok-pan support for 400 mm dia. wok-pan

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, all-gas-cock

Rated load: 8,0kW natural or LP gas, town gas on request

Heat emission: sensitive: 2000W latent: 800W

Accessories: cast-iron wok support

Optional accessories:

206137 cast-iron pot rest
203195 End joint filler profile right hand side
203196 End joint filler profile left hand side
203197 Joint filler profile for connection of 2 appliances
202119 Wok pan (CNS) dia. 350 mm, 95 mm high

Please state the number of end joint filler profiles when ordering.

At your measure

The housing of the MKN-KüchenMeister consists of a continuous, seamless top (3 mm thick) with an encasing of chrome-nickel steel 270 mm high, in which all control components will be provided. All lengths and widths can be achieved. Thanks to the individual design of every KüchenMeister, even the last centimeter is used to the best possible effect. The control panels are removable for easy access to all electrical components and installations. For a detailed quotation we need your kitchen space available for the KüchenMeister to be designed "tailor-made".

Base section

The base section of your KüchenMeister is available in three different basic versions (height including housing 850-900).

- Open base frame, made of chrome nickel steel on height adjustable feet.
- Cantilevered design, suitable for wall mounting or also to be installed cantilevered on a steel structure panelled with chrome nickel steel.
- Enclosed base section made of chrome nickel steel. The under-

structures are either open on the operating side or equipped with hinged doors or sliding doors. The cabinet can be equipped with additional heat insulation and electrical heating. The cabinet can be equipped with ovens, gastrorm slides, drawers, waste tippers and many other equipment possibilities.

Combinations

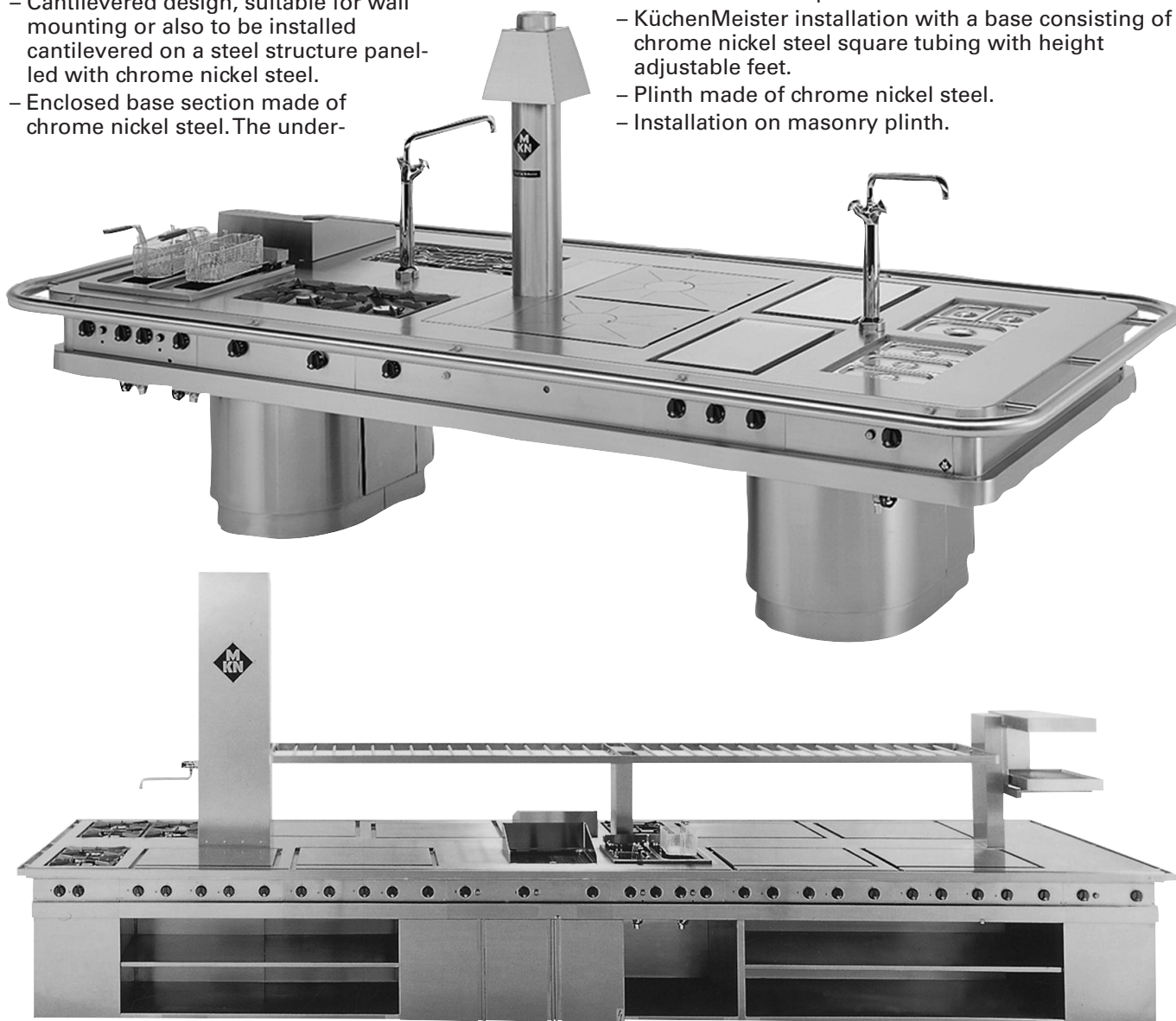
All three basic versions can be combined in one KüchenMeister installation or can be designed without base section.

The installation can be wall-mounted or free standing or as a kitchen island or bridged on installation cabinets. Additional floor-standing units, e.g. Optima 850 Line, can be added to the block ends.

Plinth designs

Three versions are possible:

- KüchenMeister installation with a base consisting of chrome nickel steel square tubing with height adjustable feet.
- Plinth made of chrome nickel steel.
- Installation on masonry plinth.





OptimaMeister appliance line with continuous seamless top plate!

Design Award Winner

- ◆ Continuous seamless top plate of 3 mm chrome nickel steel (1.4301 = 304)
- ◆ All appliances from OPTIMA 700/850 series available
- ◆ Top plate overhangs with anti-drip profile
- ◆ Appliances seamlessly welded
- ◆ Substructure for OPTIMA series 700/850

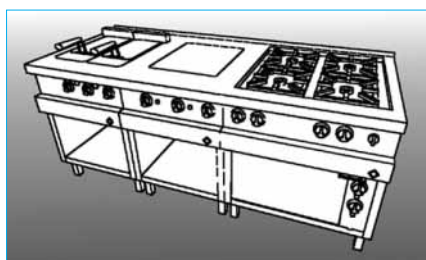


Illustration: Design example with optional accessories

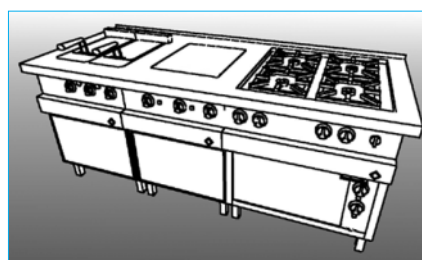
OptimaMeister appliance line with 3 mm continuous top plate *Design Award Winner*

Basic versions

A



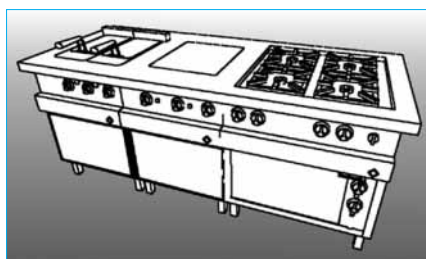
Wall installation model –
raised rear edge, top plate
projection in front



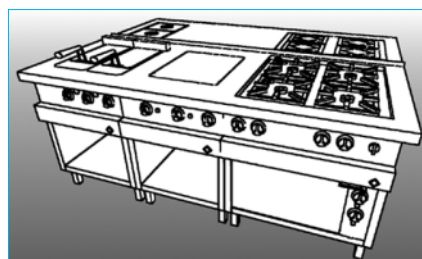
B

Wall installation model –
raised rear edge, top plate
projection in three sides

C



Free-standing model –
single-line, top plate
projection round the block



D

Free-standing model –
two lines, raised rear edge
projection round the block

Version A Wall model with raised rear edge and top plate projection in front	OPTIMA 700 OPTIMA 850	for each 100 mm top plate length
Version B Wall model with raised rear edge and top plate projection on three sides	OPTIMA 700 OPTIMA 850	for each 100 mm top plate length
Version C Free standing Kitchen Island with top plate projection round the block	OPTIMA 700 OPTIMA 850	for each 100 mm top plate length
Version D two lines, back to back installation, connection with joint profile put auto the raised rear edges, or by welding both lines together without raised rear edges.	OPTIMA 700 OPTIMA 850	for each 100 mm top plate length

OptimaMeister appliance line with 3 mm continuous seamless top plate

Design Award Winner

Optional Accessories

1.	Top plate corner option 45°	Version B, C, D
2.	Top plate corner option radius R50	Version B, C, D
	Rear panel continuous for several appliances (max. 2800 mm in one piece)	Version C
3.	Top plate box for utensils 2 x 1/4 GN (without GN containers)	only in working Table
4.	Handrail round, 50 mm diameter	Version B, C, D

Further optional accessories you can find at **"Optional Accessories Optima 700/850"** on page 147-150. The photos are showing several options.



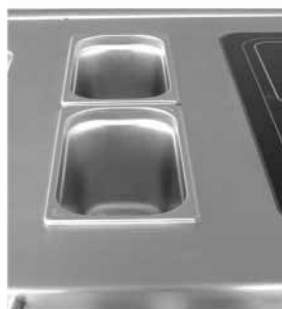
1.

Top plate corner option 45°



4.

Hand rail



3.

Top plate box for utensils



2.

Top plate corner option R 50°

OptimaMeister appliance line with 3 mm continuous seamless top plate

Design Award Winner

Calculation example

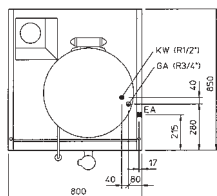
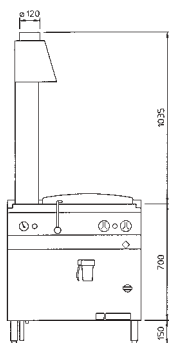
OPTIMA 850	Standard appliances	OptimaMeister 850
€ 3875,—	Electric Deep Fat Fryer London II, width 600 mm	€ 3875,—
€ 2911,—	Electric Griddle Plate Size I, width 600 mm	€ 2911,—
€ 5519,—	Gas Range 4-Burner with Electric Baking Oven, width 800 mm	€ 5519,—
€ 67,—	2 joint filler profiles	
	Continuous, seamless top plate width 2000 mm, version A	€ 1240,—
€ 12372,—		€ 13545,—

PLANNING DETAILS

- ◆ Gas Range with Sold Top will become 1.000 mm wide in case of integration in an OptimaMeister arrangement due to thermal reasons. Extra charge on request.
- ◆ Gas Ranges with Gas Roasting and Baking Oven: due to maintenance purposes an open substructure has to be planned at right hand side next to the Gas Baking Oven.
- ◆ For Version B and C the width of the top plate has to be calculated as total body width of the functional units + 50 mm on each side (top plate projection).

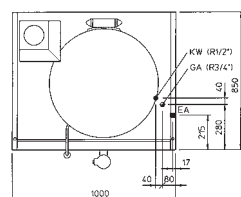
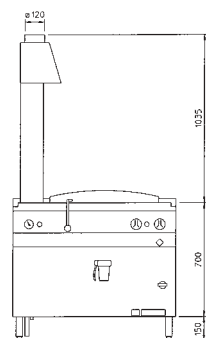
Gas Quick Boiling Kettle 40 l - 100 l round

- ◆ double jacketed kettle with separate steam generator VAPRO
- ◆ steam generator with process water monitoring and automatic water level control
- ◆ short heating-up times retaining food quality
- ◆ low energy consumption, because of high efficiency
- ◆ very user-friendly features:
 - automatic process water control
 - electronic ignition
 - electronic burner flame monitoring
- ◆ stopcock as standard
- ◆ kettle tightly welded into top plate
- ◆ thermostatic temperature control
- ◆ easy servicing because of separate steam generator
- ◆ hang-up measuring sticks for marking the filling level in round boiling kettles



GAS QUICK BOILING KETTLE 40/60 l VAPRO

Model no.:	2062802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - very user-friendly features: automatic process water control, electronic ignition, electronic burner flame monitoring - separate steam generator VAPRO
Electrical equipment:	3-position switch, interference button, thermostat, safety thermostat, control lamps, gas solenoid valve, water solenoid valve, electronic ignition and burner flame monitoring, automatic process water control with level probe, pressure regulator, terminal box
Armatures:	atmospheric burner, solenoid valve, ventilating valve, safety valve, stopcock
Connected load:	0,05KW 1 NPE AC 230V
Rated load:	16kW natural or LP gas
Heat emission:	sensitive: 1602W latent: 4810W
Accessories:	drain cock strainer
Optional accessories:	216286 2 boiling insets of CNS, 10 mm dia. perforation 216285 1 pair of lifting hooks 845026 mixing faucet R ³ / ₄ 204932 measuring stick for 40/60 l kettle



GAS QUICK BOILING KETTLE 80/100 l VAPRO

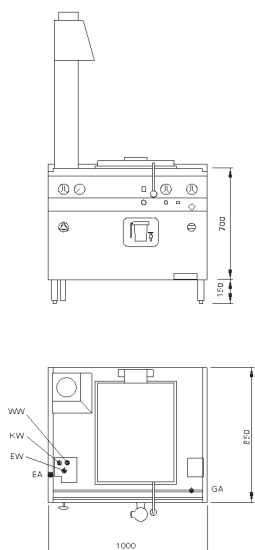
Model no.:	2062804B
Dimensions:	1000 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - very user-friendly features: automatic process water control, electronic ignition, electronic burner flame monitoring - separate steam generator VAPRO
Electrical equipment:	3-position switch, interference button, thermostat, safety thermostat, control lamps, gas solenoid valve, water solenoid valve, electronic ignition and burner flame monitoring, automatic process water control with level probe, pressure regulator, terminal box
Armatures:	atmospheric burner, solenoid valve, ventilating valve, safety valve, stop cock
Connected load:	0,05KW 1 NPE AC 230V
Rated load:	16kW natural or LP gas
Heat emission:	sensitive: 1602W latent: 4810W
Accessories:	drain cock strainer
Optional accessories:	216281 2 boiling insets of CNS, 10 mm dia. perforation 216285 1 pair of lifting hooks 845026 mixing faucet R ³ / ₄ 204933 measuring stick for 80/100 l kettle



Gas Rectangular Quick Boiling Kettle

- ◆ Kettle tightly welded into top plate
- ◆ Thermostatic temperature control
- ◆ All safety armatures and controls integrated in housing – to keep top plate clear
- ◆ Piezo-electric ignition
- ◆ Gas stopcock as standard
- ◆ Double-walled lid

Illustration: Gas Rectangular Quick Boiling Kettle 150 l with mixing faucet



GAS RECTANGULAR QUICK BOILING KETTLE 100 I

Dimensions: 1000 x 850 x 850 mm

Description:

- inner kettle dia. 450 x 590 mm (1/1 GN), kettle bottom made of material 1.4571
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities

Electrical equipment:

- double-walled lid, thermally insulated with spring loaded hinge
- main switch, interference button, thermostat, safety thermostat, control lamps, gas solenoid valve, water solenoid valve, automatic process water control with level probe, pressure regulator, terminal box

Armatures:

atmospheric burner, ignition burner, thermoelectric protection, gas solenoid valve, piezo ignition, ventilating valve, safety valve, stopcock

Connected load: 0,05KW 1 NPE AC 230V

Rated load: 17,6kW natural or LP gas

Heat emission: sensitive: 1762W latent: 5290W

Accessories: drain cock strainer

Optional accessories:
2 x 202 020

2 boiling insets of CNS, perforated, 1/1 GN, 190 mm

Model No.	Model options	
	Standard	Mixing faucet R 3/4"
20628 06 B	◆	
20628 06 C	◆	◆

GAS RECTANGULAR QUICK BOILING KETTLE 150 I

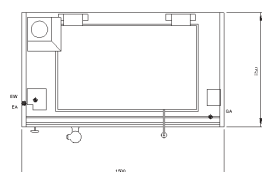
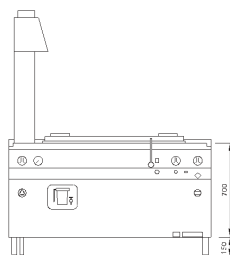
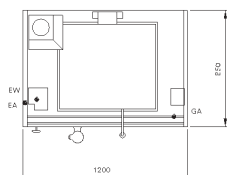
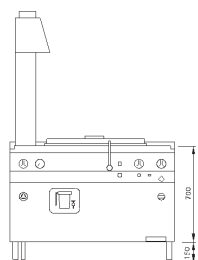
- Dimensions:** 1200 x 850 x 850 mm
- Description:**
- inner kettle dia. 670 x 590 mm (2 x 1/1 GN), kettle bottom made of material 1.4571
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - double-walled lid, thermally insulated with spring loaded hinge
- Electrical equipment:** main switch, interference button, thermostat, safety thermostat, control lamps, gas solenoid valve, terminal box
- Armatures:** atmospheric burner, ignition burner, thermoelectric protection, gas solenoid valve, piezo ignition, ventilating valve, safety valve, stopcock
- Connected load:** 0,05KW 1 NPE AC 230V
- Rated load:** 22kW natural or LP gas
- Heat emission:** sensitive: 2202W latent: 6610W
- Accessories:** drain cock strainer
- Optional accessories:** 4 x 202 020 4 boiling insets of CNS, perforated, 1/1 GN, 190 mm

Model No.	Model options	
	Standard	Mixing faucet ¾"
20629 02 B	◆	
20629 02 C	◆	◆

GAS RECTANGULAR QUICK BOILING KETTLE 225 I

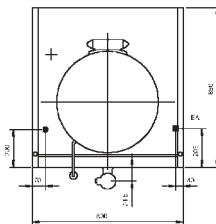
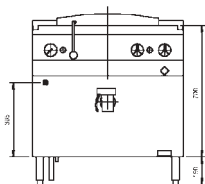
- Dimensions:** 1500 x 850 x 850 mm
- Description:**
- inner kettle dia. 1000 x 590 mm (3 x 1/1 GN), kettle bottom made of material 1.4571
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - double-walled lid, thermally insulated with spring loaded hinge
- Electrical equipment:** main switch, interference button, thermostat, safety thermostat, control lamps, gas solenoid valve, terminal box
- Armatures:** atmospheric burner, ignition burner, thermoelectric protection, gas solenoid valve, piezo ignition, ventilating valve, safety valve, stopcock
- Connected load:** 0,05KW 1 NPE AC 230V
- Rated load:** 30,8kW natural or LP gas
- Heat emission:** sensitive: 3082W latent: 9250W
- Accessories:** drain cock strainer
- Optional accessories:** 6 x 202 020 6 boiling insets of CNS, perforated, 1/1 GN, 190 mm

Model No.	Model options	
	Standard	Mixing faucet ¾"
20629 01 B	◆	
20629 01 C	◆	◆



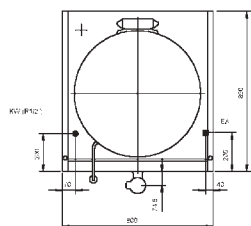
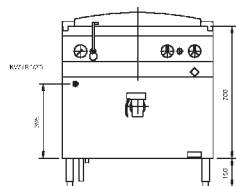
Standard features of electric rapid boiling kettles:

- ◆ Double-walled kettle, deep drawn inner and outer kettle
- ◆ Maintenance-free steam generating system VAPRO with tubular heating elements, safety valve, process water monitoring and automatic topping up, manometer, safety temperature limiter and ventilator
- ◆ Three different cooking levels selectable
- ◆ Temperature control for food in the kettle
- ◆ Double-walled lid, thermally insulated and with a spring-loaded hinge
- ◆ Inner kettle made out of extremely high corrosion resistant steel Material No. 1.4404
- ◆ Outer kettle thermally insulated
- ◆ Safety kettle drain cock 1 1/2"
- ◆ Power circuit breaker, built-in heating current control lamp and fault warning lamp; fully wired up for on site permanent mains connection and connection to a energy optimizing system.
- ◆ IPX6 contactor (enhanced spray-water protection)
- ◆ Accessories: drain cock strainer
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



ELECTRIC QUICK BOILING KETTLE 40/60 I VAPRO

Model no.:	2022802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double jacketed kettle with separate steam generator VAPRO for low energy and water consumption and high efficiency - short heating-up times by quick steam system VAPRO - serial execution with three cooking steps (light simmering, medium simmering, cooking) - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control - double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
Armatures:	ventilating valve, safety valve
Connected load:	15,8KW 3 NPE AC 400V
Heat emission:	sensitive: 553W latent: 3160W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216286 2 boiling insets of CNS, 10 mm dia. perforated 216285 1 pair of lifting hooks 845026 mixing faucet R 3/4" 204932 measuring stick for 40/60 I kettle
Electronic control „ECO control“ available as option (see page 151)	



ELECTRIC QUICK BOILING KETTLE 80/100 I VAPRO

Model no.: 2022804B

Dimensions: 800 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 20,8KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories.

216 281

216 285

845 026

204 933

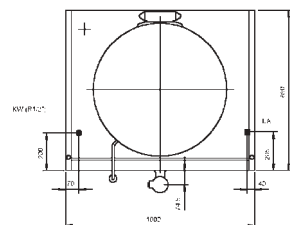
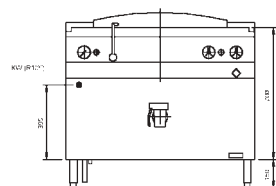
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC QUICK BOILING KETTLE 150 I VAPRO

Model no.: 2022805B

Dimensions: 1000 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures: ventilating valve, safety valve

Connected load: 25,8KW 3 NPE AC 400V

Heat emission: sensitive: 903W latent: 5160W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 026

204 934

2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

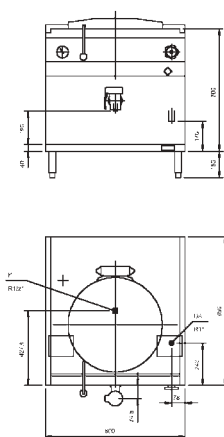
mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)

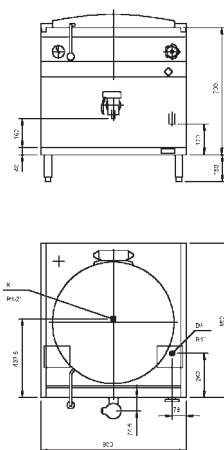
Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep drawn (made of one piece)
- ◆ Operation via steam valve
- ◆ Double-walled lid as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



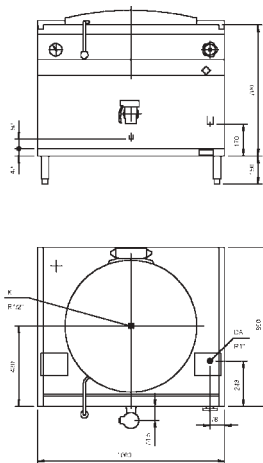
DIRECT STEAM QUICK BOILING KETTLE 40/60 L

Model no.:	2012802B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	23kW low pressure steam 0,5 bar
Heat emission:	sensitive: 805W latent: 4600W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 286 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 932 measuring stick for 40/60 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 80/100 I

Model no.:	2012804B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	31kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1085W latent: 6200W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none"> 216 281 2 boiling insets of CNS, 10 mm dia. perforation 216 285 1 pair of lifting hooks 845 026 mixing faucet R 3/4" 204 933 measuring stick for 80/100 l kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM QUICK BOILING KETTLE 150 I

Model no.:	2012805B
Dimensions:	1000 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double-walled lid, thermally insulated with spring loaded hinge - for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	41kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1435W latent: 8200W
Accessories:	drain cock strainer

Optional accessories:

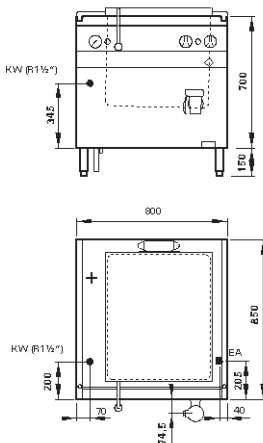
216 287	2 boiling insets of CNS, 10 mm dia. perforation
216 285	1 pair of lifting hooks
845 026	mixing faucet R3/4"
204 934	measuring stick for 150 l kettle

Steam generator and steam tap on site

Electronic control „ECO control“ on request

Electric Quick Boiling Kettle, rectangular

- ◆ Jacketed kettle with steam generator VAPRO
- ◆ Pan tightly welded into top plate
- ◆ Boiler water level control safety switch
- ◆ Safety armatures and manometer integrated in housing – to keep top plate clear
- ◆ All Rectangular Quick Boiling Pans have double walled lids as standard equipment
- ◆ Connection to energy optimizing system as standard



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 150 I VAPRO

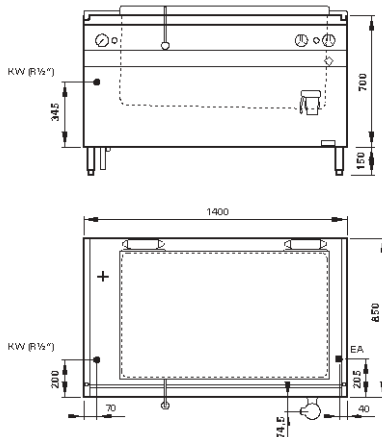
Model no.:	2022807B
Dimensions:	800 x 850 x 850 mm
Description:	<ul style="list-style-type: none"> - inner kettle dim: 550 x 665 x 465 mm, material 1.4571 - housing cpl. made of CNS (1.4301 = 304) - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities - double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency - short heating-up times by quick steam system VAPRO - serial execution with three cooking steps (light simmering, medium simmering, cooking) - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control - inner kettle made of titanium-stabilized CNS high corrosion consisting - double-walled lid, thermally insulated with spring loaded hinge
Electrical equipment:	<ul style="list-style-type: none"> main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
Armatures:	ventilating valve, safety valve
Connected load:	25,8KW 3 NPE AC 400V
Heat emission:	sensitive: 903W latent: 5160W
Accessories:	drain cock strainer

Optional accessories:

845 026	mixing faucet R3/4"
202 020	4 boiling insets, 1/1 GN, perforated, 190 mm deep
812 775	Bottom grate for 150 l kettle

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 300 I VAPRO

Model no.: 2022902

Dimensions: 1400 x 850 x 850 mm

Description:

- inner kettle dim: 1090 x 665 x 465 mm, material 1.4571
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

35,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1253W latent: 7160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

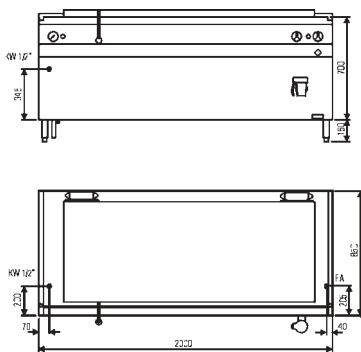
8 boiling insets, 1/1 GN, perforated, 190 mm deep

812 780

Bottom grate for 300 I kettle

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request



ELECTRIC RECTANGULAR QUICK BOILING KETTLE 500 I VAPRO

Model no.: 2022903

Dimensions: 2000 x 850 x 850 mm

Description:

- inner kettle dim: 1690 x 665 x 465 mm
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- inner kettle made of titanium-stabilized CNS high corrosion consisting
- double-walled lid, thermally insulated with spring loaded hinge

Electrical equipment:

main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6

Armatures:

ventilating valve, safety valve

Connected load:

50,8KW 3 NPE AC 400V

Heat emission:

sensitive: 1778W latent: 10160W

Accessories:

drain cock strainer

Optional accessories:

845 026

mixing faucet R3/4"

202 020

12 boiling insets, 1/1 GN, perforated, 190 mm deep

Electronic control „ECO control“ available as option (see page 151)

Rectangular Quick Boiling Kettles with direct steam operation on request

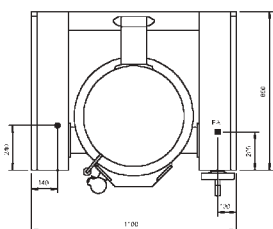
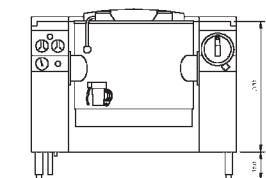


Electric Tilting Quick Boiling Kettle

- ◆ Short boiling times retain food quality and save time
- ◆ Tilting angle of over 90° convenient pouring, emptying and cleaning
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Manual or motorized tilting
- ◆ Connection to energy optimizing system as standard
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



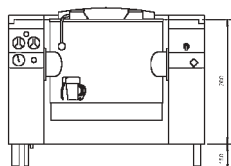
Illustration: Electric Tilting Boiling Kettle 100 l with mixing faucet (optional accessory)



ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MANUAL TILTING

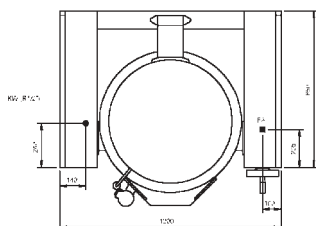
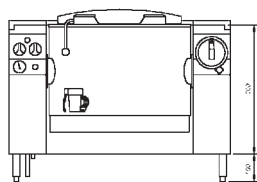
- Model no.: 2023003B
 Dimensions: 1100 x 850 x 850 mm
 Description:
- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
 - housing cpl. made of CNS (1.4301 = 304)
 - lateral run-off channels ("U"-shape) for easy cleaning facilities
 - double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
 - short heating-up times by quick steam system VAPRO
 - serial execution with three cooking steps (light simmering, medium simmering, cooking)
 - permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
 - double-walled lid, thermally insulated with spring loaded hinge
 - optimal position of the tilting axis for optimal and exact emptying of the kettle
- Electrical equipment: main switch, 3-position switch, thermostat, safety thermostat, control lamps, heating elements, pilot heating element, contactor, water solenoid valve, level probe, pressure regulator, terminal box, IPX 6
- Armatures: ventilating valve, safety valve
 Connected load: 16,0KW 3 NPE AC 400V
 Heat emission: sensitive: 630W latent: 3600W
 Accessories: drain cock strainer
- Optional accessories:*
 216 286 2 boiling insets of CNS, 10 mm dia. perforation
 216 285 1 pair of lifting hooks
 845 027 mixing faucet R 3/4"
 204 932 measuring stick for 40/60 l kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 40/60 l VAPRO MOTORIZED TILTING

- Model no.: 2023004B
 technical execution similar with model no. 2023003B, but with motorized tilting mechanism operated by hand switch
- Connected load: 16,2KW 3 NPE AC 400V
- Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MANUAL TILTING

Model no.: 2023007B

Dimensions: 1200 x 850 x 850 mm

Description:

- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 21,0KW 3 NPE AC 400V

Heat emission: sensitive: 728W latent: 4160W

Accessories: drain cock strainer

Optional accessories:

216 281

216 285

845 027

204 933

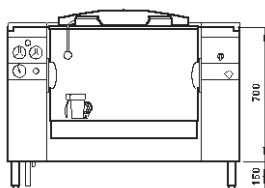
2 boiling insets of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 80/100 I kettle

Electronic control „ECO control“ available as option (see page 151)



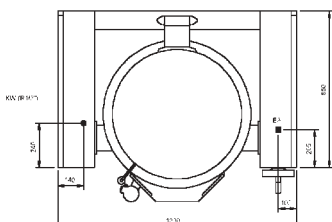
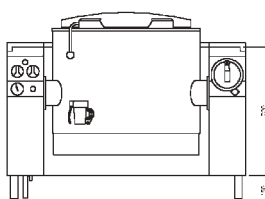
ELECTRIC TILTING QUICK BOILING KETTLE 80/100 I VAPRO MOTORIZED TILTING

Model no.: 2023008B

technical execution similar with model no. 2023007B, but with motorized tilting mechanism operated by hand switch

Connected load: 21,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MANUAL TILTING

Model no.: 2023009B

Dimensions: 1300 x 850 x 850 mm

Description:

- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- lateral run-off channels ("U"-shape) for easy cleaning facilities
- double jacketed kettle with separate steam generator VAPRO - for low energy and water consumption and high efficiency
- short heating-up times by quick steam system VAPRO
- serial execution with three cooking steps (light simmering, medium simmering, cooking)
- permanent readiness for working, because of steam generator with process water monitoring and automatic water level control
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle

Electrical equipment:

Armatures: ventilating valve, safety valve

Connected load: 26,0KW 3 NPE AC 400V

Heat emission: sensitive: 1050W latent: 6000W

Accessories: drain cock strainer

Optional accessories:

216 287

216 285

845 027

204 934

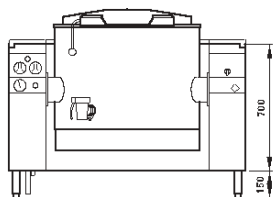
2 boiling inset of CNS, 10 mm dia. perforation

1 pair of lifting hooks

mixing faucet R 3/4"

measuring stick for 150 I kettle

Electronic control „ECO control“ available as option (see page 151)



ELECTRIC TILTING QUICK BOILING KETTLE 150 I VAPRO MOTORIZED TILTING

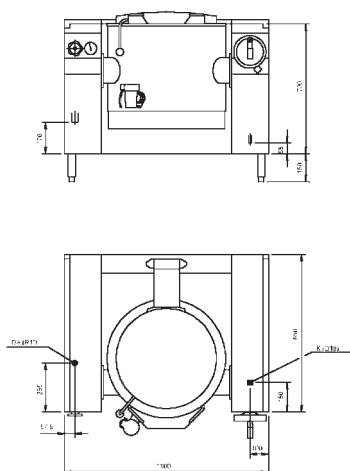
Model no.: 2023010B
technical execution similar with model no. 2020309B, but with motorized tilting mechanism operated by hand switch

Connected load: 26,2KW 3 NPE AC 400V

Electronic control „ECO control“ available as option (see page 151)

Direct Steam Quick Boiling Kettle

- ◆ Inner kettle deep-drawn (made of one piece), material 1.4401
- ◆ Operation via steam valve
- ◆ Tilting angle of over 90° for convenient pouring, emptying and cleaning
- ◆ Double-walled lid as standard
- ◆ All fittings and control instruments are integrated in both lateral frames
- ◆ The high pouring point allows to fill large and high containers without any difficulty
- ◆ Hang-up measuring sticks for marking the filling level in round boiling kettles



DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MANUAL TILTING

Model no.: 2013003B

Dimensions: 1100 x 850 x 850 mm

Description:

- inner kettle dia. 500 mm, deep-drawn (made of one piece) material 1.4401
- housing cpl. made of CNS (1.4301 = 304)
- completely tight, welded topplate with lateral run-off channels ("U"-shape) for easy cleaning facilities
- double-walled lid, thermally insulated with spring loaded hinge
- optimal position of the tilting axis for optimal and exact emptying of the kettle
- for steam generator on site

Armatures: steam valve DN25, ventilating and safety valve as standard

Nominal load: 23kW low pressure steam 0,5 bar

Heat emission: sensitive: 805W latent: 4600W

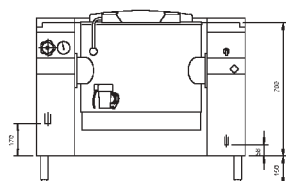
Accessories: drain strainer

Optional accessories:

- 216 286 1 boiling inset of CNS, two-tier, 10 mm
- 216 285 1 pair of lifting hooks
- 845 027 mixing battery automatically flowing-out sourcing R 3/4"
- 204 932 measuring stick for 40/60 I kettle

Steam generator and steam trap on site

Electronic control „ECO control“ on request



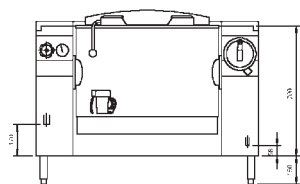
DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 I MOTORIZED TILTING

Model no.: 2013004B

technical execution similar with model no. 2010303B, but with motorized tilting mechanism operated by hand switch

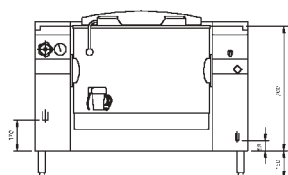
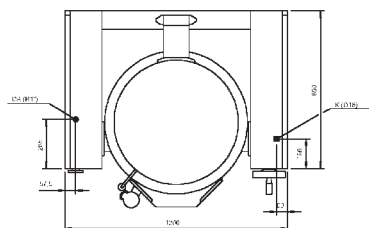
Connected load: 0,2KW 1 NPE AC 230V

Electronic control „ECO control“ on request



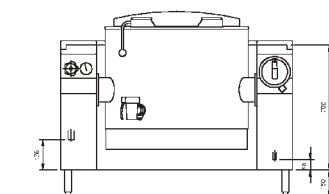
DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MANUAL TILTING

Model no.:	2013007B
Dimensions:	1200 x 850 x 850 mm
Description:	<ul style="list-style-type: none">- inner kettle dia. 630 mm, deep-drawn (made of one piece) material 1.4401- housing cpl. made of CNS (1.4301 = 304)- lateral run-off channels ("U"-shape) for easy cleaning facilities- double-walled lid, thermally insulated with spring loaded hinge- optimal position of the tilting axis for optimal and exact emptying of the kettle- for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	31kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1085W latent: 6200W
Accessories:	drain cock strainer
Optional accessories:	<ul style="list-style-type: none">216 281 2 boiling insets of CNS, 10 mm dia perforation216 285 1 pair of lifting hooks845 027 mixing faucet R 3/4"204 933 measuring stick for 80/100 I kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



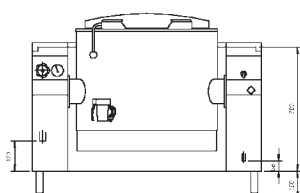
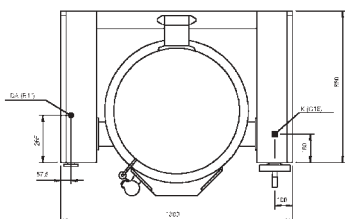
DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 I MOTORIZED TILTING

Model no.:	2013008B
	technical execution similar with model no. 2010307B, but with motorized tilting mechanism operated by hand switch
Connected load:	0,2KW 1 NPE AC 230V
Electronic control „ECO control“ on request	



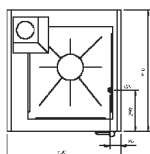
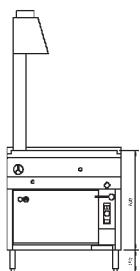
DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MANUAL TILTING

Model no.:	2013009B
Dimensions:	1300 x 850 x 850 mm
Description:	<ul style="list-style-type: none">- inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401- housing cpl. made of CNS (1.4301 = 304)- lateral run-off channels ("U"-shape) for easy cleaning facilities- double-walled lid, thermally insulated with spring loaded hinge- optimal position of the tilting axis for optimal and exact emptying of the kettle- for steam generator on site
Armatures:	steam valve DN25, ventilating and safety valve as standard
Nominal load:	41kW low pressure steam 0,5 bar
Heat emission:	sensitive: 1435W latent: 8200W
Accessories:	drain strainer
Optional accessories:	<ul style="list-style-type: none">216 287 2 boiling insets of CNS, 10 mm dia. perforation216 285 1 pair of lifting hooks845 027 mixing faucet R 3/4"204934 measuring stick for 150 I kettle
Steam generator and steam tap on site	
Electronic control „ECO control“ on request	



DIRECT STEAM TILTING QUICK BOILING KETTLE 150 I MOTORIZED TILTING

Model no.:	2013010B
	technical execution similar with model no. 2010309B, but with motorized tilting mechanism operated by hand switch
Connected load:	0,2KW 1 NPE AC 230V
Electronic control „ECO control“ on request	



GAS RANGE WITH SOLID TOP WITH 2/1 GN GAS ROASTING AND BAKING OVEN WITH FLUE CHIMNEY AT LEFT HAND SIDE

Model no.: 2063508

Dimensions: 800 x 850 x 850 mm

Description: Solid top plate 12,5kW, Gas baking oven 7,0kW
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - non-warping solid top plate and environment-friendly ring burner
 - solid top 590 x 650 mm, fine-polished steel

Gas equipment: atmospheric burners, ignition burner, thermoelectric protection, piezo ignition

Gas roasting and baking oven:	555 x 662 x 280 mm for GN 2/1
Rated load:	7,0kW
Armatures:	atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control
Accessories:	1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1

Rated load: 19,5kW natural or LP gas, town gas on request

Heat emission: sensitive: 6200kW latent: 2900W

Accessories: 1 lifting handle

Optional accessories:

206 103

1 CNS-grid GN 2/1

202 112

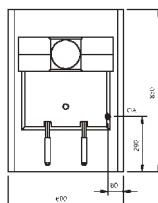
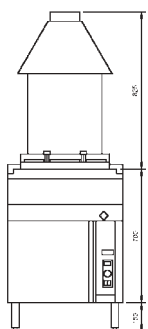
1 baking tray GN 2/1 (enamelled)



Gas Deep Fat Fryer

- ◆ Low fat consumption by indirect heating
- ◆ Deep cool fat zone collects sediments
- ◆ Thermostatic temperature control and fat temperature limiter protection

Abb.: Gas-Friteuse Prag



GAS DEEP FAT FRYER PRAG

Model no.: 2060301

Dimensions: 600 x 850 x 850 mm

Description: min. 14 l to max. 28 l fat
 - housing cpl. made of CNS (1.4301 = 304)
 - completely tight, welded top plate with lateral run-off channels ("U"-shape) for easy cleaning facilities
 - heating through flue gas channels for consideration of fat and material, high efficiency
 - pan 400 x 395 mm, useful depth 165 mm

Gas equipment: atmospheric burner, ignition burner, thermoelectric protection, thermostat, piezo-ignition, remote thermometer

Rated load: 16,0kW natural or LP gas

Heat emission: sensitive: 1440W latent: 11200W

Accessories: 1 lid, 1 fat clarifying tray, 1 frying basket B

Optional accessories: 813001

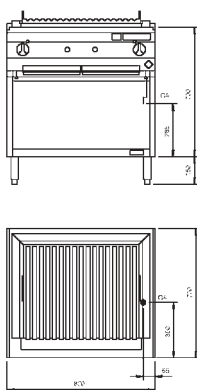
fat receptacle 15 l



Gas Lava Stone Grill Argentina

- ◆ Specially designed for grilling steaks etc.
- ◆ Special cooking on lava stones

Illustration: Gas Lava Stone Grill Argentina with wing door (optional accessory)



GAS LAVA STONE GRILL ARGENTINA

Model no.	1361601
Dimensions:	800 x 700 x 850 mm
Description:	<ul style="list-style-type: none"> - housing cpl. made of CNS (1.4301 = 304) - U-channel flush with the top plate for hygienic connection close to the substructure - top plate at operation side with drip protection - frying surface 640 x 510 mm, 2 heating zones
Gas equipment:	atmospheric burner, ignition burner, thermoelectric protection, piezo-ignition for each heating zone, all-gas-cock
Rated load:	16,0kW natural or LP gas, town gas on request
Heat emission:	sensitive: 11520W latent: 3200W
Accessories:	grill grid, lava stones
Optional accessories:	<ul style="list-style-type: none"> 201517 spare lava stones, 1 box 203195 End joint filler profile right hand side 203196 End joint filler profile left hand side 203197 Joint filler profile for connection of 2 appliances

Please state the number of end joint filler profiles required when ordering.



Gas Broiler

- ◆ Ideal for grilling of sausages and meat specialities
- ◆ Round grill bars for easy cleaning

Illustration: Gas Broiler with wing door (optional accessory)