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.

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>13611 01</td>
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<tr>
<td>13611 02</td>
<td></td>
</tr>
</tbody>
</table>

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

**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 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-switches, hot plates with thermorelay, 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 kW 3 NPE AC 400 V
Heat emission: sensitive: 3600 W latent: 1440 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 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

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**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 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:** 12,0 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  

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Standard</th>
<th>Basket lift with timer</th>
<th>Higher loading 20 kW 3 NPE AC 400 V sensitive 1860 W latent 14000 W</th>
</tr>
</thead>
<tbody>
<tr>
<td>20203 01</td>
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<td>20203 01 B</td>
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<tr>
<td>20203 01 C</td>
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</tbody>
</table>

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
- 3.05W/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 drain cook key

**Optional accessories:**
- 813 006 fat receptacle 30 l

<table>
<thead>
<tr>
<th>Model no</th>
<th>Standard</th>
<th>Basket lift with timer</th>
<th>Higher loading 20 kW 3 NPE AC 400 V sensitive 1800 W latent 14000 W</th>
</tr>
</thead>
<tbody>
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<td>20203 02 C</td>
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</tbody>
</table>

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:
- 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
  - 1 swivel drain for fat emptying
- 560 356
  - 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.: 202031
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: 205 089 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.: 202031A
Dimensions: 1805 x 850 x 850 mm
Optional accessories: 205 089 1 swivel drain for fat emptying
960 356 1 transport trolley with 3 pairs of rails for GN-containers 2/1-150 mm deep
**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 late Size I with wing door (optional accessory)*

**ELECTRIC GRIDDLE PLATE SIZE I SUPRA**

<table>
<thead>
<tr>
<th>Dimensions: 600 x 850 x 850 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description:</td>
</tr>
<tr>
<td>- grease collection pan (4 l)</td>
</tr>
<tr>
<td>- housing cpl. made of CNS (1.4301 = 304)</td>
</tr>
<tr>
<td>- completely tight, welded top plate with lateral run-off channels (U-shape) for easy cleaning facilities</td>
</tr>
<tr>
<td>- griddle plate made of heat resistant steel, fine polished</td>
</tr>
<tr>
<td>- frying surface 440 x 500 mm</td>
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<tr>
<td>- separate heating zones</td>
</tr>
<tr>
<td>- 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</td>
</tr>
</tbody>
</table>

**Electrical equipment:**
- main switch, thermostat, safety thermostat, control lamp, SUPRA contact heating elements, terminal box, IPX 5
- Connected load: 72 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)

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Model options</th>
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<tbody>
<tr>
<td></td>
<td>flat</td>
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<td>20211 07</td>
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<td>20211 08</td>
<td>◆</td>
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<td>20211 07 A</td>
<td>◆</td>
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</tbody>
</table>

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: 800 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
- 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 heating elements, terminal box, IPX5
Connection load: 10,8 kW 3 NPE AC 400 V
Heat emission:
- sensitive: 3564 W
- latent: 4320 W

Accessories:
- 1 teflon overflow plug
- Electronic control „ECO Control“ available on request (see page 150)

<table>
<thead>
<tr>
<th>Model no.</th>
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<tbody>
<tr>
<td>20211 09</td>
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<td>20211 09 A</td>
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<td>20211 10</td>
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</tbody>
</table>

Fully ribbed execution on request
Stainless steel execution on request

ELECTRIC GRIDDLE PAN SIZE I SUPRA (21 l)

Model no.: 2022501
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 21 litres
- griddle plate 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 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, IPX5
Connected load: 7,2 kW 3 NPE AC 400 V
Heat emission:
- sensitive: 3240 W
- latent: 2880 W

Accessories:
- 1 teflon overflow plug
- Electronic control „ECO Control“ available on request (see page 150)

ELECTRIC GRIDDLE PAN SIZE II SUPRA (33 l)

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 plate 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 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, IPX5
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)
Optima 850

**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 | - 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  
- 2 separate heating zones  
- lower heat: 2x350 x 500 mm (700 x 500 mm)  
- upper heat: 2x330 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  
- 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  
- 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, 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  
lateral 4320 Wr |
| Optional accessories | 055 096  
teflon sheet for upper heat |

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**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)

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**ELECTRIC BAIN MARIE 1/1 GN**

| Model no.  | 2020505 |
| Dimensions | 400 x 850 x 850 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  
- pan 305 x 810 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  
lateral: 200 W |
| Optional accessories | 810 504  
1 bottom grate  
GN-inserts and supports see page 170 |
**Optima 850**

**ELECTRIC BAIN MARIE 2/1 GN**

**Model no.:** 2020501  
**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  
- pan 305 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  
**Heat emission:** sensitive: 250 W  
**Optional accessories:** 510 509  
- 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:**  
- 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  
**Heat emission:** sensitive: 562 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:**  
- 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 deep  
- 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  
- drain cock 1/2"  

**Electrical equipment:** main switch, 4-position switch, safety thermostat, thermostat, control lamp SUPRA heating elements for indirect heating, relais, terminal box, IPX 5  
**Connected load:** 6.7 kW  
**Heat emission:** sensitive: 838 W  
**Optional accessories:** 201 763  
- 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:
- 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 (84 / 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
**Optima 850**

**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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
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<tbody>
<tr>
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<tr>
<td>20614 01 C</td>
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</tr>
</tbody>
</table>

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**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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
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</thead>
<tbody>
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<tr>
<td>20614 02 C</td>
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</tbody>
</table>
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 ½"

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
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</tbody>
</table>

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 ½"
845466 foot pedal switch for motorized tilting

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
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</thead>
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</tbody>
</table>
Optima 850

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"

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
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<tr>
<td>20614 05 B</td>
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</table>

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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 06</td>
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<tr>
<td>20614 06 B</td>
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</tbody>
</table>
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:
- 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

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**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

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**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:  
- 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 1/1, 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:  
- 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: 620 267  
3 bottom grates  
GN-inserts and supports see page 170

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**ELECTRIC COOK MARIE 1/1 GN**

Model no.: 2022601  
Dimensions: 400 x 850 x 850 mm  
Description:  
- 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 deep  
- 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 1/2''  

Electrical equipment: main switch, 4-position switch, safety thermostat, thermostat, control lamp  
SUPRA heating elements for indirect heating, relais, 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  
s/s overflow plug  
848 531  
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 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:  
- 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  
- Inner kettle made out of extremely high corrosion resistant steel Material No. 1.4404  
- Outer kettle thermally insulated  
- Safety kettle drain cock 1½”

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:  
- 216286  
- 2 boiling insets of CNS, 10 mm dia. perforated  
- 216285  
- 1 pair of lifting hooks  
- 845026  
- Mixing faucet R ½”  
- 204932  
- Measuring stick for 40/60 l 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
- 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 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285 1 pair of lifting hooks
- 845 026 Mixing faucet R ¾"
- 204 933 Measuring stick for 80/100 l 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
- 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:
- 216 281 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285 1 pair of lifting hooks
- 845 026 Mixing faucet R ¾"
- 204 933 Measuring stick for 150 l 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:  
- 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:  
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 L**

Model no.: 2012804B  
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-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:  
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 l**

**Model no.**: 2012805B  
**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, 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  
216 285  
845 026  
204 934  
**Steam generator and steam tap on site**  
**Electronic control „ECO control“ on request**

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**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

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**ELECTRIC RECTANGULAR QUICK BOILING KETTLE 150 l VAPRO**

**Model no.**: 2022807B  
**Dimensions**: 800 x 850 x 850 mm  
**Description**:
- inner kettle dia. 665 mm, deep-drawn (made of one piece) 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  
- 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**: 25,8kW  
3 NPE AC  
400V  
**Heat emission**: sensitive: 303W  
latent: 5160W  
**Accessories**: drain cock strainer  
**Optional accessories**:  
845 026  
202 020  
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 l 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:  
- Mixing faucet R3/4"  
- 8 boiling insets, 1/1 GN, perforated, 190 mm deep  
- Bottom grate for 300 l kettle  

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

Rectangular Quick Boiling Kettles with direct steam operation on request

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**ELECTRIC RECTANGULAR QUICK BOILING KETTLE 500 l 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:  
- Mixing faucet R3/4"  
- 12 boiling insets, 1/1 GN, perforated, 190 mm deep  
- Bottom grate for 300 l kettle  

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)

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**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 ¾" 
- 204 932 measuring stick for 40/60 l kettle

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

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

**MOTORIZED TILTING**

Model no.: 2023004B
Technical execution similar with model no. 2020303B, 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 l 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:
- 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: 21,0KW 3 NPE AC 400V

Heat emission:
- sensitive: 728W
- latent: 4160W

Accessories:
- drain cock strainer

Optional accessories:
- 216 287 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285 1 pair of lifting hooks
- 845 027 mixing faucet R ½
- 204 933 measuring stick for 80/100 l kettle

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

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

Model no.: 2023008B

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

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

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ELECTRIC TILTING QUICK BOILING KETTLE 150 l 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

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: 26,0KW 3 NPE AC 400V

Heat emission:
- sensitive: 1050W
- latent: 6000W

Accessories:
- drain cock strainer

Optional accessories:
- 216 287 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285 1 pair of lifting hooks
- 845 027 mixing faucet R ½
- 204 934 measuring stick for 150 l kettle

Electronic control „ECO control“ available as option (see page 151)
ELECTRIC TILTING QUICK BOILING KETTLE
150 L 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 L
MANUAL TILTING
Model no.: 2013003B
- 1100 x 850 x 850 mm
- 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 R3/4”
- 204 932 measuring stick for 40/60 l kettle
Steam generator and steam trap on site
Electronic control „ECO control“ on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 L
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 l
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: 0,2 kW 1 NPE AC 230V
Heat emission: sensitive: 1085 W latent: 6200 W
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 l kettle
Steam generator and steam tap on site
Electronic control „ECO control” on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 l
MOTORIZED TILTING
Model no.: 2013008B
technical execution similar with model no. 2010307B, but
with motorized tilting mechanism operated by hand switch
Connected load: 0,2 kW 1 NPE AC 230V
Electronic control „ECO control” on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 150 l
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: 41 kW low pressure steam 0,5 bar
Heat emission: sensitive: 1435 W latent: 8200 W
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 150 l kettle
Steam generator and steam tap on site
Electronic control „ECO control” on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 150 l
MOTORIZED TILTING
Model no.: 2013010B
technical execution similar with model no. 2010309B, but
with motorized tilting mechanism operated by hand switch
Connected load: 0,2 kW 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)

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**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:**
- 6.0 kW 3 NPE AC 400V
- sensitive: 540W
- latent: 4200W

**Heat emission:**
- sensitive: 540W
- latent: 4200W

**Accessories:**
- 1 lid, 1 fat clarifying tray, 1 basket L

**Optional accessories:**
- 813001
- fat receptacle 15 l

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Standard</th>
<th>Higher loading 10kW 3NPE AC 400V sensitive 900W latent 7000W</th>
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<tbody>
<tr>
<td>21203 01</td>
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<tr>
<td>21203 01B</td>
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</table>

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:
- 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 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, 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 options

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Standard</th>
<th>Basket lift with timer</th>
<th>Higher loading 20kW 3 NPE AC 400V</th>
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<tbody>
<tr>
<td>21203 02</td>
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<td>21203 02B</td>
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<tr>
<td>21203 02C</td>
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</tbody>
</table>

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
- 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, tubular swivel-out 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 options

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Standard</th>
<th>Basket lift with timer</th>
</tr>
</thead>
<tbody>
<tr>
<td>21203 02</td>
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<tr>
<td>21203 02A</td>
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<tr>
<td>21203 02C</td>
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</tbody>
</table>

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 l VAPRO

Model no.: 2022802B
Dimensions: 800 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 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:
- 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 l kettle

Electronic control „ECO control“ available as option (see page 151)
ELECTRIC QUICK BOILING KETTLE 80/100 l 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
- 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 2 boiling insets of CNS, 10 mm dia. perforation
216 285 1 pair of lifting hooks
845 026 mixing faucet R ¾"
204 933 measuring stick for 80/100 l kettle

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

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ELECTRIC QUICK BOILING KETTLE 150 l 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
- 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:
216 281 2 boiling insets of CNS, 10 mm dia. perforation
216 285 1 pair of lifting hooks
845 026 mixing faucet R ¾"
204 933 measuring stick for 150 l 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:  
- Inner kettle dia. 500 mm, deep-drawn (made of one piece)  
- 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  
Accessories: drain cock strainer  
Optional accessories:  
- 2 boiling insets of CNS, 10 mm dia. perforation  
- 1 pair of lifting hooks  
- Mixing faucet R 3/4"  
- Measuring stick for 40/60 l kettle  
Electronic control „ECO control” on request

**DIRECT STEAM QUICK BOILING KETTLE 80/100 L**

Model no.: 2012804B  
Dimensions: 800 x 850 x 850 mm  
Description:  
- Inner kettle dia. 630 mm, deep-drawn (made of one piece)  
- 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  
Accessories: drain cock strainer  
Optional accessories:  
- 2 boiling insets of CNS, 10 mm dia. perforation  
- 1 pair of lifting hooks  
- Mixing faucet R 3/4"  
- Measuring stick for 80/100 l kettle  
Electronic control „ECO control” on request
**DIRECT STEAM QUICK BOILING KETTLE 150 l**

Model no.: 2012805B  
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-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  
Accessories:  
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 l VAPRO**

Model no.: 2022807B  
Dimensions: 800 x 850 x 850 mm  
Description: - 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  
- 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  
Heat emission: sensitive: 303W  
Accessories:  
Optional accessories:  
- 845 026 mixing faucet R3/4"  
- 204 020 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 L 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 L kettle
- **Electronic control „ECO control“ available as option (see page 151)**

**Rectangular Quick Boiling Kettles with direct steam operation on request**

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**ELECTRIC RECTANGULAR QUICK BOILING KETTLE 500 L VAPRO**

- **Model no.**: 2022903
- **Dimensions**: 2000 x 850 x 850 mm
- **Description**:
  - Inner kettle dim: 1690 x 665 x 465 mm, material 1.4301 = 304
  - 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
  - 812 780 Bottom grate for 300 L kettle
- **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)

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**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 1/2"  
204 932 measuring stick for 40/60 l kettle  
**Electronic control „ECO control“ available as option (see page 151)**

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**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 l 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:
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: 21,0KW 3 NPE AC 400V
Heat emission:
sensitive: 728W latent: 4160W
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 ½
204 933 measuring stick for 80/100 l kettle
Electronic control „ECO control“ available as option (see page 151)

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

Model no.: 2023008B
Connected load: 21,2KW 3 NPE AC 400V
Electronic control „ECO control“ available as option (see page 151)

ELECTRIC TILTING QUICK BOILING KETTLE 150 l 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:
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: 26,0KW 3 NPE AC 400V
Heat emission:
sensitive: 1050W latent: 6000W
Accessories:
drain cock strainer
Optional accessories:
216 287 2 boiling inset of CNS, 10 mm dia. perforation
216 285 1 pair of lifting hooks
845 027 mixing faucet R ½
204 934 measuring stick for 150 l kettle
Electronic control „ECO control“ available as option (see page 151)
ELECTRIC TILTING QUICK BOILING KETTLE
150 l 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 l
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 toplate with laterall 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 ¾”
- 204 932 measuring stick for 40/60 l kettle

Steam generator and steam trap on site

Electronic control „ECO control” on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 40/60 l
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 L**

**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 ½"
- 204 933 measuring stick for 80/100 l kettle

Steam generator and steam tap on site
Electronic control „ECO control“ on request

**DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 L**

**MOTORIZED TILTING**

Model no.: 2013008B
Connected load: 0,2KW 1 NPE AC 230V
Electronic control „ECO control“ on request

**DIRECT STEAM TILTING QUICK BOILING KETTLE 150 L**

**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 ½"
- 204 934 measuring stick for 150 l kettle

Steam generator and steam tap on site
Electronic control „ECO control“ on request

**DIRECT STEAM TILTING QUICK BOILING KETTLE 150 L**

**MOTORIZED TILTING**

Model no.: 2013010B
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)

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**ELECTRIC PASTA COOKER AL DENTE**

Model no. 1320401

Dimensions: 500 x 700 x 850 mm

Description:
- 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


Accessory: 1 perforated bottom grate

Optional accessories:
- 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)

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ELECTRIC SAUSAGE WARMER 1/1 GN

Model no.: 1320802A
Dimensions: 400 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
- 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:
- 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.

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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:  
- 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: 70kW natural or LP gas, town gas on request  
Heat emission:  
sensitive: 5040W  
latent: 1400W  
Accessories: grill grid  
Optional accessories:  
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 1/1 GN**

Model no. 1360501  
Dimensions: 400 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  
- 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:  
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
- 813001 fat receptacle 15 l
- 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 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
- 201569 as above, 1/2” x 1000 mm
- 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 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 top plate
  - frying surface 440 x 500 mm
Gas equipment:
- atmospheric burner, ignition burner, thermoelectric protection, temperature controller, piezo-ignition, stop cock
Rated load: 7 kW 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

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>20611 01</td>
<td>flat</td>
</tr>
<tr>
<td>20611 02</td>
<td>half flat / half ribbed</td>
</tr>
</tbody>
</table>

Fully ribbed execution on request

GAS GRIDGE 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: 14 kW natural or LP gas, town gas on request
Heat emission:
- sensitive: 4900W
- latent: 5600W
Optional accessories:
- 581 050 1 griddle plate scraper with brush

<table>
<thead>
<tr>
<th>Model no.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>20611 07</td>
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</tr>
<tr>
<td>20611 07 A</td>
<td>half flat / half ribbed</td>
</tr>
</tbody>
</table>

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 70kW
- 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
- 201 861 1 solid plate to cover 1 C-burner only
- 206 007 1 CNS-grid to cover 1 burner

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 70kW
- 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
- 201 861 1 solid plate to cover 1 C-burner only
- 206 007 1 CNS-grid to cover 1 burner
Optima 850

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,
- Housing cpl. made of CNS (1.4301 = 304)
- Completely tight, welded top plate with lateral run-off
- 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, thermostatic protection,
- All-gas-cock, manual ignition and stopcock

Electric roasting and
baking oven: 535 x 670 x 250 mm for GN 2/1
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,
- Housing cpl. made of CNS (1.4301 = 304)
- Completely tight, welded top plate with lateral run-off
- Hob deep drawn (70 mm) to prevent any liquid penetrating into
  the unit and stubborn soil of food
Gas equipment: atmospheric burners, ignition burner, thermostatic 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-cook, 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:  
- 201 861: 1 solid plate to cover C-burner only  
- 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  
- Electric 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-cook, manual ignition and stopcock  
Electric roasting and baking oven: 535 x 670 x 250 mm for GN 2/1  
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: 3 CNS-grids to cover 2 burners  
Optional Accessories:  
- 201 861: 1 solid plate to cover C-burner only  
- 206 007: CNS-grid to cover 1 burner  
- 206 103: 1 CNS-grid GN 2/1  
- 845 756: 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 70kW  
- 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-cook, 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: 70kW  
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:  
- 201 861: 1 solid plate to cover C-burner only  
- 206 103: 1 CNS-grid GN 2/1  
- 202 112: 1 baking tray GN 2/1 (enamelled)  
- 206 007: 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:
201848 1 CNS support for small pots
201860 1 solid top plate to cover 1 C-burner
206107 1 CNS grid to cover 2 burners

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:
201848 1 CNS support for small pots
201860 1 solid top plate to cover 1 C-burner
206107 1 CNS grid to cover 2 burners
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 1
- 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 CNS-grid GN 1½

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: 6510 W, latent: 2940 W
Accessories: 4 cast-iron pot supports (350 x 275 mm)
Optional accessories
202111 1 baking tray GN 1½ (enamelled)
206117 1 CNS-grid GN 1½
201848 1 CNS support for small pots
201860 1 solid top plate to cover 1 C-burner
206107 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-cook, 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)

Optional accessories
- 201 848 1 CNS support for small pots
- 201 860 1 solid plate to cover 1 C-burner
- 206 107 1 CNS-grid to cover 2 burners

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GAS RANGE WITH 6 BURNERS WITH 1½ 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-cook, manual ignition and stop cock

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

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)

Optional accessories
- 202111 1 baking tray GN 1½ (enamelled)
- 206117 1 CNS-grid GN 1½
- 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 RANGE WITH 6 BURNERS WITH 1½ 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 x 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, thermostatic protection, all-gas-cock, manual ignition, press button switch, stop cock, piezo ignition

<table>
<thead>
<tr>
<th>Gas roasting and baking oven:</th>
<th>555 x 540 x 280 mm for GN 1 ½</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated load:</td>
<td>25,5kW, natural or LP gas, town gas on request</td>
</tr>
<tr>
<td>Armatures:</td>
<td>atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control</td>
</tr>
<tr>
<td>Accessories:</td>
<td>1 baking tray GN 1 ½, 1 CNS-grid GN 1 ½</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Optional accessories</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>202111</td>
<td>1 baking tray GN 1 ½ (enamelled)</td>
</tr>
<tr>
<td>206117</td>
<td>1 CNS-grid GN 1 ½</td>
</tr>
<tr>
<td>201848</td>
<td>1 CNS support for small pots</td>
</tr>
<tr>
<td>201860</td>
<td>1 solid plate to cover 1 C-burner</td>
</tr>
<tr>
<td>206107</td>
<td>1 CNS grid to cover 2 burners</td>
</tr>
</tbody>
</table>

**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 x 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, thermostatic protection, temperature controller, piezo-ignition

<table>
<thead>
<tr>
<th>Optional accessories</th>
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<tr>
<td>945 010</td>
<td>splash guard</td>
</tr>
<tr>
<td>581 050</td>
<td>griddle plate scraper with brush</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>21611 01</td>
<td>flat</td>
</tr>
<tr>
<td>21611 02</td>
<td>half ribbed / half flat</td>
</tr>
</tbody>
</table>

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

GAS RANGE WITH SOLID TOP

Model no.: 2063501
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

Model no.: 2063502
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, thermolectric 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:
- 70kW
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: 29000W
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: 15000W
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:
- 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 400V
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 70kW
- 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

<table>
<thead>
<tr>
<th>Gas roasting and baking oven:</th>
<th>555 x 662 x 280 mm for GN 2/1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated load:</td>
<td>70kW</td>
</tr>
<tr>
<td>Armatures:</td>
<td>atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control</td>
</tr>
<tr>
<td>Accessories:</td>
<td>1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1</td>
</tr>
</tbody>
</table>

Rated load: 19.5kW natural or LP gas, town gas on request
Heat emission: sensitive: 6200kW, latent: 2900kW
Accessories: 1 lifting handle
Optional accessories:
206 103
202 112
1 CNS-grid GN 2/1
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

Optional Accessories:
- 845466 foot pedal switch for motorized tilting

---

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

---

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model options</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 01</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 01 A</td>
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<td></td>
</tr>
<tr>
<td>20614 01 B</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 01 C</td>
<td></td>
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<tr>
<td>20614 02</td>
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<tr>
<td>20614 02 A</td>
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<tr>
<td>20614 02 B</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 02 C</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**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:**
- mixing faucet R ½”

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 03</td>
<td>●</td>
<td></td>
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<tr>
<td>20614 03 A</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>20614 03 B</td>
<td>●</td>
<td></td>
<td>●</td>
</tr>
<tr>
<td>20614 03 C</td>
<td>●</td>
<td></td>
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</tr>
</tbody>
</table>

**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:**
- mixing faucet R ½”
- foot pedal switch for motorized tilting

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Pan Bottom of CNS Material No. 1.4301</th>
<th>Double-Walled Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 04</td>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 04 A</td>
<td>●</td>
<td>●</td>
<td>●</td>
</tr>
<tr>
<td>20614 04 B</td>
<td>●</td>
<td></td>
<td>●</td>
</tr>
<tr>
<td>20614 04 C</td>
<td>●</td>
<td></td>
<td>●</td>
</tr>
</tbody>
</table>
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:
- mixing faucet R3/4" 845 027

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Double-Walled Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 05</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 05 B</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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:
- mixing faucet R3/4" 845 027
- foot pedal switch for motorized tilting 845 466

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Double-Walled Lid</th>
</tr>
</thead>
<tbody>
<tr>
<td>20614 06</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20614 06 B</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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, thermo electric 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 1/4, 1 CNS-grid GN 1/4
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
201960 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 warded 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, thermo electric 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 consits 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 panel-led 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, gastronorm 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**

<table>
<thead>
<tr>
<th>Version</th>
<th>Description</th>
<th>OPTIMA Model Numbers</th>
<th>for each 100 mm top plate length</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Wall model with raised rear edge and top plate projection in front</td>
<td>OPTIMA 700, OPTIMA 850</td>
<td>for each 100 mm top plate length</td>
</tr>
<tr>
<td>B</td>
<td>Wall model with raised rear edge and top plate projection on three sides</td>
<td>OPTIMA 700, OPTIMA 850</td>
<td>for each 100 mm top plate length</td>
</tr>
<tr>
<td>C</td>
<td>Free standing Kitchen Island with top plate projection round the block</td>
<td>OPTIMA 700, OPTIMA 850</td>
<td>for each 100 mm top plate length</td>
</tr>
<tr>
<td>D</td>
<td>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.</td>
<td>OPTIMA 700, OPTIMA 850</td>
<td>for each 100 mm top plate length</td>
</tr>
</tbody>
</table>
OptimaMeister appliance line with 3 mm continuous seamless top plate

*Design Award Winner*

**Optional Accessories**

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

Further optional accessories you can find at “Optional Accessories Optima 700/850” on page 147-150. The photos are showing several options.
OptimaMeister appliance line with 3 mm continuous seamless top plate

*Design Award Winner*

**Calculation example**

<table>
<thead>
<tr>
<th>OPTIMA 850</th>
<th>Standard appliances</th>
<th>OptimaMeister 850</th>
</tr>
</thead>
<tbody>
<tr>
<td>€ 3875,—</td>
<td>Electric Deep Fat Fryer London II, width 600 mm</td>
<td>€ 3875,—</td>
</tr>
<tr>
<td>€ 2911,—</td>
<td>Electric Griddle Plate Size I, width 600 mm</td>
<td>€ 2911,—</td>
</tr>
<tr>
<td>€ 5519,—</td>
<td>Gas Range 4-Burner with Electric Baking Oven, width 800 mm</td>
<td>€ 5519,—</td>
</tr>
<tr>
<td>€ 67,—</td>
<td>2 joint filler profiles</td>
<td>€ 1240,—</td>
</tr>
<tr>
<td>€ 12372,—</td>
<td>Continuous, seamless top plate</td>
<td>€ 13545,—</td>
</tr>
</tbody>
</table>

**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:
  - 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 R3/4
  - 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:
  - 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, 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:
  - 216281: 2 boiling insets of CNS, 10 mm dia. perforation
  - 216285: 1 pair of lifting hooks
  - 845026: mixing faucet R3/4
  - 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 l

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
- 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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>Mixing faucet R ½”</td>
</tr>
<tr>
<td>20628 06 B</td>
<td>🟩</td>
</tr>
<tr>
<td>20628 06 C</td>
<td>🟩</td>
</tr>
</tbody>
</table>
GAS RECTANGULAR QUICK BOILING KETTLE 150 l

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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Mixing faucet ¾&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>20629 02 B</td>
<td>✦</td>
<td></td>
</tr>
<tr>
<td>20629 02 C</td>
<td>✦</td>
<td>✦</td>
</tr>
</tbody>
</table>

GAS RECTANGULAR QUICK BOILING KETTLE 225 l

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

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Standard</th>
<th>Mixing faucet ¾&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>20629 01 B</td>
<td>✦</td>
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</tr>
<tr>
<td>20629 01 C</td>
<td>✦</td>
<td>✦</td>
</tr>
</tbody>
</table>
Optima 850

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 | VAPRO

Model no.: 0222802B
Dimensions: 800 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 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
- 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)

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:
- 216288
- 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 l kettle

Electronic control „ECO control“ available as option (see page 151)
ELECTRIC QUICK BOILING KETTLE 80/100 l 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
- 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: 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285: 1 pair of lifting hooks
- 845 026: Mixing faucet R ½"
- 204 934: Measuring stick for 80/100 l kettle

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

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ELECTRIC QUICK BOILING KETTLE 150 l 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
- 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:
- 216 281: 2 boiling insets of CNS, 10 mm dia. perforation
- 216 285: 1 pair of lifting hooks
- 845 026: Mixing faucet R ½"
- 204 934: Measuring stick for 150 l 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**:
  - 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**:
  - 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 L**

- **Model no.**: 2012804B
- **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-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**:
  - 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 l

Model no.: 2012805B
Dimensions: 1000 x 850 x 850 mm
Description: - inner kettle dia. 665 mm, deep-drawn (made of one piece) material 1.4401
- housing compl. 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
- 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
- steam generator and steam tap 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

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 l VAPRO

Model no.: 2022807B
Dimensions: 800 x 850 x 850 mm
Description: - inner kettle dim. 550 x 665 x 465 mm, material 1.4401
- housing compl. 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
- 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: 25,8KW 3 NPE AC 400V
Heat emission: sensitive: 303W 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 l 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 - 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 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 500 l 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 812 780 Bottom grate for 300 l kettle
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 80/100 l 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:
- 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: 21,0KW 3 NPE AC 400V
Heat emission:
sensitive: 728W
latent: 4160W

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 ½
- 204 933
  measuring stick for 80/100 l kettle

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

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

Model no.: 2023008B

- technical execution similar with model no. 2020307B, 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)

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ELECTRIC TILTING QUICK BOILING KETTLE 150 l 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:
- 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: 26,0KW 3 NPE AC 400V
Heat emission:
sensitive: 1050W
latent: 6000W

Accessories:
- drain cock strainer

Optional accessories:
- 216 287
  2 boiling inset of CNS, 10 mm dia. perforation
- 216 285
  1 pair of lifting hooks
- 845 027
  mixing faucet R ½
- 204 934
  measuring stick for 150 l kettle

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 l

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

Model no.: 2013003B
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 TILTING QUICK BOILING KETTLE 80/100 L
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 1/2"
- 204 933 measuring stick for 80/100 l kettle

Steam generator and steam tap on site
Electronic control „ECO control“ on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 80/100 L
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 L
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 cock 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 1/2"
- 204934 measuring stick for 150 l kettle

Steam generator and steam tap on site
Electronic control „ECO control“ on request

DIRECT STEAM TILTING QUICK BOILING KETTLE 150 L
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
**Optima 850**

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**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

<table>
<thead>
<tr>
<th>Gas roasting and baking oven:</th>
<th>555 x 662 x 280 mm for GN 2/1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated load:</td>
<td>7.0kW</td>
</tr>
<tr>
<td>Armatures:</td>
<td>Atmospheric chrome-nickel ribbon burners, thermo electrical protection, piezo-ignition and thermostatic temperature control</td>
</tr>
<tr>
<td>Accessories:</td>
<td>1 baking tray GN 2/1 (enamelled), 1 CNS-grid GN 2/1</td>
</tr>
<tr>
<td>Rated load:</td>
<td>19.5kW natural or LP gas, town gas on request</td>
</tr>
<tr>
<td>Heat emission:</td>
<td>Sensitive: 6200kW, Latent: 2900W</td>
</tr>
<tr>
<td>Accessories:</td>
<td>1 lifting handle</td>
</tr>
</tbody>
</table>

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**Optional accessories:**
- 206 103
- 202 112

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**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**

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**GAS DEEP FAT FRYER PRAG**

- **Model no.** 2060301
- **Dimensions:** 600 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
  - 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:
- 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:
- 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)