| Sausage/vegetable steamer twin with tap 2x GN 1/2		
Model	**SAP Code**	00005199

- Material: Stainless steel
- Indicators: operation and warm-up
- Minimum device temperature [°C]: 30
- Maximum device temperature [°C]: 90
- Number of GN / EN: 2
- GN / EN size in device: GN 1/2
- GN device depth: 150
- Heating location: Under the bottom of the bathtub
- False bottom: Yes
- Standard equipment for device: hinged lid

SAP Code	00005199	**Minimum device temperature [°C]**	30
Net Width [mm]	534	**Maximum device temperature [°C]**	90
Net Depth [mm]	364	**Number of GN / EN**	2
Net Height [mm]	244	**GN / EN size in device**	GN 1/2
Net Weight [kg]	11.42	**GN device depth**	150
Power electric [kW]	2.000	**Drain**	Yes
Loading	230 V / 1N - 50 Hz		

Sausage/vegetable steamer twin with tap 2x GN 1/2		
Model	**SAP Code**	00005199

2025-04-24

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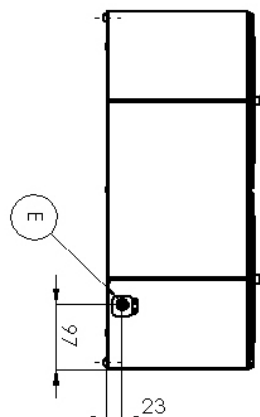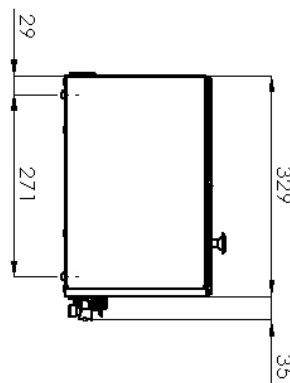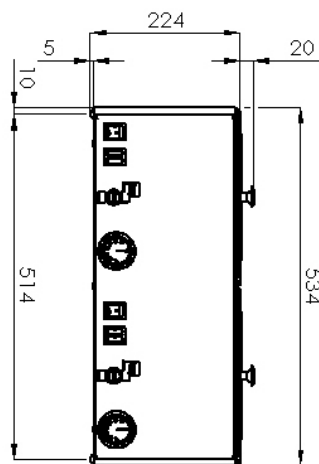
Sausage/vegetable steamer twin with tap 2x GN 1/2		
Model	**SAP Code**	00005199

1 **All-stainless design**
only stainless steel intended for food contact is used
– absolutely rust-proof and non-magnetic design resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2 **Capacity GN 2x1/2150**
extra high capacity
– possibility to heat large quantities of sausages at once

3 **Drain cock with safety lock**
the possibility to drain the bath without the need for complex handling of the device
– easy draining of the water from the tub with the spout

4 **Heaters outside the bath**
heating element under the bottom of the bath
– the body is hidden under the bottom of the tub and cannot be accidentally damaged or injure the operator or burn the food

5 **Warm-up indicator light**
optical possibility to check the status of the device
– the operator immediately knows the on/off, heating/non-heating state of the appliance

6 **Removable / double bottom**
enables the heating of sausages in steam
– there is no leaching of raw material into the water
– the raw material does not crack when cooked in water
– I don't have to heat so much water
– the food retains more of its flavour

7 **Split hinged lid**
the lid remains on the appliance
only the part where I manipulate is open
– less heat loss
– I don't need a space to store the lid
– safer handling

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Sausage/vegetable steamer twin with tap 2x GN 1/2		
Model	**SAP Code**	00005199

1. SAP Code:
00005199

2. Net Width [mm]:
534

3. Net Depth [mm]:
364

4. Net Height [mm]:
244

5. Net Weight [kg]:
11.42

6. Gross Width [mm]:
450

7. Gross depth [mm]:
575

8. Gross Height [mm]:
330

9. Gross Weight [kg]:
13.50

10. Device type:
Electric unit

11. Construction type of device:
Table top

12. Material:
Stainless steel

13. Power electric [kW]:
2.000

14. Loading:
230 V / 1N - 50 Hz

15. Standard equipment for device:
hinged lid

16. Number of GN / EN:
2

17. GN / EN size in device:
GN 1/2

18. GN device depth:
150

19. Minimum device temperature [°C]:
30

20. Maximum device temperature [°C]:
90

21. Protection of controls:
IPX4

22. Drain:
Yes

23. Indicators:
operation and warm-up

24. Heating location:
Under the bottom of the bathtub

25. False bottom:
Yes

26. Cross-section of conductors CU [mm²]:
0,5