

# Technical data sheet



## Product features

### High-capacity boiling kettle electric indirect 300 l

<b>Model</b>	<b>SAP Code</b>	00019624
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- Device type: Electric unit
- Device heating type: Indirect
- Steam pressure regulation: Automatic - the pressure switch regulates the performance of the device
- Filling: Mechanical cock
- Jacket filling: Semi-automatic
- Drain valve diameter: 2"
- Basin volume [l]: 300
- Usable volume [l]: 280

<b>SAP Code</b>	00019624	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	1400	<b>Basin volume [l]</b>	300
<b>Net Depth [mm]</b>	928	<b>Usable volume [l]</b>	280
<b>Net Height [mm]</b>	900	<b>Device heating type</b>	Indirect
<b>Net Weight [kg]</b>	238.00	<b>Steam pressure regulation</b>	Automatic - the pressure switch regulates the performance of the device
<b>Power electric [kW]</b>	32.000		

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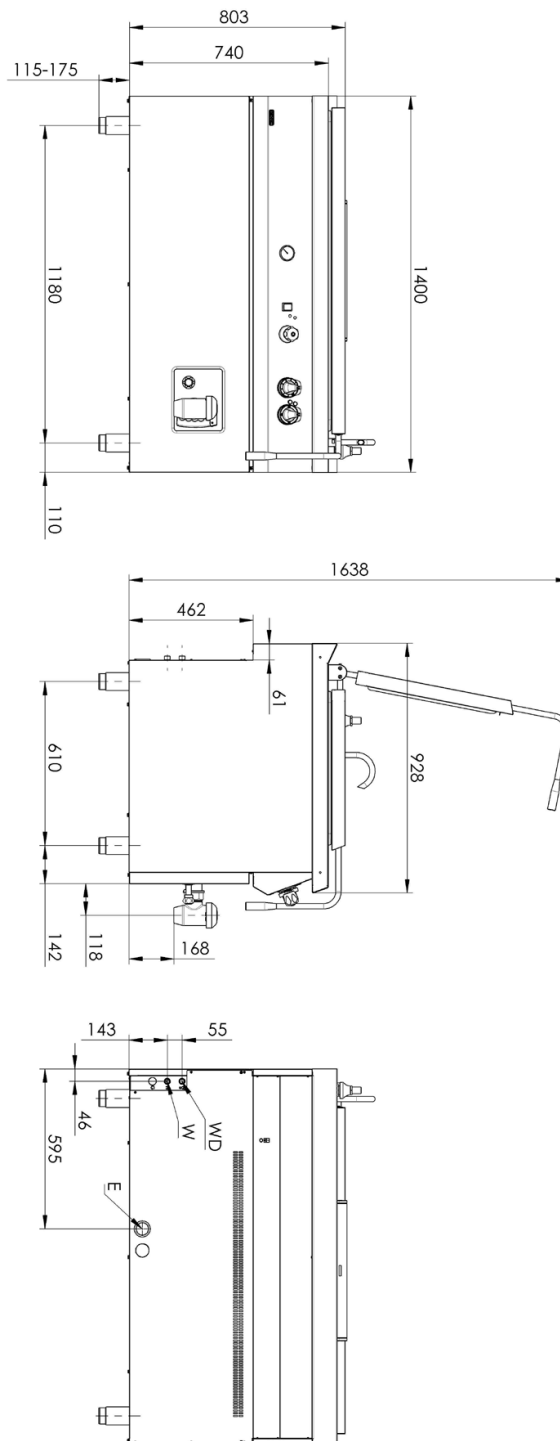
Technical drawing

## High-capacity boiling kettle electric indirect 300 l

Model

SAP Code

00019624



E - přívod napětí 400V  
WD - přívod vody do duplikátoru  
W - přívod vody

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## Product benefits

### High-capacity boiling kettle electric indirect 300 l

Model

SAP Code

00019624

1

#### Top cover in front panel design

thanks to the design, the lines of the front panel and the lid are unified, the designed design allows easy maintenance by the user

- thanks to the design, the condensate is drawn to the back of the lid, eliminating the risk of scalding the operator with hot condensate; the user saves time and energy when maintaining the product

2

#### Ergonomic extended handle

even people of smaller stature can comfortably lift the lid to the fully open state

- the operator will not be scalded by steam when the lid is raised to the fully open position.

3

#### Sloped bottom for the sink

the entire volume of the container will flow out without the need to carry the food to the sink

- no residual puddles on the bottom of the cooking vessel; eliminates losses when food is poured out of the cooking vessel

4

#### Reinforced bottom without deformations

thanks to the reinforcements in the intermediate shell, the service life of the duplicator is extended, there is no deformation due to heat and expansion of the material

- several times longer life of the cooking vessel, where the reinforcements prevent tearing or deformation; the user does not have to replace the product with a new one after years of use, thus saving costs

5

#### Spill-resistant design controls

ergonomically comfortable, preventing water from entering the device

- due to the sufficient coverage of the controls, water does not leak into the device, thus prolonging the life of the control or eliminating the potential risk of leakage into the functional components of the device

6

#### Lines in the container

the operator knows at a glance how much food is inside the cooking vessel

- time-saving for the product operator when filling water or measuring the total quantity of food to be prepared

7

#### Duplicator automatic venting

thanks to the integrated pressure switch, the pressure in the intermediate casing is automatically regulated

- the user can concentrate on food preparation or ingredients as he does not have to monitor the pressure in the intermediate vessel.

8

#### Rotatable filling arm

convenient filling of the duplicator container, the hanger is used for maintenance and cleaning of the cooking container

- convenient filling and cleaning of the cooking vessel, but the hanger does not interfere with the cooking vessel, thanks to its position on the top plate

9

#### Integrated waste overflow

condensed water drains directly from the top plate

- elimination of the risk of the operator slipping on the wet floor; excess liquids are drained directly into the central waste and not in front of or under the equipment

10

#### Molded top plate

easier operation and cleanability, water does not flow over the edge on controls and service the top plate retains its stiffness without deformation over time due to use

- operator safety when using the product, hygiene and strength of the equipment

11

#### Integrated waste overflow

the operator can check the pressure in the intermediate casing

- the operator receives real-time information about the pressure in the intermediate layer and thus checks the correctness of the function and the efficiency of the energy used

12

#### A pre-prescribed upper lid with a lifting mechanism

lid holds open in different positions

- when partially opened, there is no large heat loss and thus energy savings are achieved

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## Technical parameters

### High-capacity boiling kettle electric indirect 300 l

<b>Model</b>	<b>SAP Code</b>	00019624
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**1. SAP Code:**

00019624

**2. Net Width [mm]:**

1400

**3. Net Depth [mm]:**

928

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

238.00

**6. Gross Width [mm]:**

1435

**7. Gross depth [mm]:**

1030

**8. Gross Height [mm]:**

1085

**9. Gross Weight [kg]:**

248.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Stationary

**12. Power electric [kW]:**

32.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Exterior color of the device:**

Stainless steel

**16. Material:**

AISI 304 top plate and cladding

**17. Indicators:**

operation and warm-up

**18. Drain valve diameter:**

2"

**19. Worktop type:**

Molded - comfortable cleaning maintenance

**20. Worktop material:**

AISI 304

**21. Worktop Thickness [mm]:**

2.00

**22. Surface finish:**

polished stainless steel

**23. Device heating type:**

Indirect

**24. Basin volume [l]:**

300

**25. Volume capacity of the container [l]:**

300.00

**26. Maximum device temperature [°C]:**

100

**27. Minimum device temperature [°C]:**

30

**28. Service accessibility:**

Trough the frontal panel

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## Technical parameters

### High-capacity boiling kettle electric indirect 300 l

**Model**

**SAP Code**

00019624

**29. Safety element:**

manometer  
long handle

**30. Safety thermostat:**

Yes

**31. Safety thermostat up to x ° C:**

150

**32. Adjustable feet:**

Yes

**33. Bottom thickness:**

2.50

**34. Bottom material:**

AISI 316

**35. Type of pan:**

Fixed

**36. Usable volume [l]:**

280

**37. Filling:**

Mechanical cock

**38. Jacket filling:**

Semi-automatic

**39. Basin shape:**

Practically shaped bathtub spout to minimize spillage

**40. Steam pressure regulation:**

Automatic - the pressure switch regulates the performance of the device

**41. Type of drain valve:**

conical

**42. Overflow:**

Yes

**43. Manometer:**

Yes

**44. Water filling type:**

Cold

**45. Cross-section of conductors CU [mm<sup>2</sup>]:**

16

- Výkon (kW): 6,6-9 (230 V); 11-15 (400 V)

**46. Water supply connection:**

1/2"