

Technical data sheet

Product features



Sausage/vegetable steamer with tap GN 1/2

Model	SAP Code	00005200
WEV 12	A group of articles - web	Sausage warmers



- 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	00005200	Minimum device temperature [°C]	30
Net Width [mm]	269	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]	6.00	GN device depth	150
Power electric [kW]	1.000	Drain	Yes
Loading	230 V / 1N - 50 Hz		

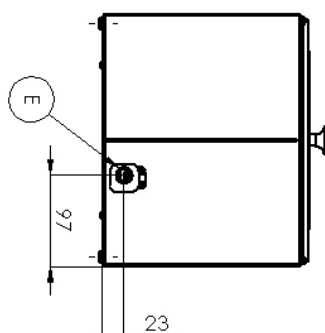
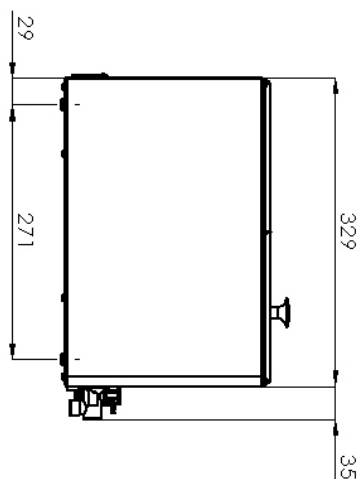
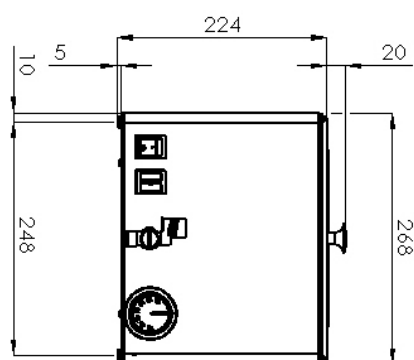
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Technical drawing



Sausage/vegetable steamer with tap GN 1/2

Model	SAP Code	00005200
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Product benefits

Sausage/vegetable steamer with tap GN 1/2

Model	SAP Code	00005200
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1 All-stainless design
only stainless steel intended for food contact is used

2 Capacity GN 1/2150
large capacity

3 Drain cock with safety lock
the possibility to drain the bath without the need for complex handling of the device

4 Heaters outside the bath
heating element under the bottom of the bath

5 Warm-up indicator light
optical possibility to check the status of the device

6 Removable / double bottom
enables the heating of sausages in steam

7 Split hinged lid
the lid remains on the appliance
only the part where I manipulate is open

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Technical parameters

Sausage/vegetable steamer with tap GN 1/2

Model	SAP Code	00005200
WEV 12	A group of articles - web	Sausage warmers

1. SAP Code:

00005200

2. Net Width [mm]:

269

3. Net Depth [mm]:

364

4. Net Height [mm]:

244

5. Net Weight [kg]:

6.00

6. Gross Width [mm]:

310

7. Gross depth [mm]:

450

8. Gross Height [mm]:

330

9. Gross Weight [kg]:

6.98

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Material:

Stainless steel

13. Power electric [kW]:

1.000

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