

Technical data sheet

Product features



Sausage/vegetable steamer 2x GN 1/2

Model	SAP Code	00005197
WE 11	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	00005197	Minimum device temperature [°C]	30
Net Width [mm]	534	Maximum device temperature [°C]	90
Net Depth [mm]	329	Number of GN / EN	2
Net Height [mm]	244	GN / EN size in device	GN 1/2
Net Weight [kg]	11.00	GN device depth	150
Power electric [kW]	2.000	Drain	No
Loading	230 V / 1N - 50 Hz		

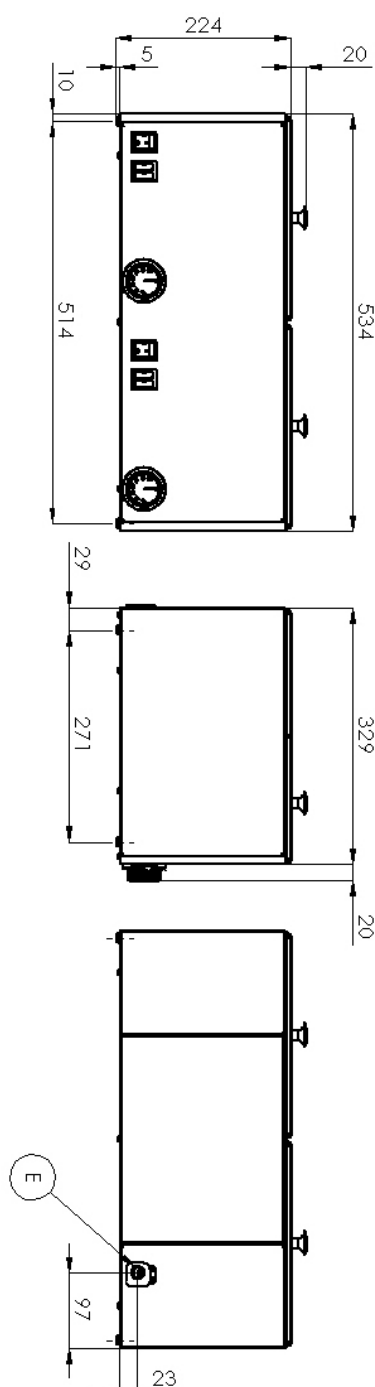
Technical data sheet

Technical drawing



Sausage/vegetable steamer 2x GN 1/2

Model	SAP Code	00005197
WE 11	A group of articles - web	Sausage warmers



Technical data sheet



Product benefits

Sausage/vegetable steamer 2x GN 1/2

Model	SAP Code	00005197
WE 11	A group of articles - web	Sausage warmers

1 All-stainless design
only stainless steel intended for food contact is used

2 Capacity 2xGN 1/2150
large capacity

3 Heaters outside the bath
topné těleso pod dnem vany smazat
těleso není v kontaktu s ohřívanou potravinou

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

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

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

Technical data sheet

Technical parameters



Sausage/vegetable steamer 2x GN 1/2

Model	SAP Code	00005197
WE 11	A group of articles - web	Sausage warmers

1. SAP Code:

00005197

2. Net Width [mm]:

534

3. Net Depth [mm]:

329

4. Net Height [mm]:

244

5. Net Weight [kg]:

11.00

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:

No

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