

CATERING RANGE KETTLE 235L GAS

BAIN-MARIE - HW/CW SUPPLY



Characteristics

External dimensions : 1000 X 1000 X 900
 Top in brushed 18.10 food grade stainless steel
 Top thickness : 3 mm
 body 1 mm in brushed stainless steel
 Structure : 2 mm in stainless steel
 Base feet made of composite of 150 adjustable in height
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw

Top

1 mm stainless steel double lid
 equipment with echtermann hinge
 Tank and double layer in stainless steel 18.10
 welded on the top
 2mm thickness for the ferrule and 3mm for the bottom
 Dimensions : 640x620x600
 net capacity : 235 l.
 Power: 22 kW
 Lid handle with insulated end
 HW/CW feeding by fixed tap
 controlled on the front by 1/4 turn tap
 with ceramic components
 Drain Valve 40/49 with retractable handle
 Removable strainer with level indication
 Heating by gas ramps
 Control by gas valve
 Security pilot and thermocouple
 Control by electronic card
 Sequential regulation
 Double skin with safety valve (0.5bar)
 Electronic regulation of the water level into the double skin
 Electric ignition

Options :

removable perforated lining for 235 l kettle (X294002)
 thermostatic regulation by digital control panel on gas or electric bm (X294006)
 offset drain pipe (X901802)
 316l stainless steel kettle (X904001)

GAS

Gas power : 22kW

Gas connection : 20/27 MALE TAPERING

Gas appliances complying with standard NF EN 203.EN 437

Gas Directive 90/396 / EEC

ELECTRIC

Electric power : 0.25kW

Elec Réserve : - Elec fitting : 230V SINGLE

Electrical devices standard to the norm EN 60-335

WATER/AIR

Hot water fitting :15/21 FEMALE FLEX



Cold water fitting :15/21 FEMALE FLEX



Connection soft water :15/21 FEMALE FLEX