



For boiling, steaming, frying, braising, simmering as well as pressureless cooking and pressure cooking for shorter cooking times. For cooking meat, quick-fried meat, egg products, fish, milk products and side dishes.

Product Advantages:

- Housing made completely of stainless steel.
- Tightly welded top plate with lateral drain channels for easy cleaning.
- Pressure reduction system OptimaExpress.
- Fast pressure release system OpenExpress.
- Core temperature probe as standard.
- ERGO CONTROL operating concept.

Installation requirements:

- Electrical supply provided by customer.



Technical Data:

Width x Height x Depth (mm)	1300 x 700 x 850
Effective area	1
Dim.: effect. Area (mm)	700 x 300 x 540
Nominal capacity (L):	111
Nominal fill quantity (L):	96
Connected load (elect.) (kW):	19.2
Voltage (V) / EC:	415 3 phase AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50
Standard gas pressure (mbar)	20
Natural gas	
Standard gas pressure (mbar)	30 (DE), 50 (EU)
Liquid gas	
Net weight (kg):	310
Gross weight (kg):	345
Heat emission latent (W):	5840
Heat emission sensitive (W):	6570
Type of protection:	IPX5

