

Boiling kettle E113L





Volume: 113 litresUsable volume: 102 litres



▶ Indirect heating

 Automatic water level check in intermediate casing



Description

For catering, mass catering and large professional kitchens, this electric cooking pot is ideal for preparing large quantities of food – from soups to stews and even side dishes such as potatoes, pasta or rice.

Features

- Power load:
- Material:
- Height-adjustable feet:
- Important information:
- Control unit:
- Water connection:
- Content:
- Useful content:
- Available on request:
- Series:
- Control lamp:
- Height adjustable:
- Size kettle:
- Heating type:
- Properties:

16 kW | 400 V | 50/60 Hz Stainless steel Yes -Toggle Connection valve for hot and cold water Ø 10 mm 113 litre(s) 102 litre(s) Cooking pot for steam heating -ON/OFF Heat up Water filling level 850 mm to 900 mm Ø 600 mm | Height: 415 mm Indirect Automatic water level check in the intermediate jacket

• Continue on the next page





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• Properties:

- Drain cock:
- Material boiler:
- Temperature control:
- Operating mode:
- Equipment connection:
- Size:
- Weight:

Automatic shutdown in case of malfunction Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar) Electrical heating thanks to cast case "Incoloy 800" resisters made of a special alloy Mixer tap for cold and warm water Including: strainer Yes Stainless steel 2 levels Thermostatic Electro 3 NAC W 800 x D 900 x H 900 mm 143 kg







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