

Easy

The classic tilting kettle

Volume

Available in 40, 60, 80, 100,
120, 150, 200, 250 and 300

L



Highlights

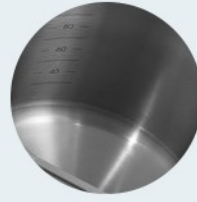


Unheated top

Energy saving and user friendly

The upper rim of the kettle is unheated and insulated. This reduces heat radiation and saves energy, also minimizing the risk of burn to the operator.

This design also ensures that the food does not burn in the kettle spout when the kettle is emptied, which would reduce the quality of the food and cause cleaning to take longer.



No joints in the food area

No joints for better hygiene and easier cleaning

A kettle bowl made from strong sheet material with fullwelded joints in and around the food, maximizes hygiene cleaning and raises the durability of the kettle.



Ergonomic lid design

Easy, ergonomically and safe, opening away from rising steam.

The lid is easily opened using the ergonomically designed lid arm. During opening, the lid is moved backwards so that it is not in the way, whilst opening the lid.

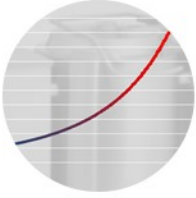
A gas spring helps the user to lift the lid, reducing the effort required to a minimum.



High efficiency

Low heat emission saves energy and improves conditions around the kettle

A high insulation of the kettles steam chamber makes the kettle extremely efficient with effectiveness up to 97%. This gives a better temperature in the kitchen, saves resources and money when using the kettle.



Fast heating

Short reaction times and less wasted energy

A special steam generator means that the kettle can be used with only a small amount of water around the heating elements. This speeds up heating and reaction times and reduces energy wastage.



Cold water tap

Easy and safe operation

The tap makes it quick and easy to fill the kettle with water for cooking and cleaning.



Heating power control by dial

Easy control of the heating power

The heating power is easily controlled by using the dial.



Sturdy bowl in acid-proof stainless steel

High quality steel for safe production

All kettles have an inner bowl of acid-proof stainless steel for better protection against sour food.



Litre markings

Volume marks in the bowl

The kettle bowl has litre markings etched into the surface of the kettle. This makes it easy to read the amount of product in the kettle.



Hinged lid in stainless steel

Sturdy and easy to clean

The kettles have a hinged lid in stainless steel. All kettles with a stirrer are fitted with a practical inspection hatch and associated lid as standard.

This is used when adding ingredients while the stirrer is operating, e.g. when thickening and is indispensable in most kitchens.

Accessory



GN-support

Shelf for GN-containers under the spout of the tilted kettle

The GN-containers can be placed on the shelf and when the kettle is tilted the GN-support is following so splashing and lifting is avoided. The arm for the GN-support is mounted in the spout and the movable shelf just hung in.

By turning the shelf it can be used as a support for filling the kettle.



Cooling with water

Easy cooling with tap water

For chilling in the kettle, jacket chilling is available. Water is fed through the steam jacket, where it chills the content of the kettle and afterwards drained via the floor grate.

This is a simple way of chilling, but the water consumption is relatively high and the chilling effect depends on the temperature of the water.



Butterfly valve

Hygienic connection for pumps

The sanitary butterfly valve is fitted to the front of the kettle, enabling liquid products to be pumped out of the kettle through this valve. This makes emptying quick and easy.

If an elbow is fitted, the valve can also be used as a drain valve.

The valve can be disassembled for cleaning purposes.

The butterfly valve is available in 2" or 3" versions with an ISO Clamp, DS or SMS connection.



Spray gun

Easy cleaning of the kettle

This solid spray gun is designed for cleaning the kettle. The robust design of the spray gun increases the longevity. The spray can easily be set from concentrated to wide.

The spray gun is fitted to a hose, which is supplied from a separate mixing tap.



Sieve plate

Safe draining

The sieve plates are practical aids when emptying the kettles. They are easily fitted to the kettle's spout, where it will remain while the kettle is emptied.

The sieve plate is used when water in the kettle is to be drained from potatoes, pasta, etc.



Pouring plate

Controls the pouring

The pouring plates are practical aids when emptying the kettles. They are easily fitted to the kettle's spout, where it will remain while the kettle is emptied.

The pouring plate is used for controlling the emptying of liquids.



Measuring rod

Measuring the content

The measuring rod is suspended over the lip of the kettle and is a practical aid when measuring the kettle contents.

A fine scale makes an accurate measurement possible.



Tool trolley

Storage and transport for accessory

The tool trolley is used to store loose accessories for up to two kettles such as the stirrer, cleaning tool and sieve plate.

The trolley is made of stainless steel and has three castors for easy handling.



Wallbracket for accessory

For storage of the tool and accessory

The wall bracket of stainless steel is used for storage of the stirring tool and other accessory.

A bracket has space for the standard accessory for one kettle.



Embedding fixtures

Sturdy mounting of the kettle

The fixture is embedded into the floor and the pillars are then secured directly to the fixture. Embedding fixtures are an alternative to securing the kettle using bolts.

The fixtures are supplied complete with distance keepers.



Separate bearing

Space saving mounting

This is a fitting for attaching the kettle's supporting shaft and replaces a supporting pillar. A separate bearing is fitted to anything which can support the weight of the kettle, such as an existing pillar, other equipment or a wall.

The solution is ideal when replacing part of a series of kettles.



Inspection hatch

Look at the content or add ingredients without lifting the lid

This is used when adding ingredients while the lid is closed. With the inspection hatch comes a small lid, that makes it possible to close the kettle and avoid a loss of energy.

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