Tilting boiling pan indirect steam heating



THICK SOUPS
THIN SOUPS
BOILED FOODS
BROTHS
CUSTARDS
PUDDINGS
DAIRY BASED PRODUCTS

PROFESSIONAL CATERING EQUIPMENT

EASYBASKETT is a functional boiling cooking machine that is easy to use, ideal for cooking large quantities of food, even foods with high acidity. In the indirect versions, the jacket system prevents products from sticking to the bottom and walls of the container during cooking.

THE POTENTIAL OF FIREX TILTING KETTLES

The main construction features of these machines for professional catering and, especially, the use of quality materials guarantee high performance and maximum versatility. With this type of tilting kettles you can cook even large amounts of food without the products sticking to the bottom or walls.

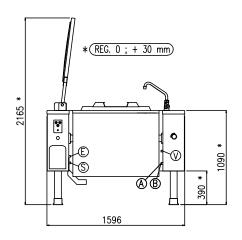
Heating type	indirect steam	
Capacity (L)	220	
Surface (dmq)	-	
Gas connection (Ø)	-	
Electric connection (V/~/Hz)	1N+PE AC 230V 50/60 Hz	

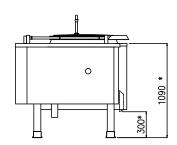
Width (mm)	1596
Depth (mm)	1310
Height (mm)	1090
Gas power (Mj/hr)	-
Electric power (kW)	0.2

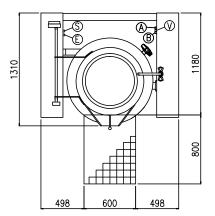
boiling | braising | pasteurising | tilting | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying











E	Potenza assorbita	Elektrische Leistung	.20 (kW)	
	Electric power	Puissance électrique		
E	Collegamento Elettrico	Elektrische Verbindung	200 2407 11 50/6011-	
	Electric connection	Connexion électrique	220-240V 1N ~ 50/60Hz	
V	Allacciamneto Vapore	Dampfanschluss	1"	
	Steam connection	Connexion vapeur		
S	Scarico Condensa	Kondenswasserablauf	3/4"	
	Condensate drain	Sortie du condenseur		
Α	Allacciamento Acqua Calda	Warmwasseranschluss	0/41	
	Hot water inlet	Raccordement eau chaude	3/4"	
В	Allacciamento Acqua Fredda	Katlwasseranschluss	0/4!!	
	Cold water inlet	Raccordement eau froide	3/4"	

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