

COOKING KETTLE WITH STIRRER



Versatile cooking pot with agitator for blending, stirring, cooking food, cosmetic emulsions, creams, sugar pastes and more.

An indispensable piece of equipment for the professional kitchen, designed with the needs of high-end chefs in mind. It combines innovative technology and high quality materials to deliver unsurpassed results in a wide range of dishes. Allows you to cook, boil, concentrate or mix quality products.

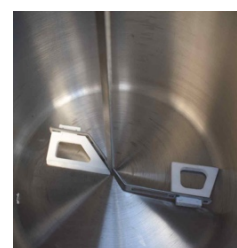
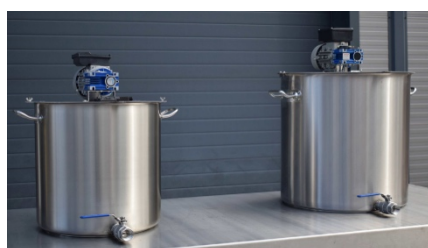
To process next products

broths, sauces, incl. Bechamel, preserves, jams, creams, caramel and many others.

The kettle is offered in two versions – «economy» and «premium». The economy version includes a working tank, a mixing device for liquid products with scrapers, a safety grid of a sectional-opening hatch (1/3).

The premium version is equipped with: reinforced shaft and gear for the possibility of processing dense and viscous products; sectional-opening hatch (1/2) for ensuring access to the mixer and cleaning the installation without removing the entire cover; with a safety sensor for hatch opening. In both versions, the outlet valve is installed in the lower part of the working container for unloading the product.

The kettle is made of polished food-grade stainless steel (internal surface - RA ≤ 1.6 μm). Manufactured in the EU to high safety standard.



	50 l	100 l
Power, kW	0,12	0,18/0,25
Outlet valve diameter, inches	1	1
Dimensions, LxWxH, mm	465x534x581	592x587x691
<i>Power supply: 1 ph, 230 Volt/ 50 Hz</i>		