Technical data sheet

Product features

High-capacity boiling kettle gas indirect 200 l 230 V / 1N		
Model	**SAP Code**	00019666
BIQ 90/100 200 G	**A group of articles - web**	Boiling kettles



- Device type: Gas unit
- Device heating type: Indirect
- Ignition: Electric
- Steam pressure regulation: Automatic - the pressure switch regulates the performance of the device
- Filling : Mechanical cock
- Jacket filling: Semi-automatic
- Drain valve diameter: 2”
- Basin dimensions [mm x mm x mm]: 760x540x440/490
- Basin volume [l]: 200
- Usable volume [l]: 183

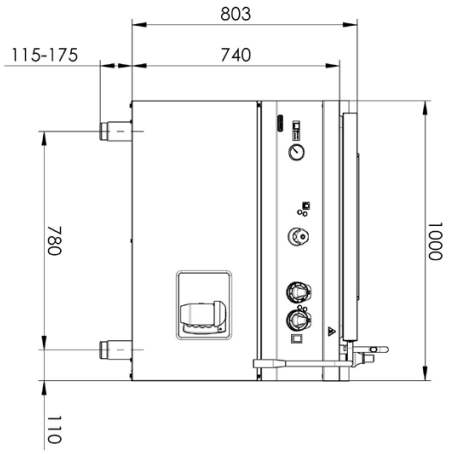
SAP Code	00019666	**Power gas [kW]**	24.000
Net Width [mm]	1000	**Type of gas**	Natural gas, propane butane
Net Depth [mm]	928	**Basin volume [l]**	200
Net Height [mm]	900	**Usable volume [l]**	183
Net Weight [kg]	193.00	**Basin dimensions [mm x mm x mm]**	760x540x440/490
Power electric [kW]	0.023	**Device heating type**	Indirect
Loading	230 V / 1N - 50 Hz	**Steam pressure regulation**	Automatic - the pressure switch regulates the performance of the device

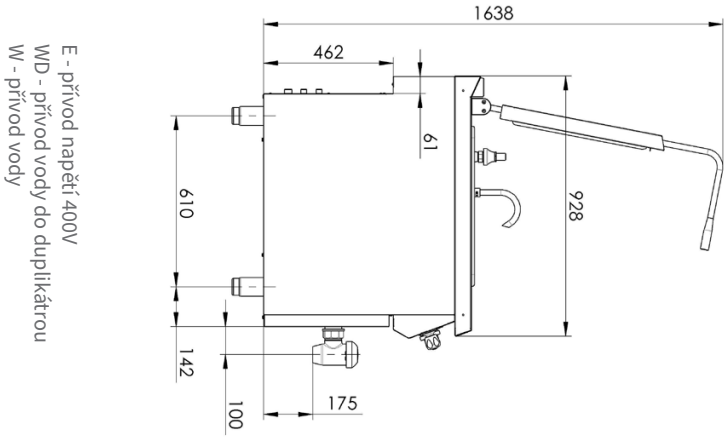
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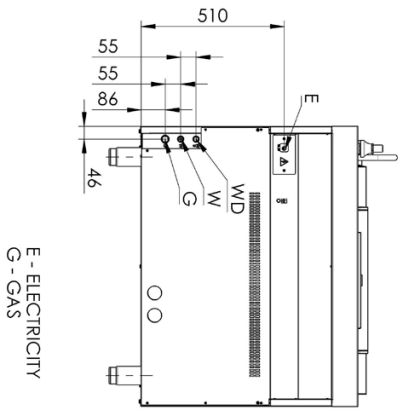
Technical data sheet

Technical drawing

High-capacity boiling kettle gas indirect 200 l 230 V / 1N		
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Product benefits

High-capacity boiling kettle gas indirect 200 l 230 V / 1N		
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1 **Top cover in front panel design**

thanks to the design, the lines of the front panel and the lid are unified, the designed design allows easy maintenance by the user

- thanks to the design, the condensate is drawn to the back of the lid, eliminating the risk of scalding the operator with hot condensate; the user saves time and energy when maintaining the product

2 **Ergonomic extended handle**

even people of smaller stature can comfortably lift the lid to the fully open state

- the operator will not be scalded by steam when the lid is raised to the fully open position.

3 **Sloped bottom for the sink**

the entire volume of the container will flow out without the need to carry the food to the sink

- no residual puddles on the bottom of the cooking vessel; eliminates losses when food is poured out of the cooking vessel

4 **Reinforced bottom without deformations**

thanks to the reinforcements in the intermediate shell, the service life of the duplicator is extended, there is no deformation due to heat and expansion of the material

- several times longer life of the cooking vessel, where the reinforcements prevent tearing or deformation; the user does not have to replace the product with a new one after years of use, thus saving costs

5 **Spill-resistant design controls**

ergonomically comfortable, preventing water from entering the device

- due to the sufficient coverage of the controls, water does not leak into the device, thus prolonging the life of the control or eliminating the potential risk of leakage into the functional components of the device

6 **Lines in the container**

the operator knows at a glance how much food is inside the cooking vessel

- time-saving for the product operator when filling water or measuring the total quantity of food to be prepared

7 **Duplicator automatic venting**

thanks to the integrated pressure switch, the pressure in the intermediate casing is automatically regulated

- the user can concentrate on food preparation or ingredients as he does not have to monitor the pressure in the intermediate vessel.

8 **Rotatable filling arm**

convenient filling of the duplicator container, the hanger is used for maintenance and cleaning of the cooking container

- convenient filling and cleaning of the cooking vessel, but the hanger does not interfere with the cooking vessel, thanks to its position on the top plate

9 **Integrated waste overflow**

condensed water drains directly from the top plate

- elimination of the risk of the operator slipping on the wet floor; excess liquids are drained directly into the central waste and not in front of or under the equipment

10 **Molded top plate**

easier operation and cleanability, water does not flow over the edge on controls and service
the top plate retains its stiffness without deformation over time due to use

- operator safety when using the product, hygiene and strength of the equipment

11 **Integrated waste overflow**

the operator can check the pressure in the intermediate casing

- the operator receives real-time information about the pressure in the intermediate layer and thus checks the correctness of the function and the efficiency of the energy used

12 **A pre -prescribed upper lid with a lifting mechanism**

lid holds open in different positions

- when partially opened, there is no large heat loss and thus energy savings are achieved

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Technical parameters

High-capacity boiling kettle gas indirect 200 l 230 V / 1N		
Model	**SAP Code**	00019666
BIQ 90/100 200 G	**A group of articles - web**	Boiling kettles

1. **SAP Code:**
   00019666
2. **Net Width [mm]:**
   1000
3. **Net Depth [mm]:**
   928
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   193.00
6. **Gross Width [mm]:**
   1035
7. **Gross depth [mm]:**
   1030
8. **Gross Height [mm]:**
   1085
9. **Gross Weight [kg]:**
   201.00
10. **Device type:**
    Gas unit
11. **Construction type of device:**
    Stationary
12. **Power electric [kW]:**
    0.023
13. **Loading:**
    230 V / 1N - 50 Hz
14. **Power gas [kW]:**
    24.000
15. **Ignition:**
    Electric
16. **Type of gas:**
    Natural gas, propane butane
17. **Protection of controls:**
    IPX4
18. **Exterior color of the device:**
    Stainless steel
19. **Material:**
    AISI 304 top plate and cladding
20. **Indicators:**
    operation and warm-up
21. **Drain valve diameter:**
    2"
22. **Worktop type:**
    Molded - comfortable cleaning maintenance
23. **Worktop material:**
    AISI 304
24. **Worktop Thickness [mm]:**
    2.00
25. **Surface finish:**
    polished stainless steel
26. **Device heating type:**
    Indirect
27. **Basin volume [l]:**
    200
28. **Basin dimensions [mm x mm x mm]:**
    760x540x440/490

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29. Volume capacity of the container [l]:
200.00

30. Maximum device temperature [°C]:
100

31. Power control type:
2

32. Service accessibility:
Trough the frontal panel

33. Safety element:
manometer
safety fitting
safety thermostat

34. Safety thermocouple:
Yes

35. Safety thermostat:
Yes

36. Adjustable feet:
Yes

37. Bottom thickness:
2.50

38. Bottom material:
AISI 316

39. Type of pan:
Fixed

40. Usable volume [l]:
183

41. Filling :
Mechanical cock

42. Jacket filling:
Semi-automatic

43. Basin shape:
Practically shaped bathtub spout to minimize spillage

44. Steam pressure regulation:
Automatic - the pressure switch regulates the performance of the device

45. Type of drain valve:
conical

46. Overflow:
Yes

47. Manometer:
Yes

48. Water filling type:
Cold

49. Connection to a ball valve:
1/2

50. Water supply connection:
1/2”

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