Technical data sheet

Product features

Sausage/vegetable steamer GN 1/2 230 V / 1N		
Model	**SAP Code**	00005198
WE 12	**A group of articles - web**	Sausage warmers



- Material: Stainless steel
- Indicators: operation and warm-up
- Minimum device temperature [°C]: 30
- Maximum device temperature [°C]: 90
- Number of GN / EN: 1
- GN / EN size in device: GN 1/2
- GN device depth: 150
- Heating location: Under the bottom of the bathtub
- False bottom: Yes
- Standard equipment for device: hinged lid

SAP Code	00005198	**Minimum device temperature [°C]**	30
Net Width [mm]	269	**Maximum device temperature [°C]**	90
Net Depth [mm]	329	**Number of GN / EN**	1
Net Height [mm]	244	**GN / EN size in device**	GN 1/2
Net Weight [kg]	6.00	**GN device depth**	150
Power electric [kW]	1.000	**Drain**	No
Loading	230 V / 1N - 50 Hz		

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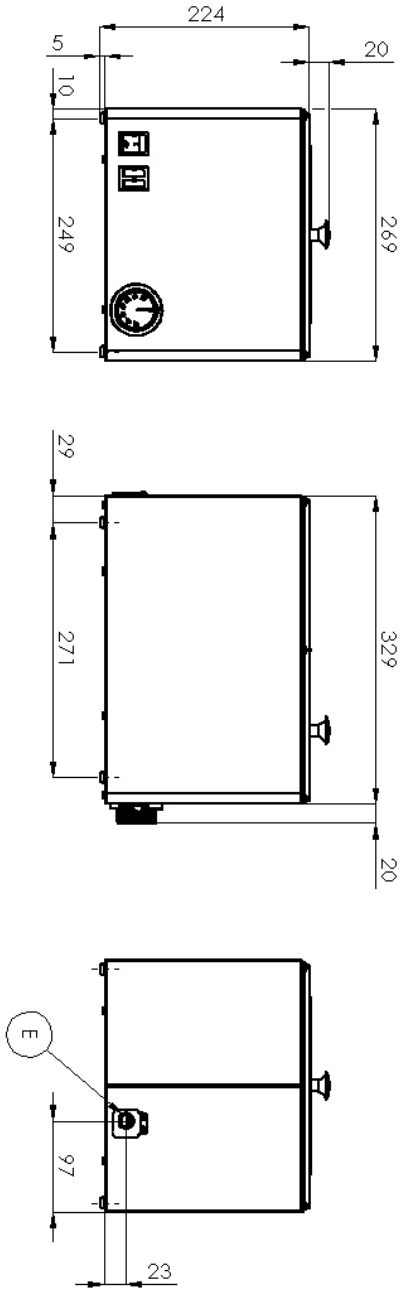
Technical drawing

Sausage/vegetable steamer GN 1/2 230 V / 1N		
Model	**SAP Code**	00005198
WE 12	**A group of articles - web**	Sausage warmers



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Product benefits

Sausage/vegetable steamer GN 1/2 230 V / 1N		
Model	**SAP Code**	00005198
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1

All-stainless design

only stainless steel intended for food contact is used

- absolutely rust-proof and non-magnetic design resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2

Capacity GN 1/2150

large capacity

- possibility to heat large quantities of sausages at once

3

Heaters outside the bath

topné těleso pod dnem vany smazat
těleso není v kontaktu s ohřívanou potravinou

- the body is hidden under the bottom of the tub and cannot be accidentally damaged or injure the operator or burn the food
- the heating element is not contaminated
- easier cleaning of the basin

4

Warm-up indicator light

optical possibility to check the status of the device

- the operator immediately knows what state the appliance is in on/off, heating/not heating

5

Removable / double bottom

enables the heating of sausages in steam

- there is no leaching of raw material into the water
- the raw material does not crack when cooked in water
- I don’t have to heat so much water
- the food retains more of its flavour

6

Split hinged lid

the lid remains on the appliance
only the part where I manipulate is open

- less heat loss
- I don’t need a space to store the lid
- safer handling

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Technical parameters

Sausage/vegetable steamer GN 1/2 230 V / 1N		
Model	**SAP Code**	00005198
WE 12	**A group of articles - web**	Sausage warmers

1. **SAP Code:**
   00005198
2. **Net Width [mm]:**
   269
3. **Net Depth [mm]:**
   329
4. **Net Height [mm]:**
   244
5. **Net Weight [kg]:**
   6.00
6. **Gross Width [mm]:**
   310
7. **Gross depth [mm]:**
   450
8. **Gross Height [mm]:**
   330
9. **Gross Weight [kg]:**
   6.85
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Material:**
    Stainless steel
13. **Power electric [kW]:**
    1.000
14. **Loading:**
    230 V / 1N - 50 Hz
15. **Standard equipment for device:**
    hinged lid
16. **Number of GN / EN:**
    1
17. **GN / EN size in device:**
    GN 1/2
18. **GN device depth:**
    150
19. **Minimum device temperature [°C]:**
    30
20. **Maximum device temperature [°C]:**
    90
21. **Protection of controls:**
    IPX4
22. **Drain:**
    No
23. **Indicators:**
    operation and warm-up
24. **Heating location:**
    Under the bottom of the bathtub
25. **False bottom:**
    Yes
26. **Cross-section of conductors CU [mm²]:**
    0,5

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