

Product features

High-capacity boiling kettle gas indirect 200 l with automatic water charge		
Model	SAP Code	00019456
BIQ 90/100 200 G AWF	A group of articles - web	Boiling kettles



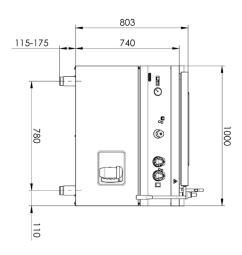
- Device type: Gas unit
- Device heating type: Indirect
- Ignition: Electric
- Steam pressure regulation: Automatic the pressure switch regulates the performance of the device
- Filling: Mechanical cock
- Jacket filling: Automatic
- Drain valve diameter: 2"
- Basin dimensions [mm x mm x mm]: 760x540x440/490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

SAP Code	00019456	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 pres- sure switch regulates the performance of the device

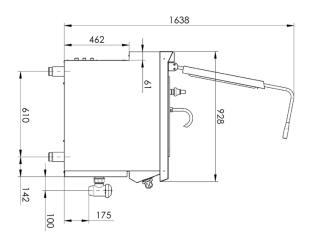


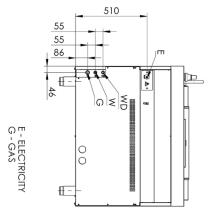
Technical drawing

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E - přívod napětí 400V WD - přívod vody do duplikátrou W - přívod vody







Product benefits

High-capacity boiling kettle gas indirect 200 l with automatic water charge		
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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
- 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.
- 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
- 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
- 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
- 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

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.
- Automatic duplicator allowance due to automatic filling/offering, the open

due to automatic filling/offering, the operator does not have to stand for the device to fill and check the boiler filling

- the user of the appliance can concentrate on the preparation work instead of watching the water level in the intermediate vessel. thanks to automatic draining, the risk of damage to the intermediate pan and heating elements due to missing liquid is eliminated.
- 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
- 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
- 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



Technical parameters

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Model	SAP Code	00019456
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1. SAP Code: 00019456		15. Ignition: Electric
2. Net Width [mm]: 1000		16. Type of gas: Natural gas, propane butane
3. Net Depth [mm]: 928		17. Protection of controls:
4. Net Height [mm]: 900		18. Exterior color of the device: Stainless steel
5. Net Weight [kg]: 193.00		19. Material: AISI 304 top plate and cladding
6. Gross Width [mm]: 1035		20. Indicators: operation and warm-up
7. Gross depth [mm]: 1030		21. Drain valve diameter: 2"
8. Gross Height [mm]: 1085		22. Worktop type: Molded - comfortable cleaning maintenance
9. Gross Weight [kg]: 201.00		23. Worktop material: AISI 304
10. Device type: Gas unit		24. Worktop Thickness [mm]: 2.50
11. Construction type of device: Stationary		25. Surface finish: polished stainless steel
12. Power electric [kW]: 0.023		26. Device heating type: Indirect
13. Loading: 230 V / 1N - 50 Hz		27. Basin volume [l]: 200

14. Power gas [kW]:

24.000

28. Basin dimensions [mm x mm x mm]:

760x540x440/490



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29. Volume capacity of the contain 200.00	er [l]:	40. Usable volume [l]: 183
30. Maximum device temperature [°C]:		41. Filling: Mechanical cock
31. Number of power control stages:		42. Jacket filling: Automatic
32. Service accessibility: Trough the frontal panel		43. Basin shape: Practically shaped bathtub spout to minimize spillage
33. Safety element: manometer monitoring the level in the duplicator thermostat against overheating in the switchboard		44. Steam pressure regulation: Automatic - the pressure switch regulates the performance of the device
34. Safety thermocouple: Yes		45. Type of drain valve: conical
35. Safety thermostat: Yes		46. Overflow: Yes
36. Adjustable feet: Yes		47. Manometer: Yes
37. Bottom thickness: 2.50		48. Water filling type: Cold
38. Bottom material: AISI 316		49. Connection to a ball valve: 1/2
39. Type of pan: Fixed		50. Water supply connection: 1/2"