

Product features

| High-capacity boiling kettle electric indirect 200 l with automatic water charge | | |
|--|---------------------------|-----------------|
| Model | SAP Code | 00019452 |
| BIQ 90/100 200 E AWF | A group of articles - web | Boiling kettles |



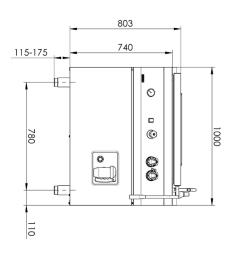
- Device type: Electric unit
- Device heating type: Indirect
- Steam pressure regulation: Automatic the pressure switch regulates the performance of the device
- Filling: Mechanical cock
- Jacket filling: Automatic
- Drain valve diameter: 2"
- Basin dimensions [mm x mm x mm]: 760x540x440/490
- Basin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

| SAP Code | 00019452 | Loading | 400 V / 3N - 50 Hz |
|---------------------|----------|------------------------------------|--|
| Net Width [mm] | 1000 | Basin volume [l] | 200 |
| Net Depth [mm] | 928 | Usable volume [l] | 183 |
| Net Height [mm] | 900 | Basin dimensions [mm x mm x mm] | 760x540x440/490 |
| Net Weight [kg] | 190.00 | Device heating type | Indirect |
| Power electric [kW] | 24.000 | Steam pressure regulation | Automatic - the pres- sure switch regulates the performance of the device |

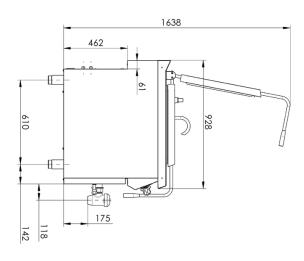


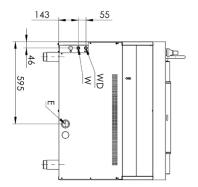
Technical drawing

| High-capacity boiling kettle electric indirect 200 l with automatic water charge | | |
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E - přívod napětí 400V WD - přívod vody do duplikátrou W - přívod vody







Product benefits

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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 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

- 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

| High-capacity boiling kettle elec | tric indirect 200 l witl | h automatic water charge |
|---|---------------------------|--|
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| 1. SAP Code: 00019452 | | 15. Exterior color of the device: Stainless steel |
| 2. Net Width [mm]: 1000 | | 16. Material: AISI 304 top plate and cladding |
| 3. Net Depth [mm]: 928 | | 17. Indicators: operation and warm-up |
| 4. Net Height [mm]: 900 | | 18. Drain valve diameter: 2" |
| 5. Net Weight [kg]: 190.00 | | 19. Worktop type: Molded - comfortable cleaning maintenance |
| 6. Gross Width [mm]: 1035 | | 20. Worktop material: AISI 304 |
| 7. Gross depth [mm]: 1030 | | 21. Worktop Thickness [mm]: 2.00 |
| 8. Gross Height [mm]: 1085 | | 22. Surface finish: polished stainless steel |
| 9. Gross Weight [kg]: 198.00 | | 23. Device heating type: Indirect |
| 10. Device type: Electric unit | | 24. Basin volume [l]: 200 |
| 11. Construction type of device: Stationary | | 25. Basin dimensions [mm x mm x mm]: 760x540x440/490 |
| 12. Power electric [kW]: 24.000 | | 26. Volume capacity of the container [l]: 200.00 |
| 13. Loading: 400 V / 3N - 50 Hz | | 27. Maximum device temperature [°C]: |
| 14. Protection of controls: | | 28. Minimum device temperature [°C]: |

IPX4

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| 29. Service accessibility: Trough the frontal panel | | 39. Filling: Mechanical cock | |
| 30. Safety element: manometer long handle | | 40. Jacket filling: Automatic | |
| 31. Safety thermocouple: Yes | | 41. Basin shape: Practically shaped bathtub spout to minimize spillage | |
| 32. Safety thermostat: Yes | | 42. Steam pressure regulation: Automatic - the pressure switch regulates the performance of the device | |
| 33. Safety thermostat up to x ° C: 150 | | 43. Type of drain valve: conical | |
| 34. Adjustable feet: Yes | | 44. Overflow: Yes | |
| 35. Bottom thickness: 2.50 | | 45. Manometer: Yes | |
| 36. Bottom material: AISI 316 | | 46. Water filling type: Cold | |
| 37. Type of pan: Fixed | | 47. Cross-section of conductors CU [mm ²]: | |
| 38. Usable volume [l]: 183 | | 48. Water supply connection: | |