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Product data sheet – Electric quick boiling kettle 60 L with mixing tap R 3/4"

MKN-No.:
2022802C

Cooking kettle according to DIN 18855 for all-purpose cooking in liquid in commercial kitchens, for vegetables, starch side dishes, soups, sauces, in particular also acidic dishes as well as desserts.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Inner kettle of CNS (1.4404) with bottom curved upwards for optimal run-out. Seamlessly and tightly welded into the cover plate. Kettle with rim to prevent liquids flowing from the cover into the kettle.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed. Appliance is completely tubed internally in accordance with water requirements for connection to the water supply mains provided by the customer.

Special feature:

Double walled, spring balanced hinged lid with swivel joint. Curved outer lid. Inner lid with double bead for condensate discharge, wear-free without gasket seal.

Heating: VAPRO

Vapro energy saving heating system with separate steam generator. Completely integrated into the appliance. Low water and energy consumption with very short boiling times due to a closed system resistant to low pressure with automatic condensate return. Steam generator heated with tubular heating elements made of CNS/stainless steel. Even heating due to intelligent heating circuitry.



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Current drawings you will find here:
www.mkn.com
▶ Partner Login
▶ spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- panel of the lower section can be taken off at the front for simple, cost-efficient service access
- appliance equipped for connection to a power optimising system, incl. Relay
- inner kettle of CNS (1.4404) with bottom curved upwards for optimal run-out
- seamlessly and tightly welded into the cover plate
- kettle with rim to prevent liquids flowing from the cover into the kettle
- extra large safety kettle drain valve made of stainless steel (1.4404) of the latest design with discharge screen
- double walled, spring balanced hinged lid with swivel joint – curved outer lid
- inner lid with double bead for condensate discharge – wear-free without gasket seal
- Vapro energy saving heating system with separate steam generator
- completely integrated into the appliance, low water and energy consumption with very short boiling times due to a closed system resistant to low pressure with automatic condensate return
- fast energy transfer and control due to a low process water volume of under 10 litres
- autom. level control and feed of process water, soft water is not required
- with safety temperature limiter, pressure gauge and steam overpressure valve – minimum service costs due to long maintenance intervals
- temperature control for the food being cooked, combined with power selector switch with control lamp for the following processes: bringing to boil (100%), simmering (40%) and keeping warm (22%)
- compensation of heat loss for silent (nucleate) boiling
- autom. pressure regulation in the steam chamber up to 0.8 bar overpressure
- Faucet R 3/4", reach 250 mm

Technical data

Dimensions (LxWxH*) (mm):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	x x 378
Diameter (mm):	500
Nominal capacity (L):	70
Nominal fill quantity (L):	60

Connected load (electrical) (kW):	16
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	21
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	108
Gross weight ³ (kg):	122
Heat emission latent (W):	3200
Heat emission sensitive (W):	560
Type of protection:	IPX6

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer
- connection to the water supply mains provided by the customer
- connection to waste water provided by the customer
- 3/4" cold and warm water connections provided by the customer

Option / accessories

MKN-No.:	Description:
895034	measuring rod for 60 L kettle
216285	pair of lifting hooks
216286	boiling inserts - 2 pieces made of CNS, round

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request