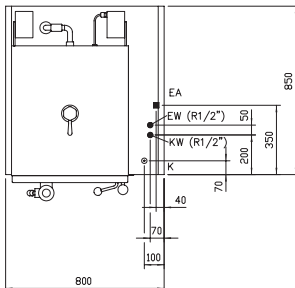
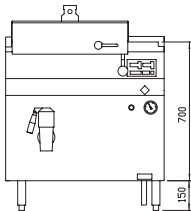




Electric pressure cooking kettle OPTIMA EXPRESS

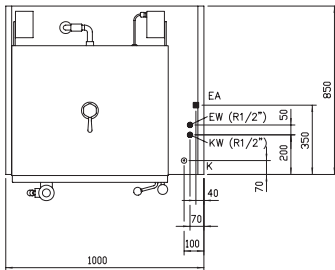
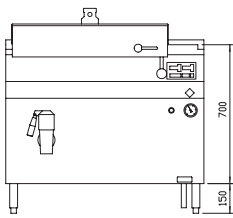
- ◆ Quick and economical (low water consumption) pressure reduction system Optima EXPRESS with fully automatic control of the pressure reduction process. Gentle to produce, due to sensor support.
- ◆ Rapid reduction OpenExpress for more robust produce.
- ◆ Core temperature sensor as standard
- ◆ Inside kettle made completely of chrome nickel steel 1.4404)/(316S11).
- ◆ Integrated steam generator VAPRO short heating up times and low energy consumption.
- ◆ Automatic utility water introduction and monitoring.
- ◆ With Steam-function (direct introduction of steam for a more rapid pressure build up or for steaming/regenerating.)
- ◆ EcoControl, electronic regulation as standard.
- ◆ Double walled hinged lid as standard.
- ◆ Available in various sizes (for 2 GN, 4 GN, 6 GN)

Illustration: electric cooking kettle 1Optima Express



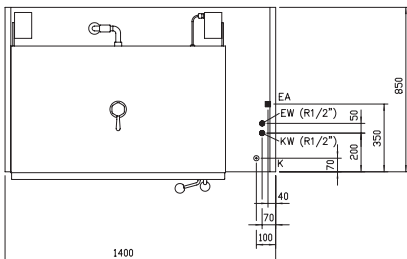
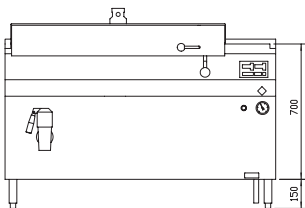
ELECTRIC PRESSURE COOKING KETTLE 1 OPTIMA EXPRESS

Model No:	2023901
Dimensions:	800 x 850 mm, 700 mm corpus height
Inside kettle:	500 x 540 mm, 535 mm deep For 2 x GN 1/1-200 mm deep
Contents:	125 litres
Description:	<ul style="list-style-type: none"> - Housing made completely of chrome nickel steel (1.4301) / (304) - Top plate tightly welded with lateral drain channels. - Pressure reduction system OptimaExpress - Rapid pressure reduction system OpenExpress - Steam-function as standard - Core temperature sensor as standard - Emptying via safety drain cock DN50 at the front - Double-walled hinged lid with springloaded swivel joint as standard - Inside kettle made completely of chrome nickel steel (1.4404) - Integrated steam generator VAPRO short heating up times.
Electrical equipment:	EcoControl-process controlled temperature regulation with digital display, gentle simmer control for sensitive foods, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, connection for a power optimising system, mains connection.
Connected load:	20,8 kW 3NPE AC 400V
Heat emission:	sensitive: 832 kW latent: 208 kW
<i>Optional accessories:</i>	
845 026	1 mixing tap with R 3/4" outlet
801 199	1 frame for GN containers (2 are needed)
202 020	2 cooking inserts 1/1 GN perforated, 190 mm deep
814 295	1 shelf insert perforated
895 014	1 measuring rod



ELECTRIC PRESSURE COOKING KETTLE 2 OPTIMA EXPRESS

- Model No:** 2023902
- Dimensions:** 1000 x 850 mm, 700 mm corpus height
- Inside kettle:** 700 x 540 mm, 535 mm deep
For 4 x GN 1/1-200 mm deep
- Contents:** 195 litres
- Heating up time:** 41 min. (according to DIN 18855)
- Description:**
- Housing made completely of chrome nickel steel (1.4301) / (304)
 - Top plate tightly welded with lateral drain channels
 - Pressure reduction system OptimaExpress
 - Rapid pressure reduction system OpenExpress
 - Steam-function as standard
 - Core temperature sensor as standard
 - Emptying via safety drain cock DN50 at the front
 - Double-walled hinged lid with springloaded swivel joint as standard
 - Inside kettle made completely of chrome nickel steel (1.4404)
 - Integrated steam generator VAPRO short heating up times.
- Electrical equipment:** EcoControl-process controlled temperature regulation with digital display, gentle simmer control for sensitive foods, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, connection for a power optimising system, mains connection.
- Connected load:** 25,8 3NPE AC 400V
- Heat emission:** sensitive: 1032 kW latent: 258 kW
- Optional accessories:**
- 845 026 1 mixing tap with R 3/4" outlet
 - 800 999 1 frame for GN containers (2 are needed)
 - 202 020 4 cooking inserts 1/1 GN perforated, 190mm deep
 - 814 295 1 shelf insert perforated (2 are needed)
 - 895 019 1 measuring rod



ELECTRIC PRESSURE COOKING KETTLE 3 OPTIMA EXPRESS

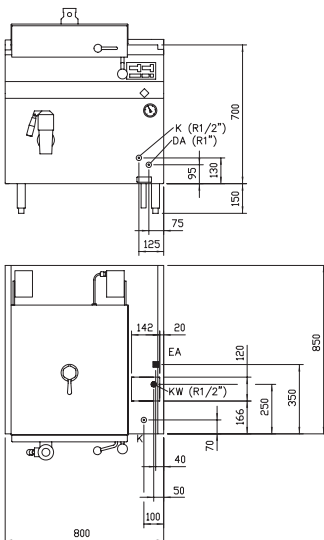
- Model No:** 2023903
- Dimensions:** 1400 x 850 mm, 700 mm corpus height
- Inside kettle:** 1020 x 540 mm, 535 mm deep
For 6 x GN 1/1-200 mm deep
- Contents:** 285 litres
- Description:**
- Housing made completely of chrome nickel steel (1.4301) / (304)
 - Top plate tightly welded with lateral drain channels
 - Pressure reduction system OptimaExpress
 - Rapid pressure reduction system OpenExpress
 - Steam-function as standard
 - Core temperature sensor as standard
 - Emptying via safety drain cock DN50 at the front
 - Double-walled hinged lid with springloaded swivel joint as standard
 - Inside kettle made completely of chrome nickel steel (1.4404)
 - Integrated steam generator VAPRO short heating up times.
- Electrical equipment:** EcoControl-process controlled temperature regulation with digital display, gentle simmer control for sensitive foods, water level regulator with electrode, tubular heating elements, contactor, water solenoid valve, temperature monitor, pressure regulator, pressure gauge, interference lamp, HACCP data interface RS 485, connection for a power optimising system, mains connection.
- Connected load:** 35,8 kW 3NPE AC 400V
- Heat emission:** sensitive: 1432 kW latent: 358 kW
- Optional accessories:**
- 845 026 1 mixing tap with R 3/4" outlet
 - 800 999 1 frame for GN containers (2 are needed)
 - 202 020 6 cooking inserts 1/1 GN perforated, 190 mm deep
 - 814 295 1 shelf insert perforated (3 are needed)
 - 895 024 1 measuring rod



Steam pressure cooking kettle Optima EXPRESS

- ◆ Quick and economical (low water consumption) pressure reduction system Optima EXPRESS with fully automatic control of the pressure reduction process. Gentle to produce, due to sensor support.
- ◆ Rapid reduction OpenExpress for more robust produce.
- ◆ Core temperature sensor as standard
- ◆ Inside kettle made completely of chrome nickel steel (1.4404)/(316S11).
- ◆ Steam valve regulation.
- ◆ EcoControl, electronic regulation as standard.
- ◆ Double walled hinged lid as standard.
- ◆ Available in various sizes (for 2 GN, 4 GN, 6 GN)

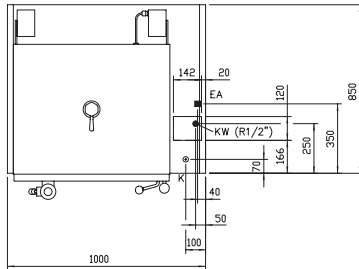
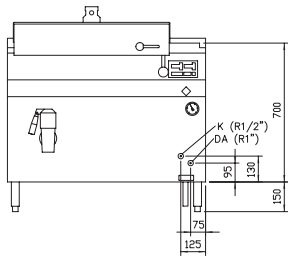
Illustration: steam pressure cooking kettle Optima Express



STEAM PRESSURE COOKING KETTLE 1 OPTIMA EXPRESS

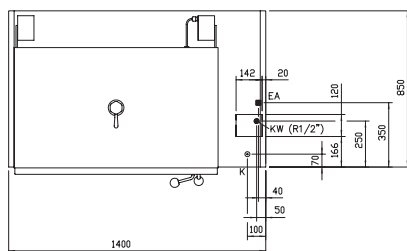
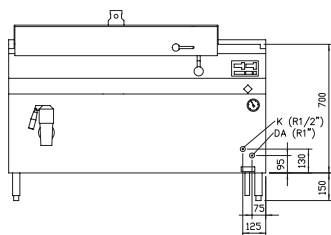
Model No:	2013901
Dimensions:	800 x 850 mm, 700 mm corpus height
Inside kettle:	500 x 540 mm, 535 mm deep For 2 x GN 1/1-200 mm deep
Contents:	125 litres
Heating up time:	23 min. (according to DIN 18855)
Description:	<ul style="list-style-type: none"> - Housing made completely of chrome nickel steel (1.4301) / (304) - Top plate tightly welded with lateral drain channels. - Pressure reduction system OptimaExpress - Rapid pressure reduction system OpenExpress - Core temperature sensor as standard - Double walled hinged lid with spring loaded swivel joints as standard - Emptying via safety drain cock DN50 at the front - EcoControl electronic regulation as standard - Inside kettle made completely of chrome nickel steel (1.4404) - For on site steam generator installation
Fittings:	Steam valve DN 25, air valve, pressure gauge
Rated load:	32 kW (51 kg/h), low pressure steam 1,5 – 12,0 bar
Connected load:	0,2 kW 1 NPE AC 230 V
Heat emission:	sensitive: 1288 W latent: 322 W
Accessories:	
845 026	1 mixing tap with R 3/4" outlet
801 199	1 frame for GN containers (2 are needed)
202 020	2 cooking inserts 1/1 GN perforated, 190 mm deep
814 295	1 shelf insert perforated
895 014	1 measuring rod

STEAM PRESSURE COOKING KETTLE 2 OPTIMA EXPRESS



- Model No:** 2013902
- Dimensions:** 1000 x 850 mm, 700 mm corpus height
- Inside kettle:** 700 x 540 mm, 535 mm deep
For 4 x GN 1/1-200 mm deep
- Contents:** 195 litres
- Heating up time:** 26 min. (according to DIN 18855)
- Description:**
- Housing made completely of chrome nickel steel (1.4301) / (304)
 - Top plate tightly welded with lateral drain channels.
 - Pressure reduction system OptimaExpress
 - Rapid pressure reduction system OpenExpress
 - Core temperature sensor as standard
 - Double walled hinged lid with spring loaded swivel joints as standard
 - Emptying via safety drain cock DN50 at the front
 - EcoControl electronic regulation as standard
 - Inside kettle made completely of chrome nickel steel (1.4404)
 - For on site steam generator installation
- Fittings:** Steam valve DN 25, air valve, pressure gauge
- Rated load:** 40 kW (62 kg/h), low pressure steam 1,5 – 2,0 bar
- Connected load:** 0,2 kW 1 NPE AC 230 V
- Heat emission:** sensitive: 1608 W latent: 402 W
- Accessories:**
- 845 026 1 mixing tap with R 3/4" outlet
 - 800 999 1 frame for GN containers (2 are needed)
 - 202 020 4 cooking inserts 1/1 GN perforated, 190 mm deep
 - 814 295 1 shelf insert perforated (2 are needed)
 - 895 019 1 measuring rod

STEAM PRESSURE COOKING KETTLE 3 OPTIMA EXPRESS



- Model No:** 2013903
- Dimensions:** 1400 x 850 mm, 700 mm corpus height
- Innenkessel:** 1020 x 540 mm, 535 mm tief
für 6 x GN 1/1 – 200 mm tief
- Nenninhalt:** 285 Liter
- Ankochzeit:** 28 min. (according to DIN 18855)
- Description:**
- Housing made completely of chrome nickel steel (1.4301) / (304)
 - Top plate tightly welded with lateral drain channels.
 - Pressure reduction system OptimaExpress
 - Rapid pressure reduction system OpenExpress
 - Core temperature sensor as standard
 - Double walled hinged lid with spring loaded swivel joints as standard
 - Emptying via safety drain cock DN50 at the front
 - EcoControl electronic regulation as standard
 - Inside kettle made completely of chrome nickel steel (1.4404)
 - For on site steam generator installation
- Fittings:** Steam valve DN 25, air valve, pressure gauge
- Rated load:** 53 kW (83 kg/h), low pressure steam 1,5 – 2,0 bar
- Connected load:** 0,2 kW 1 NPE AC 230 V
- Heat emission:** sensitive: 2128 W latent: 532 W
- Accessories:**
- 845 026 1 mixing tap with R 3/4" outlet
 - 801 039 1 frame for GN containers (2 are needed)
 - 202 020 4 cooking inserts 1/1 GN perforated, 190 mm deep
 - 814 295 1 shelf insert perforated (3 are needed)
 - 895 024 1 measuring rod