

Elektr. kant.kookketels - Standardline

The Electrolux electric boiling pans are high benefit solutions, customized to the specific needs like : high capacity, high power, variable speed mixer, motor tilting, comfortable electronic control, etc. The range consists on 4 lines : 1 – Easy line pan with electromechanical control , 2- Standardline pans with electromechanical control , 3- Variomix pans with electronic control and with a variable speed grid stirrer, 4- Promix pans with electronic control and with a variable speed multi purpose impeller. The models detailed on this sheet are electric or steam heated tilting kettle from 50 up to 300 lt with electromechanical comfort control.



232103

EASY TO USE

- Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- High thermal input and fast heat up.
- Electromechanical control.
- Motorised tilting.
- Ergonomic vessel dimensions, with a large diameter and shallow depth to facilitate gentle food handling.
- The curve of the pan base means that the appliances are also suitable for small quantities of food.
- Tilting axis is located at the front of the pan to keep the pouring lip high and allows tall vessels to be filled.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.

- Ergonomic and user friendly thanks to the high tilting position, the well designed pouring lip that makes the filling container operation easy.
- Safe thanks to the higher water protection IPX5 and the lower temperature outside the panels.
- The electric heating elements are submerged directly in the water of the jacket. The heat losses are very low and the efficiency of the pan accordingly high.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against low water level.
- Max pressure at 1.0 bar.

EASY TO MAINTAIN

- Constructed to meet the highest hygiene standards.
- AISI 304 stainless steel construction with the deep drawn pan with

rounded edges manufactured from AISI 316 stainless steel.

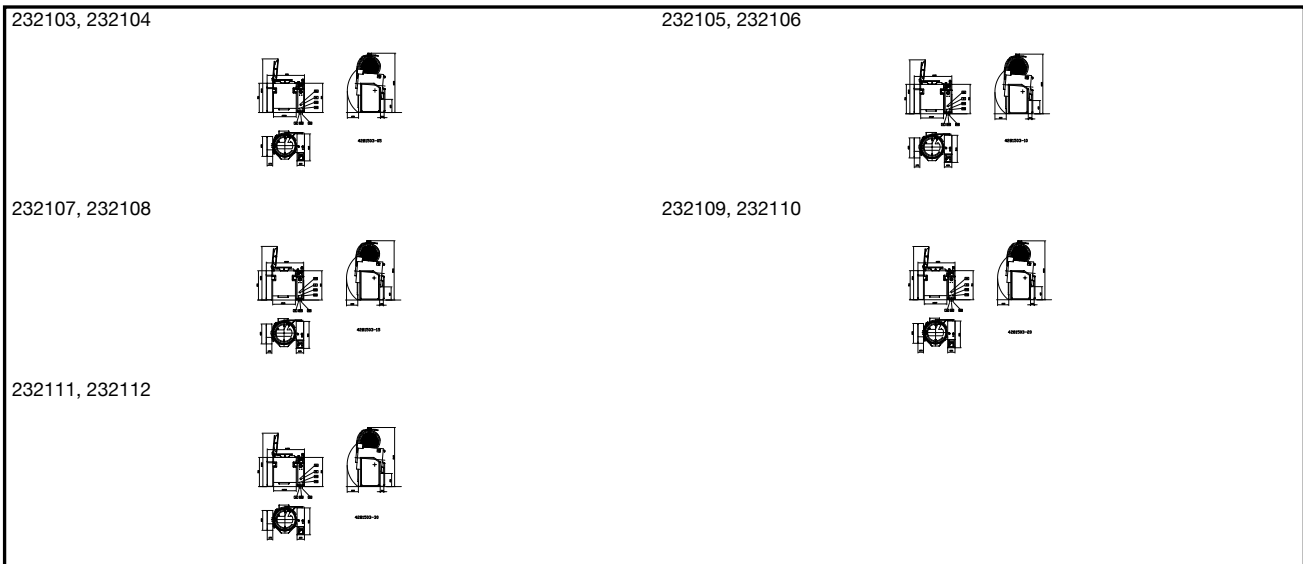
- Vessel can be tilted beyond 90° to completely empty the food.
- Meets the requirements of CE for safety.

EASY ON THE ENVIRONMENT

- The high-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- 98% recyclable by weight.
- Packing free of toxic substances.



Electrolux



	EBS05 232103	EBS05H 232104	EBS10 232105	EBS10H 232106	EBS15 232107	EBS15H 232108	EBS20 232109	EBS20H 232110	EBS30 232111	EBS30H 232112
LEGENDA										
CWI - Koudwater aanvoer	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
EI - Elektrische aansluiting	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
HWI - Warmwater aanvoer		1/2"		1/2"	1/2"	1/2"		1/2"		1/2"
TECHNISCHE GEGEVENS										
Aansluiting	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch	Elektrisch
Spuitpistool met slang		●		●		●		●		●
Uitwendige afmetingen - mm										
breedte	985	985	1160	1160	1300	1300	1345	1345	1490	1490
diepte	818	818	906	906	906	906	906	906	960	960
hoogte	900	900	900	900	900	900	900	900	900	900
Effectieve inhoud - liters	50	50	100	100	150	150	200	200	300	300
Temperatuur - min/max - °C	30, 121	30, 121	30, 121	30, 121	30, 121	30, 121	30, 121	30, 121	30, 121	30, 121
Totaal electrisch vermogen - kW	15	15	23	23	30.5	30.5	37.5	37.5	50	50
Kanteling	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch	Automatisch
Netto gewicht - kg	145	146	207	208	240	241	274	275	344	345
Voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
ACCESSOIRES										
AFTAPZEEFPLAAT 100 LT			928025	928025						
AFTAPZEEFPLAAT 150 LT					928026	928026				
AFTAPZEEFPLAAT 200 LT							928027	928027		
AFTAPZEEFPLAAT 300 LT									928028	928028
AFTAPZEEFPLAAT 50 LT	928024	928024								
BORSTEL KORT, EB KANTELBARE KOOKKETELS	928082	928082	928082	928082	928082	928082	928082	928082	928082	928082
BORSTEL LANG, EB KANTELBARE KOOKKETELS	928083	928083	928083	928083	928083	928083	928083	928083	928083	928083
FUNDATIEFRAME INSTORTEN LINKER KOLOM	928031	928031	928031	928031	928031	928031	928031	928031	928031	928031
FUNDATIEFRAME INSTORTEN R.KOLOM 150-300L					928033	928033	928033	928033	928033	928033
FUNDATIEFRAME INSTORTEN R.KOLOM 50-100LT	928032	928032	928032	928032						
FUNDATIEFRAME OPBOUW LINKER KOLOM	928034	928034	928034	928034	928034	928034	928034	928034	928034	928034
FUNDATIEFRAME OPBOUW R. KOLOM 150-300LT					928036	928036	928036	928036	928036	928036
FUNDATIEFRAME OPBOUW R. KOLOM 50-100LT	928035	928035	928035	928035						
LINKER KOLOM VOOR KANTELBARE KOOKKETELS	928023	928023	928023	928023	928023	928023	928023	928023	928023	928023
OPSLAGWAGEN ACCESSOIRES 2 KOOKKETELS	928044	928044	928044	928044	928044	928044	928044	928044	928044	928044
OPSLAGWAGEN ACCESSOIRES 5 KOOKKETELS	928043	928043	928043	928043	928043	928043	928043	928043	928043	928043
VERBINDINGSSTANG FUNDATIEFRAMES 150-300L					928030	928030	928030	928030	928030	928030
VERBINDINGSSTANG FUNDATIEFRAMES 50-100LT	928029	928029	928029	928029						