Technical data sheet

Product features

High-capacity boiling kettle electric indirect 200 l with automatic water charge 400 V / 3N		
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]: 200
- Usable volume [l]: 183

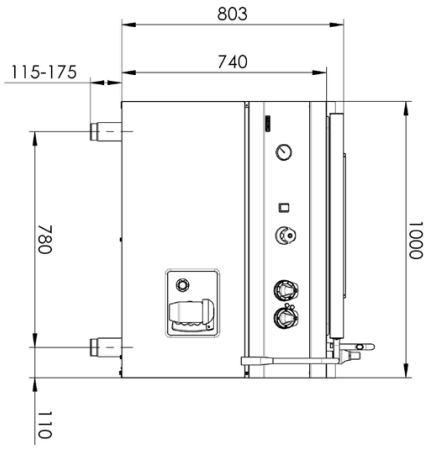
SAP Code	00019452	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	1000	**Basin volume [l]**	200
Net Depth [mm]	928	**Usable volume [l]**	183
Net Height [mm]	900	**Basin dimensions [mm x mm x mm]**	760x540x440/490
Net Weight [kg]	190.00	**Device heating type**	Indirect
Power electric [kW]	24.000	**Steam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

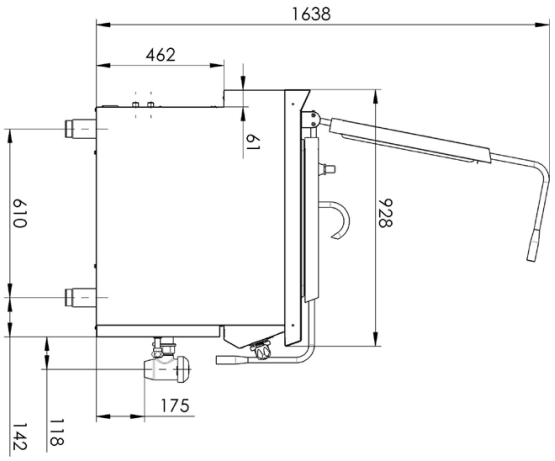
RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

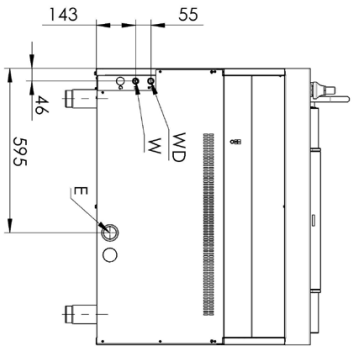
Technical drawing

High-capacity boiling kettle electric indirect 200 l with automatic water charge 400 V / 3N		
Model	**SAP Code**	00019452
BIQ 90/100 200 E AWF	**A group of articles - web**	Boiling kettles





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



RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

High-capacity boiling kettle electric indirect 200 l with automatic water charge 400 V / 3N		
Model	**SAP Code**	00019452
BIQ 90/100 200 E AWF	**A group of articles - web**	Boiling kettles

1 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

2 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.

3 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

4 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

5 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

6 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

7 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.

8 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 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.

9 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

10 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

11 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

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

High-capacity boiling kettle electric indirect 200 l with automatic water charge 400 V / 3N		
Model	**SAP Code**	00019452
BIQ 90/100 200 E AWF	**A group of articles - web**	Boiling kettles

1. **SAP Code:**
   00019452
2. **Net Width [mm]:**
   1000
3. **Net Depth [mm]:**
   928
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   190.00
6. **Gross Width [mm]:**
   1035
7. **Gross depth [mm]:**
   1030
8. **Gross Height [mm]:**
   1085
9. **Gross Weight [kg]:**
   198.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Stationary
12. **Power electric [kW]:**
    24.000
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Exterior color of the device:**
    Stainless steel
16. **Material:**
    AISI 304 top plate and cladding
17. **Indicators:**
    operation and warm-up
18. **Drain valve diameter:**
    2"
19. **Worktop type:**
    Molded - comfortable cleaning maintenance
20. **Worktop material:**
    AISI 304
21. **Worktop Thickness [mm]:**
    2.00
22. **Surface finish:**
    polished stainless steel
23. **Device heating type:**
    Indirect
24. **Basin volume [l]:**
    200
25. **Basin dimensions [mm x mm x mm]:**
    760x540x440/490
26. **Volume capacity of the container [l]:**
    200.00
27. **Maximum device temperature [°C]:**
    100
28. **Minimum device temperature [°C]:**
    30

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

High-capacity boiling kettle electric indirect 200 l with automatic water charge 400 V / 3N		
Model	**SAP Code**	00019452
BIQ 90/100 200 E AWF	**A group of articles - web**	Boiling kettles

29. Service accessibility:
Trough the frontal panel

30. Safety element:
manometer
long handle

31. Safety thermocouple:
Yes

32. Safety thermostat:
Yes

33. Safety thermostat up to x ° C:
150

34. Adjustable feet:
Yes

35. Bottom thickness:
2.50

36. Bottom material:
AISI 316

37. Type of pan:
Fixed

38. Usable volume [l]:
183

39. Filling :
Mechanical cock

40. Jacket filling:
Automatic

41. Basin shape:
Practically shaped bathtub spout to minimize spillage

42. Steam pressure regulation:
Automatic - the pressure switch regulates the performance of the device

43. Type of drain valve:
conical

44. Overflow:
Yes

45. Manometer:
Yes

46. Water filling type:
Cold

47. Cross-section of conductors CU [mm²]:
10

48. Water supply connection:
1/2”

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062