

NESS

Anlagen für die Nahrungsmittelindustrie
Installations for the Food Industry

GARANT Cooking Kettle | Technical Data

NESS GARANT Cooking Kettles provide reliable and easy-to-control heating with a variety of mediums. The stable and self-supporting compact-constructed stainless steel is completely watertight and available in two basic versions. The cooking kettle can be placed with a waterproof floor seal on an existing base or with feet and a waterproof base plate.



Features:

- Heating options include electricity, oil, gas, low pressure steam (up to 0.5 bar), high pressure steam (up to 6.5 bar), hot water and heat transfer oil
- Automatic smoke tube cleaning
- Optional cooking baskets or boiler floats may be added

GARANT	100	200	300	400	500	600	800	1000	1200
Capacity (L)	100	200	300	400	500	600	800	1000	1200
Length (cm)	85	125	125	125	125	125	125	125	125
Width (cm)	85	83	110	130	155	180	207	227	257
Height (cm)	90	90	90	90	90	90	90	90	90
Outlet Tap Height (cm)	20	30	30	30	30	30	22	14	14
Outlet Tap Size (inch)	1 ½	1 ½	1 ½	1 ½	1 ½	1 ½	1 ½	1 ½	1 ½
Rectangular		x	x	x	x	x	x	x	x
Round	x	x							
Electrical Connection (kW)	12	12	18	24	30	36	42		
HD Steam (6.5 bar, kW)		22	32	44	54	65	87	110	127
Electric Glycerol (kW)		12	18	24	30	36	48		
Electric Thermal Oil (kW)		12	18	24	30	36	48		
Gas/Oil Burner (kW)			20	27	30	34	48		
Cooking Basket		opt.	opt.	opt.	opt.	opt.	opt.	opt.	opt.
Boiler Floats		opt.	opt.	opt.	opt.	opt.	opt.	opt.	opt.

*All technical data is subject to change.