



PALUX
KITCHENS WITH CONCEPT

FUNCTIONLINE / KETTLE 80 LITRES

Plus points at a glance:

- For boiling, steaming, stewing and keeping warm big quantities of food such as soups, potatoes, dumplings, rice, meat, vegetables, milk and others from 60 - 100 °C.
- The closed ermapress heating system assures **perfect range of temperature and gentle energy saving cooking**
- **Gentle cooking without burning** due to optimum temperature within the jacket (110°C)
- Toggle operation with a rotary switch for two output stages to switch from **start cooking phase to main cooking phase**
- Rotary switch for manual temperature regulation acts as an **energy adjuster in six steps** for individual adjustment of food, quantities and applications
- Pressure indication of the steam generator is shown by an analog manometer
- **Dobule walled insulated cover**

Specifications

Ordre number	880780
Dimensions (L x W x H) mm	800 x 800 x 750/ 900
Total connected load kW	15,6
Voltage V/Hz	400 V 3N 50/60 Hz
Direct heat mission kW	0,65
Latent heat mission kW	3,72
Steam emission kg/h	5,47
Range of temperature °C	60 - 100
Nominal capacity litres	80
Useful capacity litres	93 at 4 cm cooking margin
Internal kettle mm	584
Water supply	CW/WW 3/4"

We reserve the right to make technical changes.