

# Technical data sheet

## Product features



### Sausage/vegetable steamer GN 1/2

Model	SAP Code	00005198
-------	----------	----------



- Material: Stainless steel
- Indicators: operation and warm-up
- Minimum device temperature [°C]: 30
- Maximum device temperature [°C]: 90
- Number of GN / EN: 1
- GN / EN size in device: GN 1/2
- GN device depth: 150
- Heating location: Under the bottom of the bathtub
- False bottom: Yes
- Standard equipment for device: hinged lid

SAP Code	00005198	Minimum device temperature [°C]	30
Net Width [mm]	269	Maximum device temperature [°C]	90
Net Depth [mm]	329	Number of GN / EN	1
Net Height [mm]	244	GN / EN size in device	GN 1/2
Net Weight [kg]	6.00	GN device depth	150
Power electric [kW]	1.000	Drain	No
Loading	230 V / 1N - 50 Hz		

# Technical data sheet

Technical drawing

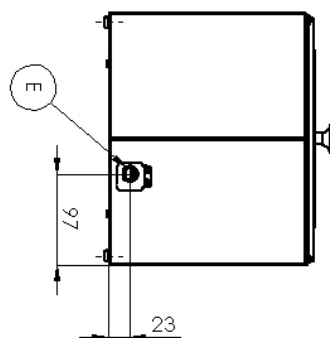
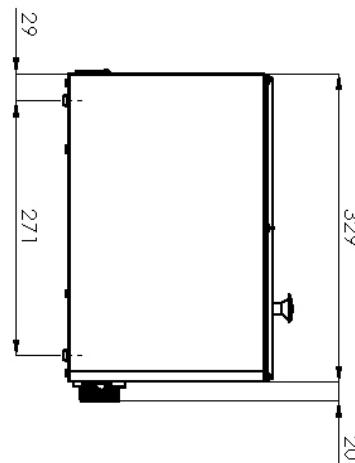
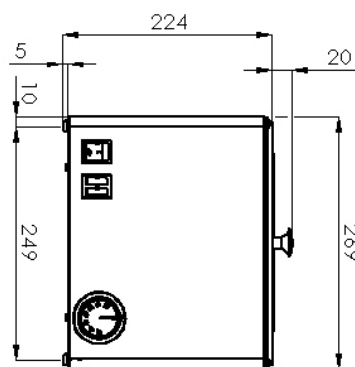


Sausage/vegetable steamer GN 1/2

Model

SAP Code

00005198



# Technical data sheet



## Product benefits

### Sausage/vegetable steamer GN 1/2

Model

SAP Code

00005198

1

#### All-stainless design

only stainless steel intended for food contact is used

- absolutely rust-proof and non-magnetic design
- resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

2

#### Capacity GN 1/2150

large capacity

- possibility to heat large quantities of sausages at once

3

#### Heaters outside the bath

topné těleso pod dnem vany smazat  
těleso není v kontaktu s ohřívanou potravinou

- the body is hidden under the bottom of the tub and cannot be accidentally damaged or injure the operator or burn the food
- the heating element is not contaminated
- easier cleaning of the basin

4

#### Warm-up indicator light

optical possibility to check the status of the device

- the operator immediately knows what state the appliance is in on/off, heating/not heating

5

#### Removable / double bottom

enables the heating of sausages in steam

- there is no leaching of raw material into the water
- the raw material does not crack when cooked in water
- I don't have to heat so much water
- the food retains more of its flavour

6

#### Split hinged lid

the lid remains on the appliance  
only the part where I manipulate is open

- less heat loss
- I don't need a space to store the lid
- safer handling

# Technical data sheet

## Technical parameters



### Sausage/vegetable steamer GN 1/2

Model

SAP Code

00005198

**1. SAP Code:**

00005198

**2. Article group:**

Sausage warmers

**3. Net Width [mm]:**

269

**4. Net Depth [mm]:**

329

**5. Net Height [mm]:**

244

**6. Net Weight [kg]:**

6.00

**7. Gross Width [mm]:**

310

**8. Gross depth [mm]:**

450

**9. Gross Height [mm]:**

330

**10. Gross Weight [kg]:**

6.85

**11. Device type:**

Electric unit

**12. Construction type of device:**

Table top

**13. Material:**

Stainless steel

**14. Power electric [kW]:**

1.000

**15. Loading:**

230 V / 1N - 50 Hz

**16. Standard equipment for device:**

hinged lid

**17. Number of GN / EN:**

1

**18. GN / EN size in device:**

GN 1/2

**19. GN device depth:**

150

**20. Minimum device temperature [°C]:**

30

**21. Maximum device temperature [°C]:**

90

**22. Protection of controls:**

IPX4

**23. Drain:**

No

**24. Indicators:**

operation and warm-up

**25. Heating location:**

Under the bottom of the bathtub

**26. False bottom:**

Yes