

Round	TSR 200 EG	TSR 300 EG	TSR 400 EG	TSR 500 EG	TSR 600 EG	TSR 800 EG	TSR 1000 EG
Capacity (L)	200	300	400	500	600	800	1000
Power (kW)	19.8	19.8	39.6	39.6	59.4	59.4	79.2
Inside diameter (mm)	Ø750	Ø900	Ø1050	Ø1150	Ø1250	Ø1250	Ø1400
Inside height (mm)	500	500	500	500	500	670	670
Outside width (mm)	980	1130	1280	1500	1600	1600	1750
Outside depth (mm)	1100	1250	1400	1400	1500	1500	1650
Outside height (mm)	975	975	975	975	975	1145	1145

Rectangular	TSV 200 EG	TSV 300 EG	TSV 400 EG	TSV 500 EG	TSV 600 EG	TSV 800 EG	TSV1000 EG
Capacity (L)	200	300	400	500	600	800	1000
Power (kW)	19.8	19.8	39.6	39.6	59.4	59.4	79.2
Inside width (mm)	600	800	1080	1320	1580	1870	2020
Inside depth (mm)	800	800	800	800	800	900	1000
Inside height (mm)	500	500	500	500	500	500	500
Outside width (mm)	830	1030	1310	1550	1810	2100	2250
Outside depth (mm)	1150	1150	1150	1150	1150	1250	1350
Outside height (mm)	975	975	975	975	975	975	975

Besides the standard cooking kettles Thissen & Stecher also delivers specials namely, the cooking kettle TSR / TSV - EG Special. These are customer specific solutions for your production process in the fields of energy technology, energy savings, control technology and production technology.



Electrically heated cooking kettle with a built-in steam generator

Type: TSR/TSV - EG

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Through years of experience Thissen & Stecher has become the specialist in the field of agitator kettles for the food industry. These agitator kettles are entirely made of high quality stainless steel and are suitable for cooking food such as meat and potatoes, as well as soups and sauces.

The TSRR - SB EG is an electrically heated agitator kettle with a built-in steam generator. The agitator kettle works according to the principle whereby electrical elements generate steam, in order to evenly and most effectively heat the inner kettle. Because of the large capacity in the steam jacket there is a highly efficient heat distribution of steam and the condensate is drained optimally. This is to prevent accumulation of condensate that has negative influence on the heat transfer.



- Very good heat transfer, rapid heating
- Steam pressure 1.4 bar (126.3 °C)
- Less chance of the product burning
- Less energy consumption
- No/low temperature overshooting
- Bottom + side wall heated
- Water inlet as standard
- Inner boiler optimally insulated
- Double-walled insulated lid with spring-loaded hinges
- Type TSR EG from 500 litres with single-walled split lid
- Bottom slopes to the drain valve
- CE approval
- Hygienic construction according to HACCP
- Low maintenance
- User-friendly control in stainless steel control cabinet suitable for wall mounting
- Datalog system Visunet Base or Comfort (optional)
- Microprocessor Aditec MKA 120