

	TSRR 200 SB EG	TSRR 300 SB EG	TSRR 400 SB EG	TSRR 500 SB EG	TSRR 600 SB EG	TSRR 800 SB EG	TSRR 1000 SB EG	TSRR 1200 SB EG	TSRR 1500 SB EG
Capacity (L)	200	300	400	500	600	800	1000	1200	1500
Power (kW)	19.8	19.8	39.6	39.6	59,4	59.4	79.2	79.2	99
Inside diameter (mm)	Ø750	Ø900	Ø1050	Ø1150	Ø1250	Ø1250	Ø1400	Ø1400	Ø1500
Inside height (mm)	500	500	500	500	500	670	670	800	870
Outside width (mm)	1250	1390	1700	1800	1900	1900	2050	2050	2150
Outside depth (mm)	1150	1250	1400	1500	1600	1600	1750	1750	1850

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

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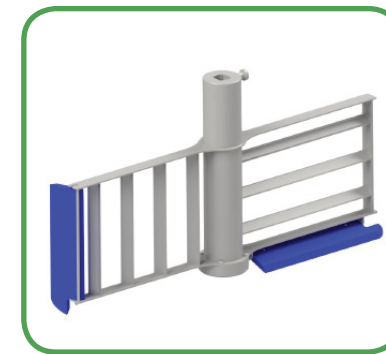
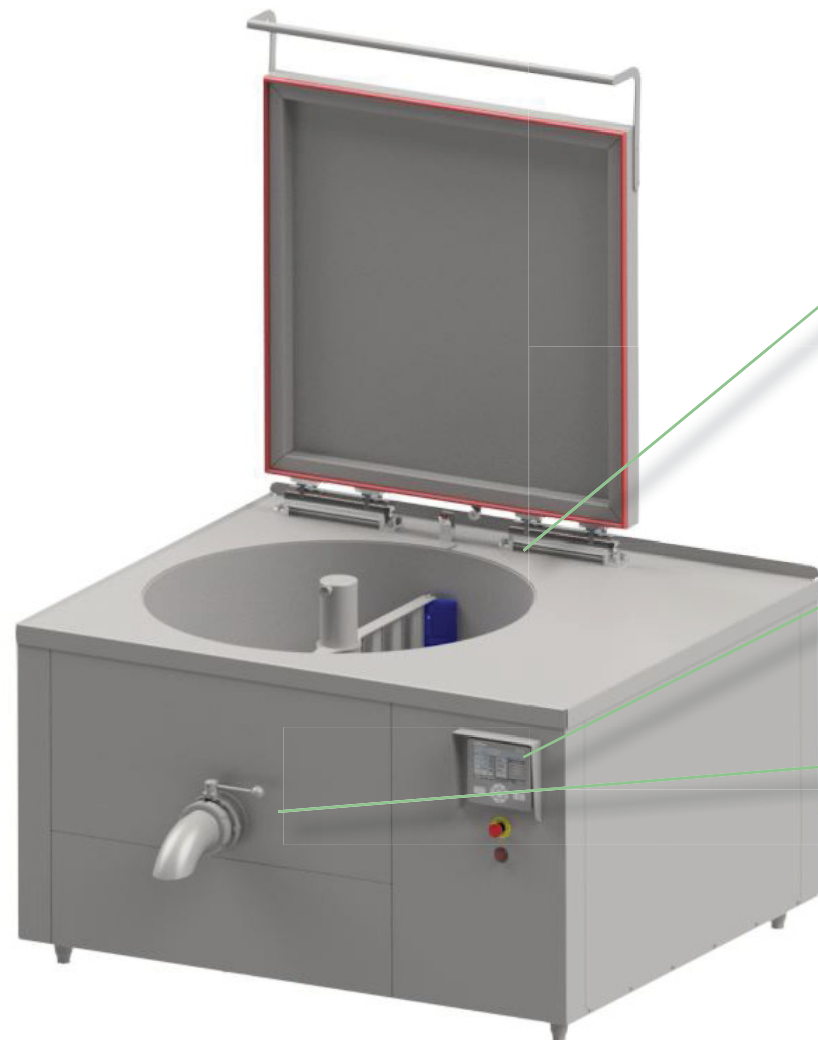
Electrically heated agitator kettle with a built-in steam

Type: TSRR - SB EG

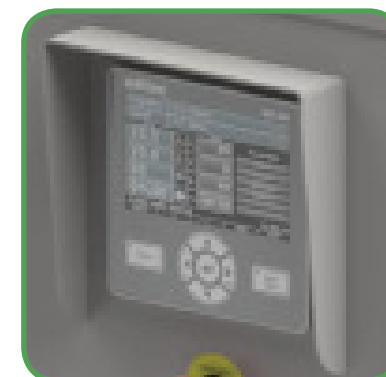
Through years of experience Thissen & Stecher has become the specialist in the field of agitator kettles for the food industry. These agitator kettles are entirely made of high quality stainless steel and are suitable for cooking food such as meat and potatoes, as well as soups, sauces and ready-made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

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.

The inner kettle is placed approx. 5° obliquely, in order to discharge the product better to the outlet. Agitation will be better as well.



- Agitator is easily removable with a quick device change.
- Powerful bottom driven agitator.
- Speed of agitator continuously adjustable from 10 to 60 RPM.
- Slow RPM (10 RPM) with lid open.
- Pre programmable agitator: clockwise, counter-clockwise, variable clockwise/counter-clockwise, and switch off.



- Microprocessor Aditec MIC 900.
- 99 programs with 20 program steps.
- Good heat transfer, fast heat up times.
- "burn on" prevention of product.
- Lower energy consumption.
- Prevention of temperature overshoot after reaching setpoint.
- Bottom and side walls heated.
- Inner kettle insulated.
- Datalogsystem Visunet Base or Comfort (Option).
- Steam pressure 1,4 bar (126,3 °C).



- Programmable water flow meter.
- DN100 butterfly valve with detachable elbow.
- Stainless steel control box against the wall.
- Chilling with water from main supply (<0,1 dH) (Option).
- Hinges (Echtermann).
- Equipment legs.
- PED guideline, CE certified and hygienic design according to HACCP.
- Low maintenance.

	TSRR 200 SB S	TSRR 300 SB S	TSRR 400 SB S	TSRR 500 SB S	TSRR 600 SB S	TSRR 800 SB S	TSRR 1000 SB S	TSRR 1200 SB S	TSRR 1500 SB S
Capacity (L)	200	300	400	500	600	800	1000	1200	1500
Steam consumption (kg/h)	105	135	170	190	220	270	320	365	425
Inside diameter (mm)	Ø750	Ø900	Ø1050	Ø1150	Ø1250	Ø1250	Ø1400	Ø1400	Ø1500
Inside height (mm)	500	500	500	500	500	670	670	800	870
Outside width (mm)	1250	1390	1700	1800	1900	1900	2050	2050	2150
Outside depth (mm)	1150	1250	1400	1500	1600	1600	1750	1750	1850

Besides the standard agitator kettles Thissen & Stecher also delivers specials namely, the agitator kettle TSRR - SB S Special. These are customer specific solutions for your production process in the fields of energy technology, energy savings, control technology and production technology.



Steam heated agitator kettle

Type: TSRR - SB S

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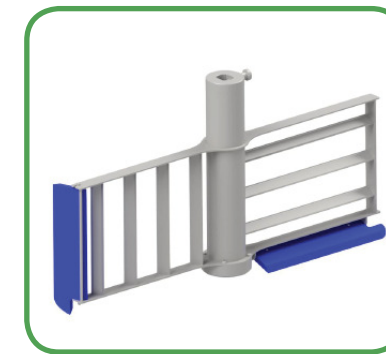
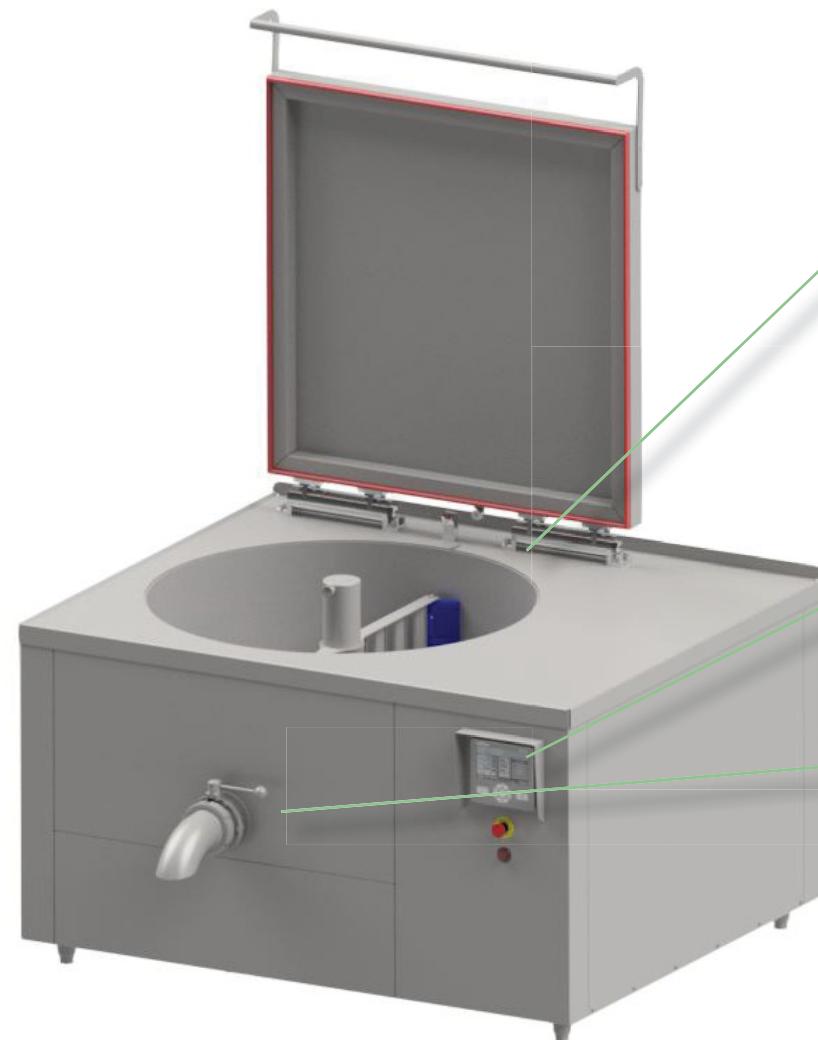
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Through years of experience Thissen & Stecher has become the specialist in the field of agitator kettles for the food industry. These agitator kettles are entirely made of high quality stainless steel and are suitable for cooking food such as meat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

The TSRR - SB S is a steam heated agitator kettle. The round inner kettle is optimally and evenly heated with steam. 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.

The inner kettle is placed approx. 5° obliquely, in order to discharge the product better to the outlet. Agitation will be better as well.



- Agitator is easily removable with a quick device change.
- Powerful bottom driven agitator.
- Speed of agitator continuously adjustable from 10 to 60 RPM.
- Slow mix facility (10 RPM) with lid open.
- Pre programmable agitator: clockwise, counter-clockwise, variable clockwise/counter-clockwise, and switch off.



- Microprocessor Aditec MIC 900.
- 99 programs with 20 program steps.
- Good heat transfer, fast heat up times.
- "burn on" prevention of product.
- Lower energy consumption.
- Prevention of temperature overshoot after reaching setpoint.
- Bottom and side walls heated.
- Inner kettle insulated.
- Datalogsystem Visunet Base or Comfort (Option).
- Steam pressure 1,4 bar (126,3 °C).



- Programmable water flow meter.
- DN100 butterfly valve with detachable elbow.
- Stainless steel control box against the wall.
- Chilling with water from main supply (<0,1 dH) (Option).
- Hinges (Echtermann).
- Equipment legs.
- PED guideline, CE certified and hygienic design according to HACCP.
- Low maintenance.