

# T&S

Rectangular	TSV 200 S	TSV 300 S	TSV 400 S	TSV 500 S	TSV 600 S	TSV 800 S	TSV 1000 S	TSV 1500 S	TSV 2000 S	TSV 3000 S
Capacity (L)	200	300	400	500	600	800	1000	1500	2000	3000
Steamusage (kg/h)	75	95	120	150	175	225	250	300	325	425
Inside width (mm)	600	800	1080	1320	1580	1870	1900	2100	2280	2790
Inside depth (mm)	800	800	800	800	800	900	1000	1100	1100	1200
Inside height (mm)*	500	500	500	500	500	500	530	650	800	900
Outside width (mm)	830	1030	1310	1550	1810	2100	2130	2350	2530	3040
Outside depth (mm)	1100	1100	1100	1100	1100	1200	1300	1400	1400	1500
Outside height (mm)	975	975	975	975	975	975	975	975	1000	1000

\* Deepest point

Besides the standard cooking kettles Thissen & Stecher also delivers specials namely, the cooking kettle TSV - S 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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Steam heated Cooking Kettle

Type: TSV - S

Through years of experience Thissen & Stecher has become the specialist in the field of cooking kettles for the food industry. These cooking 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 TSV - S is a steam heated cooking kettle. The inner boiler is steam optimally and evenly heated. Due to the large volume in the steam wall, there is a good steam distribution and the condensate optimally discharged. This prevents heat transfer from accumulating condensate is negatively affected



- Fast heating
- Steampressure max. till 6 bar
- Bottom and side walls 6cm heated.
- Bottom sloping to the drain valve.
- Inner boiler and shell are optimal isolated
- Double walled insulated lid supported by hinges, adjustable to any angle.
- Steam appendages incorporated in the shell.
- Standard with water supply.
- CE certified.
- Hygienic design according to HACCP.
- Low maintenance.



Rectangular	TSV 200 V	TSV 300 V	TSV 400 V	TSV 500 V	TSV 600 V	TSV 800 V	TSV 950 V
Capacity (L)	200	300	400	500	600	800	950
Power (kW)	24	31	37	44	51	60	60
Inside width (mm)	600	800	1080	1320	1580	1870	1930
Inside depth (mm)	800	800	800	800	800	900	930
Inside height (mm)*	500	500	500	500	500	500	530
Outside width (mm)	830	1030	1310	1550	1810	2100	2160
Outside depth (mm)	1260	1260	1260	1260	1260	1360	1390
Outside height (mm)	975	975	975	975	975	975	1025

\* Deepest point

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



Gas heated Cooking Kettle

Type: TSV - V

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The TSV - V is a gas heated cooking kettle. This energy saving cooking kettle is heated by a blower gas burner (natural gas, propane or butane). The square inner kettle is equipped with a smart constructed combustion chamber, so that the combustion gases have to travel a long way before reaching the chimney. This results in optimal energy usage.



- Heated by a blower gas burner, which is around 25% more efficient than heaters which use atmospheric burners.
- Highly reliable compact blower gas burner.
- Bottom and side walls heated.
- Standard with water supply.
- Inner kettle insulated.
- Double walled insulated lid supported by hinges, adjustable to any angle.
- Bottom sloping to the drain valve.
- CE certified.
- Hygienic design according to HACCP.
- Low maintenance.
- User friendly control in stainless steel panel suitable for wall mounting.
- Data logging system Visunet Base or Comfort (Option).
- Microprocessor Aditec MKA120.



Rectangular	TSV 200 V GLY	TSV 300 V GLY	TSV 400 V GLY	TSV 500 V GLY	TSV 600 V GLY	TSV 800 V GLY	TSV 950 V GLY
Capacity (L)	200	300	400	500	600	800	950
Power (kW)	20	24	28	34	40	48	56
Inside width (mm)	600	800	1080	1320	1580	1870	1930
Inside depth (mm)	800	800	800	800	800	900	930
Inside height (mm)*	500	500	500	500	500	500	530
Outside width (mm)	890	1090	1370	1610	1870	2160	2220
Outside depth (mm)	1260	1260	1260	1260	1260	1360	1390
Outside height (mm)	975	975	975	975	975	975	1025

\* Deepest point

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



## Gas heated Cooking Kettle

Type: TSV - V GLY

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The TSV - V GLY is a gas heated cooking kettle. This energy saving cooking kettle has a double walled inner kettle with glycerine-filling and is heated by a blower gas burner (natural gas, propane or butane). The inner kettle is equipped with a smart constructed combustion chamber, so that the combustion gases have to travel a long way before reaching the chimney. This results in optimal energy usage.



- Heated by a blower gas burner, which is around 25% more efficient than heaters which use atmospheric burners.
- Highly reliable compact blower gas burner.
- "burn on" prevention of product.
- Bottom and side walls heated.
- Standard with water supply.
- Inner kettle insulated.
- Double walled insulated lid supported by hinges, adjustable to any angle.
- Bottom sloping to the drain valve.
- CE certified.
- Hygienic design according to HACCP.
- Low maintenance.
- User friendly control in stainless steel panel suitable for wall mounting.
- Data logging system Visunet Base or Comfort (Option).
- Microprocessor Aditec MKA120.

