



Wok
Type: TSW - E

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Thissen & Stecher BV produces woks for processing various food-products. This wok is particularly suitable for preparing pasta, vegetables, sauces, ready-made meals, etc. and is heated electrically. The unit is manufactured with high-quality components.

- Flexible cooking and homogeneous mixing by selectable drum positions.
- Mixing arms with scrapers.
- Adjustable speed of the mixing arms.
- Heaters are directly placed against the bottom of the kettle
- Maximum heating surface.
- Mesh lid to drain fluids.
- Easy operating touch controller ADITEC MIC 900.
- Capacity 300 litres & 400 litres.
- Watersupply with flowmeter (option).
- CE certified.
- Hygienic design according to HACCP.
- Low maintenance.

	TSW 300 E	TSW 400 E
Capacity (L)	300	400
Power (kW)	36	42
Inside diameter (mm)	Ø950/Ø1350	Ø1130/Ø1530
Inside height (mm)	300	300
Outside width (mm)	2360	2540
Outside depth (mm)	1500	1680
Outside height (mm)	1380	1380

	TSW 300 S	TSW 400 S
Capacity (L)	300	400
Steam consumption (kg/h)	150	190
Inside diameter (mm)	Ø950/Ø1350	Ø1130/Ø1530
Inside height (mm)	300	300
Outside width (mm)	2360	2540
Outside depth (mm)	1500	1680
Outside height (mm)	1380	1380

