BASTRA Cooking Kettle Installations

Range 2000 Plus models at a glance

| | | Order no. | Electrical | Nominal | LP steam connecting load kg/h 0.5 bar | HP steam connecting load kg/h 6 bar | Fusing as per Euro-norm A 400V3~N 230V~ | | Internal kettle dimensions cm width x depth x height | External kettle dimensions cm width x depth x height |
|----------------------------|-------------------------------|------------------|-----------------------|---------------------------------|---|---|---|----|--|--|
| | | | connecting load kW | heat load kW (gas/oil-fired) | | | | | | |
| 200 ltr | Gas/Oil | 8110-2/8150/2 | - | 18.2 | - | - | - | 10 | 60 x 80 x 43 | 81 x 125.5 x 93 |
| | Electric | 8310-2 | 13.5 | - | - | - | 25 | - | | 01 x 120.0 x 3 |
| | Low- pressure steam | 8140-2 | - | - | 50 | - | - | 10 | 60 x 80 x 48 | |
| | High- pressure steam | 8160-2 | - | - | - | 50 | - | 10 | | |
| | Water bath gas/oil | 8110-2W/8150-2W | - | 18.6 | - | - | - | 10 | 60 x 80 x 48 | 92 x 126.5 x 1 |
| | Water bath electric | 8310-2 W | 24 | - | - | - | 50 | - | | 90 x 126.5 x 1 |
| | Glycerine bath electric | 8310-2G | 12 | - | - | - | 25 | - | | 81 x 125.5 x |
| Kettle capacity 300 Itr | Gas/Oil | 8110-3/8150-3 | - | 22 | - | - | - | 10 | 90 x 80 x 43 | 111 x 125.5 x 9 |
| | Electric | 8310-3 | 18.9 | - | - | - | 35 | - | | |
| | Low- pressure steam | 8140-3 | - | - | 60 | - | - | 10 | 90 x 80 x 48 | |
| | High- pressure steam | 8160-3 | - | - | - | 75 | - | 10 | | |
| | Water bath gas/oil | 8110-3W/8150-3W | - | 30 | - | - | - | 10 | 90 x 80 x 48 | 122 x 126.5 x 1 |
| | Water bath electric | 8310-3 W | 36 | - | - | - | 63 | - | | 120 x 126.5 x 1 |
| | Glycerine bath electric | 8310-3 G | 18 | - | - | - | 35 | - | | 111 x 125.5 x |
| Kettle capacity 400 ltr | Gas/Oil | 8110-4/8150-4 | - | 25.8 | - | - | - | 10 | 115 x 80 x 43 | 136 x 125.5 x |
| | Electric | 8310-4 | 27 | - | - | - | 50 | - | | 130 x 123.3 x |
| | Low- pressure steam | 8140-4 | - | - | 80 | - | - | 10 | 115 x 80 x 48 |] |
| | High- pressure steam | 8160-4 | - | - | - | 100 | - | 10 | | |
| | Water bath gas/oil | 8110-4W/8150-4W | - | 42.3 | - | - | - | 10 | | 147 x 126.5 x 1 |
| | Water bath electric | 8310-4 W | 48 | - | - | - | 80 | - | 115 x 80 x 48 | 145 x 126.5 x 1 |
| | Glycerine bath electric | 8310-4 G | 24 | - | - | - | 50 | - | | 136 x 125.5 x |
| Kettle capacity 500 ltr | Gas/Oil | 8110-5/8150-5 | - | 32.8 | - | - | - | 10 | 150 x 80 x 43 | 171 x 125.5 x 9 |
| | Electric | 8310-5 | 33.75 | - | - | - | 63 | - | | |
| | Low- pressure steam | 8140-5 | - | - | 100 | - | - | 10 | 150 x 80 x 48 | |
| | High- pressure steam | 8160-5 | - | - | - | 125 | - | 10 | | |
| | Water bath gas/oil | 8110-5W/8150-5 W | - | 48.8 | - | - | - | 10 | 150 x 80 x 48 | 182 x 126.5 x 1 |
| | Water bath electric | 8310-5 W | 60 | - | - | - | 100 | - | | 180 x 126.5 x 1 |
| | Glycerine bath electric | 8310-5 G | 36 | - | - | - | 80 | - | | 171 x 125.5 x |
| Kettle capacity 600 ltr | Gas/Oil | 8110-6/8150-6 | - | 38.7 | - | - | - | 10 | - 180 x 80 x 43 | 201 x 125.5 x |
| | Electric | 8310-6 | 37.8 | - | - | - | 80 | - | | |
| | Low- pressure steam | 8140-6 | - | - | 120 | - | - | 10 | 180 x 80 x 48 | |
| | High- pressure steam | 8160-6 | - | - | - | 150 | - | 10 | | |
| | Water bath gas/oil | 8110-6W/8150-6W | - | 56 | - | - | - | 10 | 180 x 80 x 48 | 212 x 126.5 x 1 |
| | Water bath electric | 8310-6 W | 72 | - | - | - | 125 | - | | 210 x 126.5 x 1 |
| | Glycerine bath electric | 8310-6 G | 48 | - | - | - | 100 | - | | 201 x 125.5 x |

BASTRA Cooking Kettle Installations







Bayha & Strackbein GmbH

P.O.Box 1260 · D-59702 Arnsberg · Germany / Kleinbahnstraße 12-16 · D-59759 Arnsberg Phone +49(0)2932/481-0 · Fax +49(0)2932/48139 Internet: www.bastra.de · E-Mail: info@bastra.de





environmentally friendly and energy efficient

BASTRA cooking kettles – Range 2000 Plus models

Your decision to purchase a BASTRA cooking kettle means you have chosen a kettle that today features a level of technology offering unsurpassed efficiency – short heat-up time due to optimum heating areas, low energy consumption thanks to oil and gas burners with maximum efficiency and extremely low emission levels.

It is also a decision in favour of the environmentally friendly cooking technology of today and of tomorrow too.

Quality through experience

State-of-the-art engineering together with rational production processes plus the skills of our highly qualified kettle-makers all combine to ensure expert quality.

Quality, safety, reliability and value retention over decades are not only based on our technological expertise and experience but also on the following factors - first-class materials, heating units, insulation and control systems.

Materials

We produce cooking kettles from high-quality stainless steel with a thick-walled base made of top-quality chrome nickel molybdenum steel. There are very few materials as durable and easy-care, hygienic and aesthetic as stainless steel. This unique mix of characteristics also makes it particularly economical and value-retentive.

Quality that stands for safety!

The convincing benefits of high-value features supplied as standard.

- Compact, hygienic and easy-care kettle insert with seamless welding and made, of course, from chrome nickel stainless steel.
- Drain cock, 1 1/2", in a nickel silver chrome-plated design

- Self-supporting structure, base made completely of chrome nickel stainless steel, as are the combustion chamber and exhaust pipes.
- All-round, four-sided cladding made of high-quality chrome nickel stainless steel with a first-class matt textured finish - hygienic and easy-care.
- Weight-relief safety pivot joints.
- Double-walled insulating lid with a silicon seal and broad safety stirrup handle guarantee minimum temperature loss.
- Base and 3-sides heated in case of gas- and oil-fired models with the advantage of maximum fueltechnological efficiency and optimum emission levels.
- Steam and condensation pipes within the installation are made completely of finest-quality chrome nickel stainless steel in the case of the high- and low-pressure steamfired models.
- Stable, height-adjustable legs made of chrome nickel stainless steel.
- All-round special mineral insulation

And that means: minimal heat loss!

Special features

- Microprocessor control MC 80 K for core temperature system.
- Integrated hot water feed.
- Water bath/Glycerine bath.
- Stable charging baskets, float and base filters.
- Single-walled lid (reduced price).

Control technology



Microprocessor MC 80 Digital display of

- target value
- actual value
- process time
- adjustable lead time - connection to signal horn
- In addition to the pure process time (cooking time) you can also programme the lead time (wait period). When operating with the electric heating option, the heat output is automatically reduced by 50 % once a temperature 5°C below the target temperature has been reached. This means that no high current peaks are hit during the control phase.

Special features

Core and delta temperature system

This provides you with a core temperature cut-off facility that can be set freely up to 100°C. The given blanching or cooking process is thus switched off once the core temperature has been reached.

Delta cooking system

The delta temperature is similarly freely adjustable up to 100°C. The kettle temperature is permanently adjusted to be at a level above the core temperature by the amount set as the delta temperature, generally by approx. 15 - 20°C.

Delta start temperature setting

This enables the start of the delta cooking system to be delayed until the set start temperature has been reached. This option saves time, thus facilitating economical production.

For the purposes of setting up a protocol facility for the kettle - as well as for the core temperature - the MC 80 K can be equipped with an interface for connection to a PC, as required.

High-quality heating units

and state-of-the-art insulation techniques guarantee high fueltechnological efficiency, over 90 % energy utilisation combined with optimum emission levels. In this way, energy consumption has been reduced by approx 30 % as compared with older kettles.

Gas heating

Gas-blower burners made by first-class manufacturers are used for this purpose. The burners are environmentally friendly and fully automatic. Their outstanding features include low-noise operation and high fueltechnological efficiency.

The use of state-of-the-art gas-blower burners enables us to achieve minimal exhaust loss and extremely lowemission combustion. Saving energy and, at the same time, protecting our environment are very important to us.

Oil heating

fuel-technological efficiency.

Electric heating

We use first-class heating resistors offering optimum efficiency for this purpose. The ideal siting of the heating resistors guarantees maximum heat transfer and minimal radiation loss. The durability of the heating resistors we use is exceptional. Our success is based in no small part on the proverbial "BASTRA quality".

Quality that stands for safety!







Burners with nozzle preheating for optimum oil combustion. Low-noise and environmentally friendly with high

Low-pressure steam heating

Double-walled kettle insert made of high-quality chrome nickel stainless steel. Equipped with an electropneumatic control valve and highquality automatic condensers as well as first-class monitoring and safety fittings.

High-pressure steam heating

The high-pressure heating units are made of chrome nickel stainless steel of the finest quality. They too are equipped with electropneumatic control valves and high-quality automatic condensers.

Economically is still the best way of handling energy.

